Baked Lemon Cheesecake

Ingredients

- 280g digestive biscuits
- 140g butter melted
- 1 tin Sweetened Condensed Milk 397g
- 4 eggs
- 1 lemon zest and juice
- 1 tub 300g Full fat soft cheese

Instructions

1. Line 9-inch square tin, preheat oven to 170c (fan)
2. Crush biscuits, add butter, press into tin to create a biscuit base. Chill while making top
3. Add condensed milk, eggs, lemon zest and juice to a bowl, whisk together
4. Add soft cheese and whisk again
5. Pour mixture over chilled base and bake for approx. 30 mins till set and top is golden. Allow to cool fully and chill to set base before cutting