Lemon Cream Cheese Biscuit Cups

4 small cups · Active 20 min · Total 1 hr 20 min

Skills: Easy

Ingredients

- 6 plain digestive or graham-style biscuits, fully baked (85 g)
- 1 tablespoon butter, melted (14 g)
- 4 oz cream cheese, softened briefly (115 g)
- 1/4 cup powdered sugar (30 g)
- 1/2 cup plain Greek yogurt (120 g)
- 1 tablespoon lemon juice (15 ml)
- 1 teaspoon finely grated lemon zest

Set out

Mixing bowl, Whisk or sturdy spoon, 4 covered cups, about 1/2 cup capacity

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Crush biscuits into coarse crumbs and mix with melted butter. Divide among the cups and press lightly.

2. Beat cream cheese and powdered sugar until smooth. Fold in yogurt, lemon juice and zest.

3. Spoon over crumbs and cover each cup.

4. Refrigerate for at least 1 hour before serving. Keep chilled until the dessert is eaten.

Make the fridge space first

Check that four covered cups fit level before mixing. A dessert that needs chilling should not be made while hoping cold storage will appear later.

A useful detail

Full-fat block cream cheese gives a thicker result than a very soft spreadable product.

Keep it well

Refrigerate at 40°F/4°C or below for up to 2 days. Return to cold storage promptly and do not leave out more than 2 hours, or 1 hour above 90°F/32°C. Transport with two cold sources if taking away from the refrigerator.