

## **Chilled Lemon Flan**

12 suitable biscuits (digestives / ginger nut biscuits/Oreo Cookies)

2 tablespoons of Butter or margarine

120g tub of Cream Cheese (200g) **not light!**

1 lemon (Optional)

1 ½ tablespoons of sugar

1 small carton of double or Whipping Cream not single cream!

Optional: strawberries/ berries/raspberries to decorate

\*Suitable flan style dish

### **Method**

Melt margarine in a pan

Crush digestives using a bowl and rolling pin.

Mix butter with biscuits thoroughly

Press into your dish evenly

Whisk Philadelphia and cream in a bowl until stiff.

Add grated lemon rind and some lemon juice.

Fold in sugar gently

Place on top of the biscuit base

Decorate

Place in fridge and leave top set

