

Raspberry Cheesecake

Ingredients

For the crust:

- 1 ½ cups graham cracker crumbs
- 1 tbsp Sugar
- 6 tbsp unsalted butter, melted

For the filling:

- 2 ½ lbs. cream cheese (40 oz.)
- 1 ½ c sugar
- 5 XL eggs, at room temperature
- 2 XL egg yolks, at room temperature
- ¼ c sour cream
- 1 tbsp grated lemon zest
- 1 ½ tsp pure vanilla extract

For the topping:

- 1 cup red jelly, such as currant, raspberry or strawberry
- 3 half-pints fresh raspberries



Directions:

Preheat oven to 350 degrees F. To make the crust, combine the graham crackers, sugar and melted butter until moistened. Pour into a 9-inch spring form pan. With your hands, press the crumbs into the bottom of the pan and about 1-inch up the sides. Bake for 8 minutes. Cool to room temperature.

Raise the oven temperature to 450 degrees. To make the filling, cream the cream cheese and sugar on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed of the mixer to medium and add the eggs and egg yolks, 2 at a time, mixing well. With the mixer on low, add the sour cream, lemon zest, and vanilla. Mix thoroughly and pour into the cooled crust.

Bake for 15 minutes. Turn the oven temperature down to 225 degrees F and bake for another 1 hour and 15 minutes. Turn the oven off and open the door wide. The cake will not be completely set in the center. Allow the cake to sit in the oven with the door open for 30 minutes. Take the cake out of the oven and allow it to sit at room temperature for another 2 to 3 hours, until completely cooled. Wrap and refrigerate overnight.

Remove the cake from the springform pan by carefully running a hot knife around the outside of the cake. Leave the cake on the bottom of the springform pan for serving.

To make the topping, melt the jelly in a small pan over low heat. In a bowl, toss the raspberries and the warm jelly gently until well mixed. Arrange the berries on top of the cake. Refrigerate until ready to serve.

Note: Measure your springform pan. The bottom of mine measures 9 inches, but it says 9 1/2. I put the springform pan on a sheet pan before putting it in the oven to catch any leaks.