

Cream Cheesecake

Elizabeth Lambertson - Fort Pierce, FL

CRUST

2 cups all-purpose flour,
sifted
1/2 cup sugar
2 teaspoons grated lemon
rind
1 teaspoon vanilla
2 egg yolks
1 cup butter, softened
cold water

FILLING

5 cartons (8 ounce ea)
Philadelphia Light Cream
Cheese, softened
1 3/4 cups sugar
3 tablespoons flour
1 1/2 teaspoons grated
lemon rind
1 tablespoon lemon juice
1/2 teaspoon vanilla
5 eggs
2 egg yolks
1/2 cup heavy cream, lightly
beaten

Preheat the oven to 400 degrees.

Make the crust: In a bowl, combine the flour, sugar, lemon rind and vanilla. Make a well in the center.

Add the egg yolks and butter. Work all of the ingredients quickly with hands or a fork until well blended, adding a little cold water, if necessary, to make a light dough.

Place one-third of the dough on the bottom of a nine-inch springform pan using flour on the hands to prevent sticking. Trim off the dough around the sides of the circle of dough with a knife.

Bake the bottom circle of dough for about 15 minutes or until it is a light golden color. Remove from the oven.

While the bottom circle is cooling, place the remaining dough eight inches high all around the sides of the pan. Pat firmly into place. When the bottom has cooled, press the sides firmly against the bottom crust to seal the seam.

Make the filling: In a large bowl, combine the cream cheese, sugar, flour, lemon rind, lemon juice and vanilla. Blend well. Add the eggs, one at a time, beating lightly after each addition. Add the egg yolks, one at a time, beating lightly after each addition. Fold in the heavy cream.

Fill the prepared pan with the cheese filling.

Increase the oven temperature to 450 degrees.

Bake the cheesecake for 12 minutes.

Reduce the oven temperature to 300 degrees.

Bake for one hour.

When the top of the cheesecake cracks open, remove from the oven.

Cool on a rack before cutting.

Per Serving (excluding unknown items): 5703 Calories; 301g Fat (46.8% calories from fat); 90g Protein; 679g Carbohydrate; 8g Dietary Fiber; 2619mg Cholesterol; 3095mg Sodium. Exchanges: 13 1/2 Grain(Starch); 7 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 54 Fat; 30 1/2 Other Carbohydrates.