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RACKS Recipes: Sweets and Treats

Cheese Cake

4 (8 oz.) pkgs. Philadelphia cream cheese
7 whole lg. eggs
1/2 c. sour cream
1/4 c. heavy cream
3 tbsp. flour
1 tsp. (pure) vanilla
1 c. white sugar
1 grated rind of lemon peel

Soften cheese by leaving it out at room temperature for 1 1/2 hours. Place cheese in large bowl, beat with electric beater to blend and further soften.

Add sugar, continuing to beat. Add eggs, one at a time. Mix well after each egg. Add sour cream and heavy cream. Add vanilla; mix well. Add flour. Stop beating. Fold in grated peel.

Pour contents in cheesecake spring form pan that has prepared graham cracker crust or use a sugar cookie crust.

Tap pan against counter top to level cheesecake. Bake in 250 degree oven about 1 1/2 hours.