

Lemon cheesecake (no-bake)



Prep: 20 mins

Cook: 5 mins

plus chilling



Easy



Serves 6



Ingredients

110g digestive biscuits

50g butter

25g light brown soft sugar

350g mascarpone

75g caster sugar

1 lemon, zested

2-3 lemons, juiced (about 90ml)

Method

- Step 1** Crush the digestive biscuits in a food bag with a rolling pin or in the [food processor](#). Melt the butter in a [saucepan](#), take off heat and stir in the brown sugar and biscuit crumbs.
- Step 2** Line the base of a 20cm loose bottomed cake tin with baking parchment. Press the biscuit into the bottom of the tin and chill in the fridge while making the topping.
- Step 3** Beat together the mascarpone, caster sugar, lemon zest and juice, until smooth and creamy. Spread over the base and chill for a couple of hours.