

# Tangy Lemon Cheesecake

*Pam Persons - Towanda, KS  
Taste of Home - Prize-Winning Recipes*

## **Servings: 12**

*2 1/2 cups (about 40) gingersnap cookies*

*1/3 cup butter, melted*

### **FILLING**

*3 packages (8 ounces ea) cream cheese, softened*

*1 cup sugar*

*3 eggs*

*1 tablespoon lemon juice*

*1 tablespoon vanilla extract*

### **SAUCE**

*1/2 cup sugar*

*2 tablespoons cornstarch*

*3/4 cup water*

*2 tablespoons butter*

*1/4 cup lemon juice*

*1 tablespoon grated lemon peel*

Preheat the oven to 350 degrees.

In a small bowl, combine the cookie crumbs and butter. Mix well. Press onto the bottom and two inches up the sides of a greased 9-inch springform pan. Place on a baking sheet. Set aside.

In a mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs. Beat on low just until combined. Add the lemon juice and vanilla. Beat just until blended. Pour into the crust.

Bake for 35 to 40 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool for one hour longer.

In a saucepan, combine the sugar and cornstarch. Stir in the water until smooth. Bring to a boil. Reduce the heat. Cook and stir over medium heat for 2 minutes or until thickened. Remove from the heat. Stir in the butter, lemon juice and lemon peel.

Refrigerate the cheesecake and sauce overnight. Serve the sauce over the cheesecake. Refrigerate the leftovers.

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Per Serving (excluding unknown items): 396 Calories; 29g Fat (64.1% calories from fat); 6g Protein; 30g Carbohydrate; trace Dietary Fiber; 135mg Cholesterol; 270mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 5 Fat; 1 1/2 Other Carbohydrates.