

LEMON CHEESECAKE

Makes 8" cheesecake

EQUIPMENT:

Standing mixer
Medium pot
2 Mixing bowls
Cookie sheet
Wooden spoon
Spatula
8" Ring mold
Measuring cups & spoons

INGREDIENTS (GRAHAM CRUST):

3 c Graham cracker crumbs
1 c Unsalted butter
¼ c Granulated sugar
Pinch of Salt

STEPS (GRAHAM CRUST):

1. Pre-heat oven to 350°.
2. Place graham cracker crumbs into a bowl with sugar and salt.
3. Melt butter in a pot over medium heat.
4. Stream melted butter into graham mixture and stir with wooden spoon until combined.
5. Place 8" ring mold onto a sprayed parchment lined cookie sheet.
6. Press graham into the bottom of the ring mold and set aside.

STEPS (CHEESECAKE FILLING):

1. Place room temp cream cheese into mixing bowl and beat on medium speed until fluffy.
2. Beat in sugar, eggs, sour cream and vanilla (all room temp to avoid lumps) and mix until smooth.
3. Pour batter into the prepared graham crust and place into the oven.
4. Bake for 1 hour or until the top of the cheesecake soufflé's and is slightly golden.
5. Pull from oven and let sit at room temperature before removing ring mold.

STEPS (LEMON CURD):

1. In a medium size pot over moderately high heat, melt together lemon juice and butter. Stir occasionally until butter is melted.
2. Add first amount of granulated sugar, heat until dissolved.
3. Meanwhile, in a large bowl, combine the egg yolks and the second amount of granulated sugar and whisk until smooth.
4. Slowly stream in the hot lemon juice into the egg mixture whisking vigorously to avoid eggs from curdling and then transfer back to the pot and put over moderate heat.
5. Cook the curd until you see the first few bubbles break the surface, stirring constantly with a heat proof spatula, making sure to continuously scrape the bottom of the pot. Whisking occasionally to keep smooth.
6. Immediately pour the curd into a 9x9 baking dish and press plastic wrap snugly against surface. Refrigerate for several hours or preferably overnight before use.
7. When ready to use, top the cooled cheesecake with Lemon Curd.
8. Store your cheesecake in the refrigerator. Enjoy!

INGREDIENTS (CHEESECAKE FILLING):

3 c Cream cheese, room temp
1 c Granulated sugar
4 Whole eggs, room temp
¼ c Sour cream, room temp
2 tsp. Vanilla extract

INGREDIENTS (LEMON CURD):

¾ c Fresh lemon juice
½ c & 2 Tbsp. Unsalted butter
½ c & ½ c Granulated sugar
10 Egg yolks