

Dessert

Lemon Cheesecake Supreme

Forwarded by Cheryl Kwiatkowski - Valparaiso, IN
Betty Crocker's Step-By-Step Recipes

Servings: 20

1 1/4 cups (15 squares) graham cracker crumbs
3 tablespoons butter or margarine, softened
2 tablespoons sugar
5 packages (8 ounces ea) cream cheese, softened
1 3/4 cups sugar
3 tablespoons flour
2 to 3 teaspoons lemon peel, finely grated
1/4 teaspoon salt
5 eggs
2 egg yolks
1/4 cup whipping cream

Preheat the oven to 350 degrees.

In a bowl, mix the crumbs, butter and two tablespoons of sugar. Press the mixture firmly and evenly in the bottom of an ungreased 9-inch springform pan. Bake for 10 minutes. Cool.

Increase the oven temperature to 475 degrees.

In a large mixer bowl, beat the cream cheese, 1-3/4 cups of sugar, the flour, lemon peel, salt and two of the eggs until smooth. Continue beating, adding the remaining three eggs and the egg yolks, one at a time, until blended. Blend in the whipping cream on low speed. Pour into the pan.

Bake for 15 minutes. Reduce the oven temperature to 200 degrees. Bake for one additional hour.

Turn off the oven. Leave the cheesecake in the oven for 15 minutes. Remove from the oven and cool completely. Loosen the cheesecake from the side of the pan. Remove the side.

Cover and refrigerate for up to ten days. For longer storage, wrap and label; freeze for up to three weeks.

One hour before serving, unwrap the cheesecake; thaw uncovered at room temperature. serve with sweetened sliced strawberries.

Per Serving (excluding unknown items): 352 Calories; 25g Fat (63.8% calories from fat); 7g Protein; 26g Carbohydrate; trace Dietary Fiber; 147mg Cholesterol; 267mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.