

Cheesecake for Dorie

Cookie Crust:

150 grams or 5.3 ounces or 1 1/4 cups of cookies, preferably the caramelized Lotus cookies

1/4 cup of softened butter

1/4 cup sugar

Filling:

4 eggs

1 pound or 1/2 a kilo full fat cream cheese (once a year, you can afford it)

1 cup of sour cream

grated peel of a half a lemon

1 teaspoon vanilla

a pinch of salt about 1/4 teaspoon

3/4 cup of white sugar- don't use less - if you do it'll taste like cream cheese not like cheesecake, trust me

2 tablespoons flour

Directions:

Preheat the oven to 325, really, not 350 only 325, it'll make all the difference in texture and success of your cake.

First make the crust, it will save you washing out your food processor and anyway, you will pat it in your pan first. Take a 9 inch springform pan and spray with oil and lay down a circle (cut out or buy premade as you see fit) of parchment paper on bottom. Please do this to make serving the cake much much easier. Set aside.

Take your food processor and put in the lotus biscuits and whirl till crushed fine. Then add the softened cubed butter and the sugar and pulse till you get a nice crumbly mixture (see above). Take out of the processor and pat on bottom and a bit up the side of the prepared pan.

Next wipe out with a paper towel the remnants of the crust and place the eggs first in processor to make the whirling easier and all the rest of the ingredients into the food processor- cream cheese, sour cream, lemon peel, salt, sugar, vanilla and flour. Process till smooth (don't overprocess) and the texture should be like heavy cream (see pic above). Pour the mixture over the cookie crumb mixture having ascertained that your springform pan is correctly closed so you don't get aggravated and I suggest putting it on a sheet pan with a piece of parchment paper so you keep it all clean.

Put into a 325 oven on convection bake for one hour (otherwise it may take longer to bake on regular by 10 minutes or so) until the cheesecake has no more jiggly center and the edges are a nice medium brown. Remove from oven and let cool on cooling racks or your stovetop grate till completely cold. You should not have cracks and it should be a lovely consistency. Put in fridge for ***at least*** two hours but preferably overnight if you can. You want this cold. Either serve in it's full majesty, or plate with berries, or mint or whipped cream as the mood moves you. Luscious!