

Cheesecake

Source: New York Times Classic Craig Claiborne Recipe Wed. June 17, 2015

Ingredients

- 1 cup flour
- ¼ tsp sugar
- 1 tsp grated lemon rind
- ½ cup (1 stick) butter, cold
- 1 egg yolk, lightly beaten
- ¼ tsp vanilla
- 5 8 oz pkg (40 oz) cream cheese, room temperature makes it easier
- ¼ tsp vanilla
- 1 tsp lemon zest
- 1¾ cups sugar
- 3 tbsps flour
- ¼ tsp salt
- 5 eggs
- 2 egg yolks
- ¼ cup heavy cream

Method

1. Heat oven to 400 degrees. To prepare CRUST, combine flour, sugar and lemon rind. Cut in butter until mixture is crumbly. Add egg yolk and vanilla. Mix.
2. Pat ⅓ of dough evenly over bottom of a 9-inch springform pan with sides removed. Bake the pan bottom about 6 minutes, or until golden. Cool.
3. Butter sides of pan and attach to bottom. Pat remaining dough around sides to a height of 2 inches. Increase heat to 475 degrees.
4. To prepare FILLING, beat cream cheese until fluffy. Add vanilla and lemon zest.
5. Combine sugar, flour and salt. Gradually blend into cheese mixture. Beat in eggs and egg yolks, one at a time, and the cream. Beat well.
6. Pour mixture into prepared pan. Bake 8 to 10 minutes and reduce oven heat to 200 degrees. Bake 1 hour longer, or until set.
7. Turn off oven heat and allow cake to remain in the oven with the door ajar for 30 minutes. Cool on a rack. Chill.

Notes

This got very brown very quickly in my oven so I put alum. foil on top after that happened. Frank likes his cheesecake dry, NY style, so don't undercook. Tastes great and seems to get better over time. Freezes very well.

Nice with strawberries, a bit of water, and sugar boiled down for topping.