

Lee Dad

Cheese Cake

Cookbook

Modified by me.

- Use an 8 or 9 inch springform pan
- Crust:
 - 3/4 cup flour
 - 3 tablespoons sugar
 - 1 teaspoon lemon peel, finely shredded
 - 6 tablespoons butter
 - 1 egg yolk, slightly beaten
 - 1/4 teaspoon vanilla
- Filling:
 - 3 eight ounce packages of cream cheese, softened
 - 1 teaspoon lemon peel, finely shredded
 - 1/4 teaspoon vanilla
 - 1 cup sugar
 - 2 tablespoons flour
 - 1/4 teaspoon salt
 - 2 eggs
 - 1 egg yolk
 - 1/4 cup milk

Crust Combine flour, sugar and lemon peel. Cut in butter till crumbly. Stir in egg yolk and vanilla. Butter the bottom of the springform pan. Press 1/3 of the dough onto the bottom and bake at 400 degrees fahrenheit until golden brown, approximately 7 minutes. Allow the bottom crust to cool. Butter the sides of the pan and attach to the bottom. Press the remaining dough onto the sides of the pan. Filling Beat together the cream cheese, lemon peel and vanilla until fluffy. Combine the sugar, flour & salt and gradually stir into the cream cheese mixture. Add the eggs, egg yolk & milk and beat until combined. Pour into the crust lined pan. Bake at 450 degrees fahrenheit for 10 minutes. Reduce oven temperature to 300 degrees fahrenheit and bake until a knife inserted into the center comes out clean, approximately 50 minutes. Allow to cool 15 minutes and loosen the sides of the cheesecake from the sides of the pan with a knife. Chill before serving. Substitutions: No substitutions. In particular, do not substitute an inferior grease for the butter.

