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# lemon cheesecake

by Umayya Younis

## what you will need

### Base

50g/2oz Flora  
125g/5oz ginger or digestive biscuits in crumbs

### Filling

450g/1lb low fat curd cheese/ quark  
450g/1lb Greek yoghurt 0% fat  
1oz/25g caster sugar  
2 large eggs  
1 teaspoon vanilla essence  
1 tablespoon corn flour  
Finely grated peel and juice of 2 lemons

### Topping

1 tablespoon of lemon curd

Serves 6

Preparation time = 10mins

Cooking time = 20mins

Cost per serving =  
less than £0.70p

## get cooking

Melt margarine on defrost in the microwave and then stir in the biscuit crumbs.

Press into the base of an 8inch/20cm flan dish, cook on full for 2 minutes.

Beat the cheese, yoghurt, eggs together and then add all the other filling ingredients. Mix well until smooth and then pour onto the base.

Cook on full power for 12 minutes.

The cheesecake is ready when there is still some wobble in the middle but the top has risen slightly and is beginning to crack.

Allow to stand for 5 minutes and then spread lemon curd on top and serve.

## alternatives

Change to limes and use a tablespoon of ginger marmalade for the topping for a lime and ginger cheesecake.

## top tips

This is an unusual recipe but works well to make a healthier version of cheesecake with a quick and easy method.

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