

Strawberry Cheesecake

Graham Cracker Crust:

2 cups graham cracker crumbs

¼ cup sugar

1 stick butter

Combine ingredients, press onto bottom and side of 9-inch springform pan. Bake for 5 minutes in a 350 degrees pre-heated oven.

Filling:

2 ½ pounds cream cheese, softened (5-8 oz. packages)

1 ¾ cups sugar

3 tablespoons flour

1 ½ grated teaspoons orange rind

1 ½ grated teaspoons lemon rind

½ teaspoon vanilla

5 eggs

2 egg yolks

¼ cup heavy cream

Cream together the cream cheese, sugar, and flour until fluffy. Add grated orange and lemon rind and vanilla. Add eggs and yolks, one at a time, beating thoroughly between additions.

Pour into pan lined with graham cracker crumbs. Bake for 10 minutes in a 350-degree oven. Reduce heat to 200 degrees and bake for 1 hour. Turn off heat, open door, and cool cake in oven. Serve with strawberry glaze. Store covered in refrigerator.

Strawberry Glaze for Cheesecake:

1/3 cup sugar

1 Tablespoon cornstarch

1 package (10 oz.) frozen strawberries

1 Tablespoon lemon juice

Mix the sugar and cornstarch in a saucepan. Add strawberries and lemon juice. Cook on medium heat, stirring constantly until glaze is clear and thick.

*Note use 1 ½ cups fresh strawberries in place of frozen strawberries.

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