

Colins Cheesecake

Ingredients

- 60g digestives
- 60g ginger snaps or stem ginger biscuits
- 60g unsalted butter
- 2 squares of chocolate
- 142ml whipping or double cream
- 397g can condensed milk
- 200g tub Philadelphia cream cheese
- 2 lemons
- Vanilla extract

Method

- Crush biscuits in a bag with a rolling pin.
- Melt butter and chocolate squares in a pot on a low heat.
- Mix crumbs into melted butter/chocolate mixture and spread across the bottom of a spring-form tin. Press down with a potato masher or something flat. Place in fridge to cool and set.
- Whisk cream cheese and condensed milk in a bowl until combined.
- In a separate bowl whisk the cream until firm peaks form.
- Combine both bowls into one and whisk to combine.
- Add the vanilla extract a half teaspoon at a time to taste. Keep checking how it tastes.
- The lemon juice is added mainly to help set the mixture, therefore add it gradually until mixture stiffens.
- Add the juice of one lemon and whisk.
- Check the consistency and add juice of half a lemon. Check as this should be enough. Mixture will stiffen more in fridge.
- Spread mixture onto biscuit base and keep in fridge for at least a few hours to stiffen more.