

Mrs Greens Lemon and White Chocolate Cheesecake.

One of my favourite recipe is Lemon and White chocolate cheesecake.

- 175g digestive biscuits crushed
- 75g melted butter
- 1 teaspoon ground cinnamon
- 225g cream cheese
- 175g can condensed milk.
- Grated grind and juice of 2 lemons.
- 150ml double cream whipped stiffly.
- 1 small bar of white milk chocolate melted.

1. Mix biscuits, butter and cinnamon together then press into bottom and sides of well-greased 20cm tin.
2. Chill in the refrigerator for 10 minutes.
3. Mix all the remaining ingredients, then spoon the mixture into the biscuit crust.
4. Chill in refrigerator for 30 minutes before serving.