



Lattice Lemon Cheesecake Slice

NIBBLEDISH CONTRIBUTOR

Ingredients

-250 grams of Butter softened -500 grams of Philadelphia Cream Cheese softened
-Juice of one large Lemon, or two small Lemons -1 tablespoon of Gelatin -3 tablespoon of Boiling Water -1 cup of Caster Sugar -1 teaspoon of Vanilla Bean Paste -2 packets of Lattice Biscuits or Similar (puff pastry biscuit)

Instructions

Blend butter in a free standing mixer and blend on high until light and creamy. Add cream cheese and blend again on high till all smooth and creamy. Add gelatin to the boiling water and allow to dissolve and cool slightly. While beating on a low speed add the sugar, lemon juice, vanilla bean paste and dissolved gelatin. Once combined, turn the speed up to medium and keep beating until light and fluffy. Line a large slice pan or baking tray with grease proof paper. Line one packet of biscuits in the tray. Pour over the cream cheese filling and smooth out flat. Then line the second packet of biscuit on top of the filling. Place in the refrigerator for a minimum of 2 hours or until set. Then cut into squares. Which if you place them symmetrically, then each biscuit is it's own little sandwich. These are gorgeous and get eaten very quickly. Very rich and very decadent, but worth every fat molecule in them.