

Easy Mini Lemon Cheesecakes



Makes 6 Prep 20 mins Cook: 23 mins + 4h chilling Easy

Ingredients

50g digestives, crumbed
2 tbsp melted butter
227g cream cheese at room temperature
67g granulated sugar
1 egg at room temperature
30g sour cream at room temperature
1/2 tsp vanilla extract
1 lemon zested
1/4 lemon. juiced
whipped cream + lemon zest to garnish (optional)

1. Preheat oven to 160C/ 150 Fan/ Gas 5. Prepare a muffin tin with paper liners. Set aside.
2. In a bowl, combine the digestive crumbs and melted butter until the crumbs are moistened.
3. Add a heaped tbsp of the crumb mixture into the bottom of each paper liner and press down to pack the crumbs together to form a crust.
4. Add the room temperature cream cheese to a large bowl and mix with a hand mixer on medium-high speed until creamy and smooth.
5. Add the sugar and mix well for about 3 mins. Add the eggs one at a time and mix well after each addition, scraping down the bowl to make sure everything is incorporated. Add the sour cream, vanilla, lemon juice and zest, and mix well on low speed until well blended.
6. Divide the cream cheese mixture evenly into the prepared cups & pour it over the crusts.
7. Tap the muffin tin on the counter to help any bubbles rise to the top, & then bake at 160C/150 Fan/Gas 5 for \pm 20-23 mins or until the edges of the cakes are set & the middles have a slight jiggle.
8. Let the cheesecakes cool at room temperature until cooled, then chill for at least 3 h or overnight.
9. Before serving, garnish with a swirl of whipped cream and some lemon zest or lemon slices. Or, use fresh berries and whipped cream, if desired.