

Truly, it is the Best Ever Cheesecake.

This cheesecake stands about 3-4 inches tall. It's beautiful when sliced and topped with cheery pie filling. Blueberry works just as well. Serves 20!

Dough:

1 cup all purpose flour
1/4 cup sugar
1 tsp. grated lemon peel
8 tablespoons butter (1 stick)
1 egg yolk-slightly beaten
1/4 tsp. vanilla extract

Cheese Filling:

5 (8 oz.) packages cream cheese, softened
1-3/4 cups sugar
3 Tablespoons all purpose flour
3/4 tsp. grated lemon peel
1/4 tsp. salt
1/4 tsp. vanilla extract
5 eggs (1 cup)
2 egg yolks
1/4 cup heavy cream

Preheat oven to 400 degrees. For dough, combine flour, sugar, lemon peel. Cut in butter using a pastry blender until the mixture is crumbly. Add the egg yolks and vanilla and blend well.

Pat 1/3 of the dough on the bottom of a 9" springform pan (sides removed). Bake about 6 minutes or until golden. Cool. Butter the sides of the pan, attach to the bottom. Pat the remaining dough evenly on the sides to a height of 2 inches.

Heat oven to 500 degrees. Put cream cheese in a mixing bowl and beat until fluffy. In a separate bowl combine sugar, flour, lemon peel, salt and vanilla. Gradually blend into the cream cheese. Add the eggs and yolks, one at a time; beat well after each addition. Gently stir in the cream. Turn into the crust-lined pan. Bake for 5 to 8 minutes or until top of the crust is golden. Reduce oven heat to 200 degrees. Bake 1 hour longer. Remove from oven and cool in pan for 3 hours. Remove sides and chill for 6 hours or overnight.