

# Salted Caramel & Pecan Cheesecake Pots



**Serves 4**   **Prep 20 mins + chilling**

**No cook**

**Easy**

## Ingredients

6 Hobnob biscuits  
1 tbsp butter, melted  
30g pecans, toasted & chopped, + extra to decorate  
250g tub mascarpone  
150ml double cream  
3 tbsp icing sugar  
1 lemon, zested & juiced  
4 tbsp salted caramel

1. Put the biscuits in a bowl and roughly crush with the end of a rolling pin. Mix in the butter then stir in the pecans.
2. In a separate bowl, beat the mascarpone with the cream, icing sugar, lemon zest and juice. Ripple through the caramel.
3. Divide the two mixtures between 4 small glasses in alternating layers, finishing with the cream. Add a few more chopped pecans to finish, if you like.