

## Lemon Cheesecake Recipes [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### Classic Lemon Cheesecake:

#### For the Crust

- 1 cup crushed graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons melted butter

#### The Filling

- 3 (8 ounce) packages of cream cheese at room temperature
- 1 cup sugar
- 3 tablespoons flour
- 2 tablespoons lemon juice
- 1 tablespoon grated lemon rind
- 1/2 teaspoon vanilla
- 4 eggs (1 separated)

#### The Glaze

- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1/2 cup water
- 1/4 cup lemon juice
- 2-3 drops yellow food coloring (optional)

Heat the oven to 325°F. Combine crumbs, sugar and butter. Press into the bottom of a 9-inch springform pan. Bake for 10 minutes. Remove and set aside.

Increase oven temperature to 450°F.

Combine cream cheese, sugar, flour, lemon juice, lemon rind and vanilla. Mix at medium speed with an electric mixer until well blended. Add 3 eggs, one at a time, mixing well after each addition. Beat in the remaining egg white, reserving the yolk for the glaze. Pour over the crumb crust.

Bake at 450°F for 10 minutes, then reduce the heat to 250°F and continue to bake for 30 more minutes.

Cool completely before adding glaze.

For the glaze, combine the sugar and cornstarch in a small saucepan. Add water and lemon juice. Cook over a low flame until clear and thickened. Add a small amount of liquid to the yolk and add to the saucepan. Cook a few minutes more. Cool and spoon over cheesecake.

Chill in the fridge for at least 4 hours.

### No Bake Lemon Cheesecake:

#### Crust

- 3 cups graham cracker crumbs
- 1/2 cup butter
- 1 tablespoon confectioners' sugar

## Filling

- 1 (3 ounce) package lemon flavored gelatin mix
- 1 cup boiling water
- 1 (8 ounce) package cream cheese, softened
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1 (5 ounce) can evaporated milk

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and confectioners' sugar. Mix well and press into the bottom of a 10 inch springform pan. Bake in preheated oven for 10 minutes. Remove from oven and allow to cool. Turn off oven.

Dissolve lemon gelatin in boiling water. Let cool until thick, but not set.

In a large bowl, beat cream cheese, white sugar and vanilla until smooth. Set aside.

In a separate bowl, whip evaporated milk until thick and stiff peaks form. Pour in lemon gelatin and keep mixing until well blended. Fold in cream cheese mixture. Pour filling into crust.

Chill in refrigerator for at least 3 hours before serving.