



Lemon Cheesecake

The frieling team's favorite recipe for a Zenker 7 inch springform

Ingredients:

Filling:

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| 1 1/4 cups graham cracker crumbs (10 oz.) | 2 large eggs (room temperature) |
| 3 Tbsp. sugar | 2 Tbsp. heavy cream (room temperature) |
| 5 Tbsp. butter, melted | 2 Tbsp. sour cream (room temperature) |
| 2 8 oz. packages of (Philly) cream cheese (room temperature) | 1 teaspoon grated lemon zest |
| 1/2 cup + 3 Tbsp. sugar (5.5 oz.) | 1 teaspoon vanilla extract |

Prep Time:	30 min.
Bake Time:	50 min.
Ready in:	5 hours 20 min.
Yield:	16 servings
<u>Tip:</u>	Best if chilled for 6 hours (made the day before serving)

Directions:

Preheat oven to 350°F.

1. In a medium bowl mix: graham cracker crumbs, sugar and butter
2. Press mix into slightly greased springform (bottom and up sides about 1/2 inch)
3. Bake crust for 10 min. and set aside
4. In a large bowl:
 - a. Beat cream cheese until smooth (approx. 30 - 60 seconds)
 - b. Gradually add sugar and beat until smooth and creamy
 - c. Beat in 1 egg at a time
 - d. Pour batter into springform and smooth top
5. Place springform in center of preheated oven
6. Bake in the center of oven at 350°F for 45 - 50 minutes. Center will be soft, but will firm up when chilled. Do not over-bake. Leave cake in oven with the heat turned off and the door ajar for 60 minutes. Remove cake from oven and chill for at least 3 hours.

Flavored Whipped Cream:

Just before serving: Beat whipping cream until soft peaks form, then beat in confectioner's sugar and 2 tablespoons liqueur. Top the cake with mounds of flavored whipped cream and garnish to your liking.

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