

Blueberry Cheesecake Pots



Serves 4 **Prep 8 mins**

Cooking 2 mins

Easy

Ingredients

140g blueberries
2 tbsp caster sugar
4 digestive biscuits
250g tub mascarpone
4 tbsp double cream
4 tbsp icing sugar
zest and juice of 1 lemon

1. Put the blueberries and caster sugar in a microwave proof dish and microwave on high for 1 min. Stir to dissolve the sugar, then tip onto a plate to cool.
2. Crush the biscuits, then press into the bases of 4 glasses. Beat the mascarpone with the cream, icing sugar, lemon zest and juice
3. Divide the creamy mixture between the glasses, then spoon over the saucy blueberries. Serve immediately.