

## Ingrediënten en Recept

## No-Bake Cheesecake

Recipe #476

★★★★☆ 33 reviews

**Serves:** 8**Preparation time:** 15 to 30 minutes

This is very easy to make and great to eat. This is adapted from a Geoff Jansz recipe.



No-Bake Cheesecake

### Ingredients

250 g sweet biscuits  
125 g butter, melted  
375 g cream cheese, softened  
Zest of 1 lemon  
2 teaspoons vanilla essence  
½ cup lemon juice  
1 x 400 g tin condensed milk

### Method

1. Process biscuits until finely crushed. Add butter and mix well.
2. Press half of the biscuit mixture into the base of a greased and lined 20 cm springform tin.
3. Use a glass or spoon to push the remainder of the mixture around the sides of the tin.
4. Refrigerate for 15 minutes.
5. Beat the cream cheese until smooth and creamy.
6. Add lemon zest and vanilla and beat well.
7. Gradually add the condensed milk and lemon juice, and continue to beat until smooth.
8. Pour into the prepared tin and refrigerate overnight.

### Recipe notes

You can crush the biscuits in a plastic bag and roll them with a rolling pin if you don't have a food processor. Decorate with grated chocolate or fresh fruit of your choice.

### Bron



<http://www.bestrecipes.com.au/recipe/no-bake-cheesecake-L476.html>

14/08/2013

## Info

**You asked:** How many ml in 1/3 cup of lemon juice?

**78.8627455 millilitres**

the volume 78.8627455 millilitres

+ wat water + 1 el suiker verwarmen en 10 gelatine blaadjes toevoegen, kaasmengsel is te liquide met de gebruikte geëvaporeerde melk (zie foto)

Zie artikel op kookpassie over gecondenseerde melk : <http://www.kookpassie.be/Info/Melk.htm>

1 nacht in ijskast en bestrooid met chocolade geraspt.

## Fotos





## Ingredients

- 250 g sweet plain biscuits
- 125 g butter melted
- 375 g cream cheese softened
- 1 lemon zested
- 2 tsp vanilla essence
- 1/3 cup lemon juice
- 400 g condensed milk



## Equipment

- 1 20cm springform pan
- 1 wooden spoon

16/04/2018



## Method

- STEP 1** Process biscuits until finely crushed. Add butter and mix well.
- STEP 2** Press half of the biscuit mixture into the base of a greased and lined 20 cm springform tin.
- STEP 3** Use a glass or spoon to push the remainder of the mixture around the sides of the tin.
- STEP 4** Refrigerate for 15 minutes.
- STEP 5** Beat the cream cheese until smooth and creamy.
- STEP 6** Add lemon zest and vanilla and beat well.
- STEP 7** Gradually add the condensed milk and lemon juice, and continue to beat until smooth.
- STEP 8** Pour into the prepared tin and refrigerate overnight.



## Notes

Use sweet biscuits for the base.

You can crush the biscuits in a plastic bag and roll them with a rolling pin if you don't have a food processor.

Decorate with grated chocolate, or fresh fruit of your choice.