

Singer Family Cheesecake Recipe

From the Lovely Kitchen of Linda Singer



Time to Prepare: 20 minutes



Cook Time: 60 minutes



Serving: 8 People

Ingredients

CRUST

1 1/2 Cups Graham Cracker crumbs

2 tablespoons sugar

2 tablespoons butter

CAKE

1/2 teaspoon salt

20 oz cream cheese

1 teaspoon vanilla

1 teaspoon lemon juice

4 eggs

1 cup cream

1/2 cup sugar

2 tablespoons flour

Cooking Method

1. Blend the crumbs with 2 tablespoons each of sugar and butter. Press into a 9-inch springform pan.
2. Bend the 1/2 cup sugar with the flour, salt and cream cheese mixture one at a time, mixing well after each yolk is added.
3. Add the cream and blend thoroughly.
4. Fold in stiffly beaten egg whites (use a couple of tablespoons of sugar if desired.)
5. Pour the mixture over the crumbs and bake at 325 for our hour or until set in the center
6. Cool before removing the rim. You can let the cake sit for an hour with the oven off and the door ajar to prevent cracks from forming.
7. Refrigerate when cool.

Points to Remember

Don't eat the whole thing yourself. Don't leave on the counter within reach of your dog.