

Lime Cheesecake

Ingredients

125g Ginger nut biscuits

80g Butter

250g Cream cheese

250g Cream

125g Condensed milk

2 Limes finely grated

1 Tablespoon lime juice

Lime zest to serve

Method

1. Melt butter in the microwave, blend the ginger nut biscuits into a fine crumb, pour into a mixing bowl add butter and mix through.
2. Put some biscuit crumb in the base of the cake tins and press down firmly.
3. Zest and juice the limes.
4. Whisk the cream until it just holds together.
5. Whisk the cream cheese and condensed milk until smooth, add the lime and some of the zest, once mixed in fold the cream through.
6. Spoon on top of the biscuit base, sprinkle the rest of the lime zest on top of the cream cheese then cover with cling film and place in freezer.