



Lemon-Swirled Cheesecake for Glass Bottom Springform

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Prep Time: 20 min.
Bake Time: 20 - 25 min.

Tip: Lemon Curd can be stored in the refrigerator for up to 1 week. You can easily double the recipe and freeze half of it in a heavy-duty zip-top plastic bag. Thaw in the refrigerator, and use within 1 week of thawing.

Ingredients:

Crust

- $\frac{2}{3}$ cup all-purpose flour
- 2 Tbsp sugar
- 2 Tbsp chilled butter or margarine, cut into small pieces
- 1 Tbsp ice water
- cooking spray

Filling

- 3 8 oz. pkgs. fat free cream cheese, softened
- 2 8 oz. pkgs. 1/3 less fat cream cheese
- 1 $\frac{3}{4}$ cups sugar
- 3 Tbsp all-purpose flour
- 2 $\frac{1}{2}$ tsp grated lemon rind
- 2 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- 5 large eggs
- 1 cup Lemon Curd (see below)



Directions

1. Preheat oven to 400°F.
2. To prepare the crust, lightly flour into a dry measuring cup, and level with a knife. Place $\frac{2}{3}$ cup flour and 2 tablespoons sugar in a food processor; pulse 2 times or until combined. Add chilled butter; pulse 6 times or until mixture resembles coarse meal. With processor on, slowly pour ice water through food chute, processing just until blended (do not allow dough to form a ball). Firmly press mixture into bottom of a 9-inch springform pan covered with cooking spray. Bake at 400°F for 10 minutes; cool on a wire rack.
3. Reduce oven temperature to 325°F.
4. To prepare the filling, beat cheeses at high speed of a mixer until smooth. Add $1\frac{3}{4}$ cups sugar and the next 4 ingredients ($1\frac{3}{4}$ cups sugar through salt): beat well. Add eggs, 1 at a time, beating well after each addition.
5. Pour the cheese mixture into prepared pan. Spoon mounds of Lemon Curd over filling, and swirl together using the tip of a knife. Bake at 325°F for 1 hour and 15 minutes or until cheesecake is almost set. Remove cheesecake from oven, and cool to room temperature. Cover and chill for at least 8 hours.
Yield: 16 servings (serving size: 1 slice).

Lemon Curd

- $\frac{3}{4}$ cups sugar
- 1 tsp. grated lemon rind
- 2 large eggs
- $\frac{2}{3}$ cup fresh lemon juice
(about 3 large lemons)
- 2 Tbsp. butter or margarine

(for a lime variation, substitute lime rind and juice for the lemon rind and juice.)

Directions

1. Combine the first 3 ingredients in a saucepan over medium heat, stirring with a whisk. Cook until sugar dissolves and mixture is light in color (about 3 minutes). Stir in lemon juice and butter; cook for 5 minutes or until mixture thinly coats the back of a spoon, stirring constantly with a whisk. Cool. Cover and chill (the mixture will thicken as it cools).
Yield: $1\frac{1}{3}$ cup (serving size: 1 Tbsp.)

Enjoy!