

Dessert

Star Spangled Cheesecake

Dixie Crystals Sugar

Preparation Time: 25 minutes

Bake Time: 55 minutes

CRUST

1 1/4 cups crushed graham crackers

1/2 stick (1/4 cup) unsalted butter, melted

2 tablespoons Imperial Sugar extra fine granulated sugar

FILLING

2 packages (8 oz ea) cream cheese, softened

3/4 cup Imperial Sugar extra fine granulated sugar

2 large eggs

1 teaspoon lemon zest (no white bitter part), finely grated

2 tablespoons lemon juice

1 tablespoon vanilla extract

SOUR CREAM TOPPING

1 cup sour cream

2 tablespoons Imperial Sugar extra fine granulated sugar

1 teaspoon vanilla extract

Preheat oven to 375 degrees.

Butter a 9-inch spring-form pan.

Combine the graham cracker crumbs, melted butter and two tablespoons of the sugar. Press onto the bottom of the pan.

Place the pan in the oven for 15 minutes.

Reduce the oven heat to 325 degrees.

In a bowl, on low speed mix the cream cheese and 3/4 cup of sugar until smooth and no lumps remain. Add one egg and mix on low speed until the mixture is lump free. Repeat with the remaining egg, scraping the bowl well.

Add the lemon zest, lemon juice and vanilla to the batter. Mix well. Scrape the batter into the pan.

Bake for about 50 to 55 minutes until almost set in the center.

Meanwhile, mix the sour cream, sugar and vanilla extract. Set aside.

Remove the cheesecake from the oven and gently drop the sour cream mixture in dollops onto the cheesecake. Return the pan to the oven for an additional 10 minutes.

Place the cheesecake into the refrigerator for at least four hours before cutting.

Decorate with strawberries, raspberries and blueberries.

Yield: 1 9-inch cake

Per Serving (excluding unknown items): 2725 Calories; 266g Fat (87.4% calories from fat); 55g Protein; 31g Carbohydrate; trace Dietary Fiber; 1159mg Cholesterol; 1640mg Sodium. Exchanges: 6 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 49 1/2 Fat.