

Gluten-Free Lemon and Lime Cheesecake

The quantities given below are suitable for a 7" or 18cm flan dish. For larger dishes, increase the quantities.

Ingredients:

150g Gluten-free plain digestive biscuits, crushed to fine crumbs

(For a more luxurious cheesecake, use gf chocolate digestives, but chill in the fridge before crushing, so the chocolate stays crisp.)

50 g butter or substitute

300g double cream

140 ml full fat cream cheese eg 'Philly' or supermarket own brand

75 g icing sugar

Zest and juice of a lemon and a lime, keeping a slice of each for decoration

Method:

Crush the biscuits into fine crumbs. Melt the butter gently, but do not allow to become too hot. Mix the butter into the crumbs and press the mixture firmly into the flan dish. Make sure the base is level, and chill.

Put the cream cheese, sugar, lemon and lime zest and juice into a bowl, and mix thoroughly.

In another bowl, beat the double cream until it thickens.

Add the cream to the cheese mixture, and spread over the biscuit base. Smooth the mixture, and swirl the top with a fork. Chill for an hour.

Just before serving, cut through the lemon and lime slices, and interlace in the centre of the dish for decoration.