

Little Lemon Cheesecakes



These will be the easiest and most divine little cheesecakes you have ever made.

Ingredients

250 g cream cheese softened

280 g jar MasterFoods Lemon Butter

200 g packet Butternut Snap biscuits

250 g fresh strawberries halved

Method:

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.