

DELECTABLE

Gluten-free

## Lemon Cheese Cake

- 8 Lg Eggs
- $\frac{3}{4}$  Lb Salted Butter (24 T)
- $\frac{1}{4}$  C White Sugar
- 1 t Vanilla Extract
- 2 Lb Cream Cheese (Softened)
- $1\frac{1}{2}$  C African Lemon Curd (Homemade)
- $\frac{1}{2}$  C Graham Cracker Crumbs
- 4 T Butter (Room Temperature)



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Circa 2015

1. Mix Butter ( $\frac{1}{2}$  lb / 16 T), Sugar, Vanilla & Eggs (8 egg yolks & 4 whole eggs) and beat (medium speed) until fluffy.
2. Add Cream Cheese and beat until combined; add prepared Lemon Curd and fold mixture; refrigerate at least 1 hour.
3. Preheat oven **325 F**.
4. Melt Butter ( $\frac{1}{4}$  lb / 8 T); add to Graham Cracker Crumbs; pat into 8 inch spring form pan.
5. Pour batter into pan; tamp pan several times to remove air bubbles. Bake 75' – 85' or until cake is firm in center.
6. Return cake to oven, turn OFF oven, prop open door and allow cake to completely cool; refrigerate until ready to serve.

Serve w/Dollop of Whipped Cream and Slice of Candied Lemon Peel



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