

Lemon Cheese Cake

Ingredients

Crust

*5 oz animal crackers
3 tablespoons sugar
4 tablespoons of melted butter*

Lemon Curd

*1/3 cup lemon juice
2 eggs
1 egg yolk
1/2 cup granulated sugar
2 tablespoons butter (cold & cut
into 1/2" cubes)
1 tablespoon of heavy cream
1/4 teaspoon of vanilla
Pinch of salt*

Filling

*1/4 cup granulated sugar
1 tablespoon lemon zest
1 cup granulated sugar
1 1/2 lbs. cream cheese (room
temperature)
4 eggs
1/4 cup lemon juice
1/4 teaspoon salt
2 teaspoons vanilla
1/2 cup heavy cream*

Crust

Heat oven to 325°

Place animal crackers in food processor for ~30 seconds until they form a fine crumb

Add 3 tablespoons of sugar.

Pulse a couple of times to blend

Pulse while adding 4 tablespoons of melted butter

Continue pulsing until it comes together in a coarse sand texture

Put crumbs on the bottom of a 10" springform pan

Press down crumbs (using a ramekin or ?) to get a fairly well packed uniform crust

Bake crust in oven for ~15-17 minutes (until golden brown)

Cool crust for 30 minutes

Don't turn off oven

Wrap bottom & sides of pan in tinfoil to keep water from seeping in.

Filling

Place $\frac{1}{4}$ cup granulated sugar & grated lemon zest in food processor and pulse to break it all down

Place mixture into a bowl with the additional cup of sugar and set aside

Place cream cheese into mixer and mix on low for 5 seconds to get it started

Gradually add sugar zest mix, letting it cream together (takes about 3 minutes)

Turn mixer to medium-low

Add 2 eggs and beat for about 30 seconds at medium low

Scrape down sides, then add second 2 eggs and beat for another 30 seconds

Add $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ teaspoon salt and 2 teaspoons vanilla and beat on medium-low for about 5 seconds.

Add $\frac{1}{2}$ cup heavy cream and beat for another 5 seconds

Put mixture into springform pan on top of crust

Put springform pan into a larger pan and pour hot (not boiling) water into larger pan until it is $\frac{1}{2}$ way up the side of the springform pan

Place both pans into the oven for ~55-60 minutes at 325°

Lemon Curd

Heat $\frac{1}{3}$ cup freshly squeezed lemon juice in a medium saucepan on medium heat until it is almost boiling.

Don't turn off burner

In a medium bowl whisk 2 whole eggs and 1 egg yolk for about 5 seconds

Gradually whisk $\frac{1}{2}$ cup granulated sugar into eggs

Add lemon juice to eggs & sugar mixture whisking very vigorously to avoid cooking eggs

Return mixture to the saucepan

Cook over medium heat, stirring constantly for about 3 minutes until the temperature is about 170° (mixture will start to coat the wooden mixing spoon and foam on top will start to dissipate).

Stir in 2 tablespoons of cold butter cut into $\frac{1}{2}$ " pieces

Add 1 tablespoon of heavy cream

Add $\frac{1}{4}$ teaspoon of vanilla

Add a pinch of salt

Put the mixture through a fine-mesh sieve into a glass bowl

Press a piece of cling wrap right onto the surface of the mixture in the bowl to prevent a skin from forming on top

Refrigerate the mixture

Cheesecake – Part II

Cheesecake is done when the temperature is 150° in the very center.

Turn off oven, but leave cheesecake in with the door slight cracked open (put a wooden spoon into the door to keep it slightly open) for 1 hour.

Take pan out of oven and out of foil (should no longer be too hot to handle). Run a paring knife around the edge of the cheesecake to help loosen it up from the side of the pan. Let the cheesecake sit out for about two hours.

Assembly

Top cheesecake with lemon curd and smooth with offset spatula to level. Cover tightly with cling wrap and cool for an additional 4 hours in the refrigerator.

Pop sides of springform pan and carefully remove sides

Use a water-heated offset spatula to smooth out the sides

Cut cake with a chief's knife dipping into cold water and drying between cuts.