



Lemon Cheesecake

Servings: 12 servings

Ingredients

3/4 c graham cracker crumbs
2 Tbsp sugar
1 Tbsp ground cinnamon
1 Tbsp butter, melted
5 8oz pkg cream cheese, softened
1 2/3 c sugar
5 lg eggs
1 tsp lemon rind, grated
1/4 c lemon juice
1 1/2 tsp vanilla extract
1/8 tsp Salt
garnish: lemon twist, fresh mint sprigs

Directions

Combine first 3 ingredients; stir well. Brush bottom and sides of a 10-inch springform pan with melted butter. Add crumb mixture, tilting pan to coat sides and bottom. Chill.

Beat cream cheese at medium speed with an electric mixer until creamy; gradually add 1 2/3 cups of sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in lemon rind, lemon juice, vanilla and salt. Pour mixture into prepared pan. Bake at 300f for 1 hr and 20 minutes. (center may be soft but will set when chilled.) Cool on wire rack; cover and chill at least 8 hours. Garnish, if desired.

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