

## Recipe

# Upside Down Lime Cheesecake

Serves 2

## Ingredients

**For the cheesecake:**

- 100g soft cream cheese
- 1 tbsp icing sugar
- 1 lime
- 150ml double cream
- 1 digestive biscuit

## Required equipment

- Small bowl and rolling pin to crush biscuit
- 2 mixing bowls
- 2 metal spoons
- Vegetable knife
- Chopping board
- Grater
- Juicer
- Sieve
- Balloon whisk

## Method

1. Place the digestive biscuit in a bowl and crush with the end of a rolling pin
2. Grate the zest of the lime then cut the lime in half horizontally and squeeze the juice
3. Place the cream cheese into a mixing bowl and give a little stir to soften. Sift over the icing sugar and stir to mix well
4. Stir the lime zest and juice into the cream cheese mixture
5. **Whip the cream** with a hand whisk until thick
6. **Fold** half the whipped cream into the cream cheese mixture using a metal spoon then fold in the other half of the cream
7. Using two spoons, carefully spoon the mixture into two pots
8. Sprinkle the crumbs on the top
9. Eat and enjoy!

## Teacher instructions:

### Set up notes

- Students will need two individual tubs or dishes. Recycled glass or plastic dessert pots or cups work well

### Ways to eat this

- Can be eaten at school or taken home
- If pupils are taking these home, they will need a small pot and a lid to take it home in. A GU dessert dish and a Pringles tub lid works well but may need wrapping in cling film. Store in the fridge until they are taken home

### Serving dishes if eaten at school

- The two pots the cheesecakes are made in and two teaspoons

### Reheating/cooking at home instructions

- N/A

### Additional information

- A lovely recipe for students to share sociably together at school

**Allergens – gluten, dairy**