

# Marianne's GF Lemon Cheesecake



Prep: 20 minutes



Refrigerate: 4 hours



Serves: 8



## Ingredients

- 1 packet GF ginger nut biscuits crushed
- 80g melted butter
- 250g cream cheese softened
- 1 Tbsp lemon juice
- ½ cup sugar
- 2 Tbsp gelatine
- 1 ½ Tbsp boiling water
- 300ml cream

## Cooking steps

### Base

1. Mix crushed ginger nuts and melted butter
2. Press into greased pie dish, over bottom and part way up sides
3. Refrigerate

### Cheesecake filling

1. Beat together the cream cheese, lemon juice and sugar
2. In a separate bowl dissolve gelatine over boiling water, mix well with a fork, let cool
3. In another bowl whip cream until thick
4. Beat gelatine mixture into cheesecake mix then gently fold in whipped cream
5. Spoon over cooled base and refrigerate until set