

Quick Cheesecake in a mason jar



Ingredients

- 250g Cream Cheese
- 1/4 Cup Fresh Cream
- 3 Tablespoons Icing Sugar
- 1 Cup Crumbled Biscuits
- 3 Tablespoons Melted Butter
- 1/4 Cup Lemon Curd
- Fruit & Mint to Garnish

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Method

1. Put cream cheese, icing sugar and cream in a mixer
2. Whip until cream cheese has loosened
3. Crumble biscuits in a food processor to 'blitz' and put in a bowl
4. Add melted butter to your biscuit base and mix together
5. Put at the bottom of the mason jars to make your cheesecake base, and place in the fridge to set
6. Get your cream cheese mixture and fold through the lemon curd...but not all the way through.
7. Put in a piping bag, and pipe into your mason jars above the biscuit base.
8. Put in fridge to set for 30 minutes
9. Once your cheesecake is set, take out of the fridge and add a selection of fruit and mint to garnish.