

LEMON CHEESECAKE

There are many different kinds of cheesecake, and I haven't found a bad one yet. They make a great dessert and it's a great gift idea too.

Begin by making a batch of Graham Cracker Crust. As it is cooking, get started on the filling.

FILLING:

5 packages Cream Cheese, 8 ounces each, softened
2 cups Sugar
4 Tablespoons Lemon Zest
6 large Eggs
½ teaspoon Vanilla

Reduce the oven to 300 degrees.

Beat the softened cream cheese in mixer bowl at medium high speed. Begin adding the sugar SLOWLY, 1 Tablespoon at a time until mixture is fluffy.

Add the lemon peel and vanilla, and mix for 1 minute.

Scrape the sides of the bowl. Using low speed, add the eggs until they are just combined.

Pour into spring form pan and place in oven for 2 hours. Start checking it every 5 minutes or so after it has cooked for 1 ½ hours. It's done when the center has just set. Remove from the oven and cool on a rack until room temperature (the center is still cooking even though it's out of the oven). Once it has cooled, refrigerate for at least 4 hours before serving.

Eat it straight or top with your favorite topping. My personal favorite is cherry pie filling, but any fruit topping like raspberries, black berries, straw berries, blue berries, pretty much anything that ends with the word berry will be good. Even chocolate sauce works great. Experiment! Make more cheesecake if you have to. It's all in the name of science after all!