



# LITTLE LEMON CHEESECAKE

Deliciousness and sweetness, all right in the palm of your hand. These cheesecakes are perfect as a treat, or for parties.



EASY



5MIN



3HR



10

## Ingredients

- 250g Philadelphia Cream Cheese, softened
- 280g lemon butter
- 200g butternut snap biscuits
- 250g fresh strawberries, halved

## Instructions

1. Line 10 holes of a muffin tray with paper shells. Place a buttersnap biscuit, flat-side up, into each.
2. In a large bowl, using an electric beater, beat cream cheese and lemon butter until smooth and velvety. Spoon the mixture evenly across the 10 biscuits.
3. Freeze for at least 3 to 4 hours. To serve, remove the paper shell and garnish each with strawberries.