

Cheesecake

Written by Janet

Thursday, 26 January 2012 11:35 - Last Updated Saturday, 28 January 2012 19:10

Ingredients:

For the crust:

- 2 Cups Graham crackers crumbs or vanilla wafers crumbs
- ¼ Cup sugar
- ½ Cup butter

For the filling:

- 4 Packages cream cheese
- 1 Cup sugar
- 3 Tbsp. flour
- 5 large eggs
- 1/3 Cup heavy whipping cream
- 1 Tbsp. Lemon zest
- 1 Tsp. Vanilla extract
- 1 Cup sour cream
- 2 Tbsp. sugar
- ½ Tsp. Vanilla extract

Preparation:

First the crust; in a medium bowl combine the crumbs and the sugar, melt the butter in the microwave and add it to the crumbs mix well until all the crumbs are wet. Grease a springform baking pan, press the crumbs on the bottom and ½ inch to the sides of the pan. Heat oven at 350° F while you prepare the filling and place the pan with the crust in the refrigerator.

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Now the filling; In a large bowl place the cream cheese, sugar and flour and beat at a medium speed, stop and scrapes the sides of the bowl. Add the eggs and beat well then add whipping cream, lemon zest and vanilla extract and beat until well combined. Pour the batter into the prepared pan with the crust and bake it for 15 minutes and then lower the temperature at 250° F and continue baking for 60 more minutes or until the sides of the cake look firm but the center it's wobbly. Meanwhile the cake it's baking; combine the sour cream, sugar and vanilla extract mix well. when the cake it's done take it out of the oven and spread the sour cream mix over the top of the cake and return to the oven for 15 more minutes. Remove the cake from oven and run a knife trough the sides of the pan to loosen the cake, wait until it's completely cool before open the springform pan. Refrigerate the cake for at least 2 hours before serving.