

Lemon and honey cheesecake

Serves 6

250g (9oz) digestive biscuits
125g (4oz) butter
135g (4¾oz) packet of lemon jelly
2 tablespoons of clear honey
300g (10oz) of single cream
200g (7oz) fromage frais or quark

You will also need a 20cm (8in) flan tin with a loose base. It should be about 3cm (1½in) deep.



1. Put the biscuits in a clean plastic bag with a rolling pin. Roll a rolling pin over the biscuits to crush them.

4. Put the base in the fridge to chill. Use scissors to snip the jelly into cubes. Put the cream and quark in a measuring jug.

7. Meanwhile, beat the cream into a large bowl. Use a wooden spoon to beat in the fromage frais or quark until it is smooth.

10. When the cheesecake is firm, lift it out of the tin. Carefully press a knife against the sides of the tin to loosen the base.