

Lime and ginger cheesecake

A creamy no-bake cheesecake suitable for all occasions, from dessert at a dinner party, or as part of a buffet.

Ingredients

- 200g pack Traidcraft stem ginger cookies, crushed
- 50g butter, melted
- 2 x 250g tubs mascarpone cheese
- 40g icing sugar, sifted
- Finely grated zest and juice of 2 limes

Method

1. Mix together the crushed biscuits and melted butter and press into the base of an 18cm (7 inch) spring sided or loose-bottomed cake tin (also makes 4 small individual desserts).
2. Place the mascarpone, icing sugar, lime zest and juice in a bowl and beat together. Spread over the biscuit base. Chill for 30 minutes.



Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)