

Cheesecake Supreme with Strawberry Glaze

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

CRUST

1 cup sifted flour
1 teaspoon grated lemon peel
1/4 cup sugar
1/2 cup butter
1 egg yolk, slightly beaten
1/4 teaspoon vanilla

FILLING

5 packages (8 ounce ea) cream cheese
1/4 teaspoon vanilla
3/4 teaspoon grated lemon peel
1 3/4 cups sugar
3 tablespoons flour
1/4 teaspoon salt
1 cup (four or five) eggs
2 egg yolks
1/4 cup whipping cream

GLAZE

2 or 3 cups fresh strawberries
1 cup water
1 1/2 tablespoons cornstarch
1 cup water
1/2 to 3/4 cup sugar
pineapple (optional)

In a bowl, combine the flour, lemon peel and sugar. Mix well. Cut in the butter until the mixture is crumbly. Add the egg yolk and vanilla. Blend thoroughly. Pat 1/3 of the dough onto the bottom of a nine-inch springform pan.

Bake the pan in a 400 degree oven for about 8 minutes or until golden brown. Cool. Attach the sides to the bottom of the pan. Pat the remaining dough on the sides to a height of 1-3/4 inches.

In a bowl, beat the softened cream cheese. Add the vanilla and lemon peel.

In a bowl, mix the sugar, flour and salt. Gradually add to the cream cheese mixture. Add the eggs and egg yolks, one at a time, beating after each addition to just blend. Gently stir in the whipping cream. Turn the mixture into the crust lined pan.

Bake at 450 degrees for 12 minutes. Reduce the heat to 330 degrees and bake for 55 minutes.

Remove from the oven. Cool. After 30 minutes, loosen the cake from the sides. After one hour, remove the sides. Cool for two hours before glazing the cake.

In a saucepan, crush one cup of strawberries. Add one cup of water. Cook for 2 minutes. Sieve the strawberries.

In a bowl, mix the cornstarch with the sugar. Stir into the hot mixture. Bring to a boil, stirring constantly. Cool and stir until thick and clear. Add a few drops of red food coloring. Cool.

Place the remaining strawberries on top of the cooled cheesecake. Circle a halved pineapple ring, if desired. Pour the strawberry glaze over the cheesecake.

Chill for two hours.

Per Serving (excluding unknown items): 7820 Calories; 540g Fat (61.2% calories from fat); 119g Protein; 653g Carbohydrate; 5g Dietary Fiber; 2452mg Cholesterol; 5035mg Sodium. Exchanges: 7 1/2 Grain(Starch); 14 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 99 1/2 Fat; 33 1/2 Other Carbohydrates.