

LEMON CHEESECAKE 🍋

Ingredients:

1-8 oz Cream Cheese
5 tbsp Epicure Luscious Lemon Curd dry mix
1/2 cup Plain Greek Yogurt
1 Egg
Zest of 1 Lemon
1 cup Graham Crumbs
1/4 cup Butter, melted (use more if needed)

Prepared leftover curd-(Leftover pack, 1 egg, 2 tbsp water...whisk together) microwave in 30 second intervals until thickened. Then place in the fridge to cool.

🍋 Prepare cheesecake filling by blending the first 5 ingredients in a mixing bowl with a mixer until smooth.

🍋 Prepare crust by combining crumbs with butter. Press into whichever pan you are using. Make more crumb and butter mixture if needed.

🍋 Spoon filling over crust

🍋 Place in the oven at 350°F. Time to cook will depend on the size of pan you used. They will be done when firm to the touch, but before they start turning brown.

🍋 Remove from the oven and let completely cool.

🍋 Spread cooled curd mixture over the top of the cheesecakes.