

The Ultimate Cheesecake

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Servings: 16

CRUST

1 cup all-purpose flour, sifted
1/4 cup sugar
1 teaspoon grated lemon peel
1/2 teaspoon vanilla extract
1 egg yolk
1/4 cup butter or margarine, softened

FILLING

5 packages (8 ounce ea) cream cheese, softened
1 3/4 cups sugar
3 tablespoons flour
2 teaspoons grated lemon peel
1 1/2 teaspoons grated orange peel
1/4 teaspoon vanilla extract
5 eggs
2 egg yolks
1/4 cup heavy cream

GLAZE

2 tablespoons sugar
4 teaspoons cornstarch
2 tablespoons lemon juice
2 drops yellow food coloring
2 cans (8-1/4 ounce ea) crushed pineapple in heavy syrup, undrained

Grease the inside of a 9-inch springform pan (3 inches high). Remove the side and make the crust. In a medium bowl, combine the flour, sugar, lemon peel and vanilla. Make a well in the center. With a fork, blend in the egg yolk and butter. Mix with your fingertips until smooth. Place half of this dough on the bottom of the pan. Place waxed paper on top, then roll the pastry to the edge of the pan. Remove the paper. Bake this crust at 400 degrees for 6 to 8 minutes or until golden brown. Cool. Meanwhile, divide the rest of the dough into three parts. Cut six strips of waxed paper three inches wide. On a dampened surface between the waxed paper strips, roll each of the three parts of dough to measure 2-1/4 x 9 inches. Assemble the springform pan with the crust on the bottom. Line the inside edges of the pan sides with the pastry strips that you have just rolled, overlapping the ends. Leave the waxed paper on while lining the pan for ease in handling, but now remove the paper strips.

In a large mixer bowl, blend the cheese, sugar, flour, peels and vanilla at high speed. Beat in the eggs and yolks one at a time. Beat until smooth, occasionally scraping the bowl with a spatula. Beat in the cream. Pour into the pan and bake at 500 degrees for 10 minutes. Then lower the oven to 250 degrees and bake for one hour more. Remove from the oven and cool for two hours on a rack. Meanwhile, make the glaze.

In a small saucepan, combine the sugar and cornstarch. Stir in the remaining ingredients. Over medium heat, bring to a boil, stirring constantly. Boil for 1 minute or until thickened and translucent. Cool. Spread the surface of the cheesecake with the glaze. Refrigerate for three hours or overnight. To serve, loosen the pastry from the side of the pan with a spatula. Remove the side of the springform pan, but not the bottom. Garnish with sliced strawberries. Cut into wedges.

Per Serving (excluding unknown items): 466 Calories; 32g Fat (61.2% calories from fat); 9g Protein; 37g Carbohydrate; trace Dietary Fiber; 199mg Cholesterol; 269mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 Fat; 2 Other Carbohydrates.