

Shortbread crust:

- 1 1/4 cups all-purpose flour
- 1/3 cup sugar
- 1 teaspoon lemon zest
- 1/4 teaspoon salt
- 8 tablespoons unsalted butter, softened and cut into 8 pieces
- 1 large egg yolk
- 1 egg white, beaten

Preheat oven to 400 °F. Lightly grease a 9-inch springform pan.

Whisk the dry ingredients together by hand or in a food processor. Blend in butter using a fork or process until the mixture resembles coarse crumbs. Add the egg yolk and mix or process until the dough forms a ball.

Press about 1/3 of the dough over the bottom of the pan. Prick the dough all over with a fork and bake until the crust is lightly golden brown (10-15 minutes). Cool completely on a rack.

Press the remaining dough around the sides of the pan, making sure that the dough is attached to the bottom crust. Brush the bottom and sides of the crust with the egg white. Refrigerate the crust until you're ready to use it.

Filling

- 5 (8-ounce) packages of cream cheese
- 1 3/4 cups of granulated sugar
- 3 tablespoons all-purpose flour, optional
- 1 teaspoon grated lemon zest
- 1/2 teaspoon vanilla
- 5 large eggs
- 2 large egg yolks
- 1/2 cup heavy cream

Preheat the oven to 500°. All ingredients should be at room temperature.

Beat the cream cheese in a large bowl until it is creamy. Gradually add the sugar and flour and beat for 1-2 minutes. Beat in the lemon zest and vanilla. Beat in the eggs and yolks one at a time. Beat in the cream.

Pour the batter over the crust and smooth the top. Bake for 15 minutes at 500°. Then reduce the temperature to 200° and bake for 1 hour.

Turn off the oven and open the oven door, but leave the cake in the oven. Let the cake cool for 30 minutes.

Cover and refrigerate at least 6 hours before serving.

Makes 15-20 servings.