

# Best ever Cheesecake

## CRUST:

1 c. flour	$\frac{1}{2}$ c butter
$\frac{1}{4}$ c. sugar	1 slightly beaten egg yolk
1 t. grated lemon peel	$\frac{1}{4}$ t. vanilla

Combine first 3 ingred. Cut in butter 'til mixture is crumbly. Add egg yolk & vanilla, blend well. Pat  $\frac{1}{3}$  of dough on th<sup>e</sup> bottom of 9-inch spring form pan (sides removed). Bake 8 min. at 400° or til golden; cool. Attach sides to bottom, butter; and pat remaining dough on sides to a height of  $1\frac{3}{4}$  inches.

## CHEESE FILLING:

5 8-oz pkg cream cheese	$1\frac{3}{4}$ c. sugar	4-5 eggs (2 cup)
$\frac{1}{4}$ t. vanilla	3 T. flour	2 egg yolks
$\frac{3}{4}$ t. grated lemon peel	$\frac{1}{4}$ t. salt	$\frac{1}{4}$ c. whipping cream

Let cheese soften at room temp, 1-1½ hours. Beat creamy.  
Add vanilla & peel. Mix together next 3 ingred.; slowly  
blend in. Add eggs & yolks one at a time, beat after  
each just to blend. Gently stir in cream.

Turn into crust-lined pan. Bake 450° for 12 min.  
Reduce heat to 300°, bake 55 min. Allow to cool.

Loosen sides w/ spatula after ½ hour. Remove sides  
at end of 1 hour, cool 2 hours longer. Top with glazed  
strawberries (I never bother).