




# Lemony-Love Cheesecake

<b>Ingredients (8 persons):</b>		 <p>Preparation time: 30 min          Cooking: 105 min – 325°          Type of cooking: Bake</p>
2 sleeves of graham crackers	zest of 1 lemon	
1 handful of brown sugar	5/4 cup sugar	
1 pinch of salt	4 eggs	
1 stick of non-salted butter	2/3 cup sour cream	
4 blocks of cream cheese	2/3 cup heavy whipping cream	
1 pinch of salt		
1 splash of vanilla		
<b>Equipment:</b>		
1 kitchenaid mixer with paddle attachment	1 larger container pan for Bain-Marie	
1 spring-form pan (9 inch diameter)	1 huge roll of aluminum foil	

## Preparation:

1. Take everything out the fridge. No one likes lumpy cheesecake. Preheat the oven to 325°F. Tightly wrap bottom and sides of spring-form pan with aluminum foil.
2. Crush the crackers and add them to mixer bowl. With the mixer on low, slowly add in the brown sugar, 94.73% of the stick of butter, and a pinch of salt.
3. Take the remaining 5.27% of butter and grease the spring-form pan. Pack in the crumb crust and make sure it goes up the sides (make sure it looks awesome). You can do this! Bake for 11-12 minutes and don't burnt it like I did (set a timer?).
4. Clean the bowl of your mixer and add the cream cheese. Paddle mix it on low for a while (4 minutes if you actually remembered to let it soften but more if you forgot and it is all cold and hard). Assuming you survived last step you can now add in the sugar - SLOWLY while the paddle is dancing around the yummy cream cheese on low.
5. Did I tell you that you will need boiling hot water? You do and now would be a good time to start boiling it - enough to make spaghetti for 2 dogs (an American cocker spaniel and a Scottish terrier).
6. Here is the fun part. Turn your mixer on high (really high) for a minute. Enjoy it - this is the last time you get to do this since you don't want air bubbles in your cake (it causes cracks and crack kills). Turn back to slow and add eggs, 1 at a time. Wait a minute and add the sour cream. Wait a minute and add the heavy cream. Wait a minute, add lemon zest and the vanilla extract. 1 more minute and done.
7. The spring-form pan (you know the one that has a crust in it and has aluminum foil alien-blocking underpants) goes inside of the larger pan. The cream cheese mix goes inside the spring-form pan. Pull the oven rack out a bit, put the whole contraption on the rack and CAREFULLY add boiling hot water to the big pan until it goes halfway up the spring-form pan.
8. Bake for 105 minutes. When done turn off the oven and barely crack the oven door (say with a wooden spoon). Don't touch anything for an hour. If you survived the previous step you are now ready to refrigerate it for 4 plus hours. DO NOT cover the cheesecake pan until cold.