

Individual Cheesecakes

Teresa Bovey

100g digestive biscuits, crushed into fine crumbs

50g ground almonds

50g butter, melted

Filling -

400g cream cheese

100ml soured cream

110g caster sugar

2 small eggs

½ tsp vanilla extract

Zest of 1 lemon

2 tbsp lemon juice

To decorate - fresh blueberries, strawberries or raspberries and a drizzle of fruit coulis

1. Preheat the oven to 150oC Fan /Gas 3.
2. Line a 12 hole muffin tin with paper cases or use a silicone muffin dish.
3. Combine the biscuits, ground almonds and butter and press a tablespoon of the mixture into the base of each muffin case.
4. Blend together the cream cheese, sour cream and caster sugar.
5. Add the egg, vanilla, lemon zest and juice and blend again
6. Divide the mixture between the muffin cases and bake for 18-20minutes.
7. Allow to cool and then refrigerate.
8. Remove the cheese cake from the paper case, decorate with chosen fresh fruit and a spoonful of coulis and dust with icing sugar before serving.

Makes 12