

From the kitchen of David and Jennifer Deaven



A: 3/4C flour
3T sugar
1/2t lemon peel, grated
6T butter
B: 1 egg yolk, beaten (slightly)
1/4t vanilla
C: 24oz cream cheese, softened
1/4C sour cream
1t lemon peel, grated
1t vanilla
D: 2 eggs
1/8t salt
E: 1 egg yolk
4C red cherries, tart, pitted
3/4C sugar
1/3C water
2T cornstarch
1/8t salt

Desserts/Cheesecake Supreme

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1. Combine (A) and cut until crumbly, stir in (B) to make wet dough.
2. Pat 1/3 dough onto bottom of 8" or 9" spring-form pan, bake 400F for 7 min or until golden; cool.
3. Butter sides of pan, attach to bottom, put remaining dough on sides and set aside.
4. Beat (C), lightly scramble (D) and fold in low speed, just to combine. Turn into crust-lined pan.
5. Bake 450F for 10 min, reduce heat to 325F and bake 50 min more until set.
6. Cool, loosening sides of cheesecake from pan. Chill thoroughly.
7. Combine (E) in pan over medium heat, cook and stir until thickened, cover and chill without stirring. Top cake with sauce and serve.

Servings: 24

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