

Beverly Hills Cheesecake

Servings: 10

Source: Cook's Magazine, May '89

Ingredients

- 4 ounces Graham Crackers
- 2 Melted Butter
- 1 Sugar
- $\frac{1}{8}$ teaspoon Cinnamon
- 1 small Lemon, Juice And Zest
- 19 ounces Softened Cream Cheese
- $\frac{1}{2}$ cup Sugar
- 1 teaspoon Vanilla Extract
- 3 Eggs
- 2 cups Sour Cream
- 1 teaspoon Vanilla Extract
- $\frac{1}{2}$ cup Sugar

Method

For the crust, break graham crackers into the workbowl of a food processor and process to crumbs (1 c). Add butter, sugar and cinnamon and process to combine. Press crumb mixture evenly over bottom of 9- inch springform pan; freeze crust 10 min.

For filling, grate 1 tsp lemon zest into a medium bowl. Add the cream cheese and beat until smooth. Gradually add sugar and vanilla; beat until light and fluffy. Beat in eggs, 1 at a time.

For sour cream glaze, mix sour cream, vanilla, and sugar in a small bowl; set aside.

Cooking: Adjust oven rack to middle position and heat oven to 350. Pour filling into the crustlined pan, using a spatula to smooth the top surface. Bake until cake is set about 25 min. Transfer pan to wire rack; cool 30 min. Spread glaze over cake. Return pan to oven and bake until glaze is set, about 10 min. Turn off heat, open oven door about 8 inches and let cake stand for 30 min.

Transfer pan to wire rack; cool to room temperature. Run a knife around the edge of cake to loosen it. Carefully remove pan rim. Refrigerate cake for 2 hours. Cover cake loosely with plastic wrap; refrigerate until completely chilled, at least 6 hours. (Can refrigerate up to 3 days or freeze 1 month.) Cut into slices and serve.