The Golden Girls Cheesecake

Preheat oven to 350°F

Makes: One 10-inch Cheesecake

From the Emmy award winning 1980's Show! I used to make seven per Friday night filming. 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

2 cups graham cracker crumbs, finely crushed

1/4 cup unsalted butter, melted (variable)

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

Filling

2 lbs cream cheese, softened (Philly)

1-1/2 cups granulated sugar

4 large eggs

- 1. In mixing bowl fitted with paddle attachment; cream the cream cheese and sugar, until light and airy, about 6 minutes. With mixer running on low, add eggs, one at a time, mixing thoroughly. Take off the mixer and by hand, add lemon juice and vanilla, blend well, scraping the sides of the bowl.
- 2. Pour batter into frozen cheesecake bottom, smoothing it out to touch sides. Bake it until the center of the oven and the top starts to pull away from sides and still look a bit loose in center, about 45-50 minutes. It will puff up a bit. 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). Meanwhile make the topping.

Topping

1/2 cup sour cream 1 tbsp lemon juice

1/4 cup granulated sugar 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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