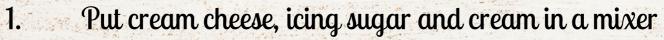


Quick Cheesecake in a mason jar





- 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.