Jan's Cheesecake

BAH Note: When you add the melted butter to the graham cracker crumbs and sugar, it will seem dry, like it won't hold together. I promise you it will. If you don't believe me, I'll give you Jan's phone number and you can call her like I did just to make sure. You'll want to use your fingers to really combine the butter with the crumbs. Sometimes it's nice to get your hands dirty.

Also, when you press the crust into your pan, use whatever method you are most comfortable with. Some people use the bottom of a glass. I used the bottom of a 9 inch cake pan. So what if the bottom of my crust was stamped with Calphalon? It was a perfect fit and gave me a nice, even crust.

Finally, Jan mentioned not to overmix the batter or else the cake is more likely to crack. I think I should have mixed the cream cheese and sugar a little better before I added the eggs because there were a number of cream cheese lumps in my final batter. The top still cracked on me anyway so what's the difference?

Crust

- 1 cup of Graham crackers crumbs
- 3 tablespoons sugar
- 3 tablespoons butter- melted

Filling

- 3- 8 ounce packages of Cream Cheese
- ¾ cup of sugar
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- 3 eggs

Topping

- 8 ounces sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

Preheat your oven to 325 degrees.

Combine crust ingredients in a medium bowl until moist and press into the bottom of a 9" spring form pan. Bake at 325 degrees for 10 minutes. Reduce your oven temperature to 300 degrees.

In the bowl of a stand mixer, combine your softened cream cheese, sugar, juice and zest, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Pour mixture over crust. Bake at 300 degrees for 55 minutes.

Combine sour cream, sugar and vanilla. Carefully spread over cheesecake. Continue baking for 10 minutes. Take a knife and go around the edge of the cake. Then let it cool before removing the rim of the pan.

Refrigerate overnight and it is ready to serve!

---

jan's cheesecake was posted by wendi on 12 april 2010 at bonappetithon.com