

MUG LEMON CHEESECAKE

SERVING: 6 MUG CHEESECAKES

YOU WILL NEED:

- 6 MUGS
- 180G MARIE BISCUIT/DIGESTIVE BISCUIT CRUMBS (CRUSHED)
- 370G CREAM CHEESE
- 3/4 CUPS ICING SUGAR
- 4 TABLESPOONS FRESH LEMON JUICE
- ZEST OF 1 LEMON
- 1 TEASPOON VANILLA EXTRACT
- 1/2 CUP HEAVY WHIPPING CREAM
- 1/4 CUP BUTTER (ROOM TEMPERATURE)



STEPS:

1. GREASE THE INSIDE AND BOTTOM OF THE MUGS WITH SOME BUTTER.
2. PUT A LAYER OF CRUMBS INTO EACH OF THE MUGS.
3. IN A LARGE BOWL, BEAT CREAM CHEESE WITH AN ELECTRIC MIXER UNTIL SMOOTH.
4. ADD IN ICING SUGAR, VANILLA, LEMON ZEST AND LEMON JUICE.
5. IN A SEPARATE BOWL, BEAT HEAVY WHIPPING CREAM UNTIL STIFF PEAKS FORM.
6. GENTLY FOLD THE WHIPPED CREAM INTO THE CREAM CHEESE, BEING CAREFUL NOT TO MIX THEM FOR TOO LONG.
7. POUR THE FILLING INTO THE MUG. COVER IT AND REFRIGERATE FOR 6 HOURS!
8. ENJOY!

