



Golden Girls Cheesecake

Makes: One 10-inch Cheesecake

From the hit show of the 80s. I used to make 7 per Friday night taping, every year we would change up the top look. This is the original year look. A 10-inch cheesecake looked better on the tape for sizing.

Crust

1/3 pound graham crackers, crushed
1/4 cup unsalted butter, melted

1. In a bowl mix the above and press into a cheesecake pan, and freeze.

Filling

2 lbs cream cheese, softened (Philly)
3/4 cup granulated sugar
2 large eggs
2 tbsp fresh lemon juice
1/2 tsp pure vanilla extract

1. Adjust the rack to the center, and preheat the oven to 350°F.
2. In the mixer, place cream cheese and sugar, blending until creamy. Add eggs, one at a time, while mixing. Add lemon juice and vanilla, and blend well.
3. Pour batter into frozen cheesecake bottom, smoothing it out to touch sides. Bake it until the top starts to pull away from sides and still look a bit loose in center, about 35-40 minutes. It will look like it is puffed up. Take it out of the oven (do not turn the oven off), and set it on a rack 10 minutes. (This will cause cake to sink slightly, which is normal,)

Topping

1/2 cup sour cream
1/4 cup granulated sugar
1 tbsp lemon juice
1/2 tsp pure vanilla extract

1. In a small bowl, combine sour cream, sugar, lemon juice and vanilla. Pour it into center of the cheesecake, after 10 minutes. Place cheesecake back into oven for 5 minutes only; cool for 1 hour prior to serving. Top with fresh berries.

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