LUSCIOUS Lemon Cheesecake Recipe

INGREDIENTS

Graham Cracker Crust

2⅔ cups graham crackers, crushed into crumbs

⅓ cup organic sugar

⅔ cup butter, melted

Lemon Cheesecake Filling

24 oz cream cheese

1¼ cup organic sugar

3 eggs, cage free

2 Tbs grated lemon peel

3 Tbs lemon juice, freshly squeezed

1 tsp vanilla

Lemon Glaze

1 cup organic sugar

2 eggs, cage free

¼ cup lemon juice, freshly squeezed

3 Tbs grated lemon peel

6 Tbs butter, melte

INSTRUCTIONS

Preheat oven to 350°.

Graham Cracker Crust

In a large baggie, add graham crackers, a few at a time, and roll with a rolling pin to get fine crumbs. Continue this step until you have 2⅔ cups.

Add to medium mixing bowl, along with the sugar. Stir until combined.

Whisk in melted butter until graham crackers crumbs are well coated.

Press graham cracker crumbs into either a 9 inch springform pan or a 9 inch deep dip pie plate.

Cook for 13-15 minutes.

Remove from oven and set aside.

Lemon Cheesecake Filling

Whisk eggs in a small bowl and set aside.

In a large mixing bowl, beat on medium speed, cream cheese and sugar until creamy and smooth.

Beat in eggs on low speed.

Stir in lemon juice, grated lemon peel and vanilla. Stir until blended.

Add lemon cheesecake mixture to graham cracker crust.

Bake for 45 minutes.

Remove from oven and place on a cooling rack and cool for 10-15 minutes.

Put cheesecake in the fridge for approximately 6 hours or overnight.

Lemon Glaze

In a small pan, whisk together eggs, sugar, lemon peel and juice until combined well.

Add butter to pan and continue stirring constantly. Mixture will thicken and will be done when then lemon glaze mixture sticks to the back of a metal spoon.

Remove from pan, put into a small bowl and let glaze cool for 15 minutes.

Refrigerate covered until cold.

Once cheesecake has chilled, remove from springform pan, if using, and add lemony glaze. If using a deep dish pie plate, top cheesecake with lemon glaze and enjoy!

Keep refrigerated.

Source : allrecipes