
Jenn's Cheesecake

Light, moist but not gooey, great taste

Jenn began making cheesecake for her Dad and perfected her recipe.

Quantity	Ingredients	Preparation Notes
1 1/2 Cups	Graham Cracker Crumbs	• Preheat oven to 325 degrees
1 2/3 Cups	Sugar, divided	• Lightly spray 9" Springform pan with cooking spray
1/4 Cup	margarine melted	• In medium bowl combine crumbs, 2 Tbsp sugar and margarine. Mix well
4 - 8oz pkgs	cream cheese, softened	• Press mixture into bottom and 1 inch up sides of prepared pan
1/2 Cup	whipping cream	• Bake 5 minutes. Remove to a wire rack to cool
2 tsp	Vanilla Extract	• In a large bowl, beat cream cheese and remaining sugar until smooth.
2 tsp	Grated Lemon Peel	• Add eggs, one at a time, beating well after each addition
		• Beat in cream, vanilla and lemon peel until blended.
		• Pour mixture into crust.
		• Bake 1 hour and 15 minutes or until center is set - don't over bake.
		• Cool cake in pan on wire rack
		• When cool, cover and refrigerate 2 hours until well chilled.