

Little lime cheesecakes

Ingredients:

350g (12oz) full-fat cream cheese
175g (6oz) digestive biscuits
75g (3oz) butter
3 limes
125g (4½oz) caster sugar
150ml (½ pint) double cream

You will also need a 12-hole deep muffin tray, 12 paper muffin cases and a rolling pin.

Makes 12

3 Put the butter in a saucepan and put it over a low heat. When the butter melts, turn off the heat.



These moist, tangy little cakes are made with cream cheese flavoured with lime zest and juice. They set in the fridge, so they are simple to make, and softer and creamier than baked cheesecakes.



1 Take the cream cheese out of the fridge and leave it at room temperature for half an hour. Put a paper case in each hole of the muffin tray.

2 Put the biscuits in a clean plastic food bag. Seal the end with an elastic band. Roll a rolling pin over it to crush the biscuits into pieces the size of large breadcrumbs.

4 Add the biscuit crumbs to the butter and mix. Divide the mixture between the paper cases. Press it down well with the back of a teaspoon. Put the tray in the fridge to chill.



5 Grate the rind from the outside of the limes, using the small holes on a grater. Then, cut the limes in half and squeeze out the juice. Put the juice and rind in a mixing bowl. Add the cream cheese, sugar and cream and mix well.



6 Take the tray out of the fridge. Divide the cream cheese mixture between the paper cases. Level the tops with the back of a spoon. Put the tray back in the fridge for at least 2 hours.

Big cheesecake

You can use this recipe to make a big lime cheesecake. Grease and line a 20cm (8in) round cake tin with a loose base, following the instructions in step 1 on page 56. Follow the cheesecake recipe as normal. When the cheesecake has chilled, put the cake tin over a food can. Press the sides of the tin down around the can. Then, slide the cheesecake off the base of the cake tin, onto a plate.

Lime and ginger cheesecakes

Replace the digestive biscuits with ginger biscuits. For extra zing, mix ¼ teaspoon ground ginger into the biscuit crumbs at step 4, when you mix them into the butter.

Lemon cheesecakes

For a tangy lemon cheesecake, simply replace the limes with 2 large lemons.

