

RASPBERRY LEMONADE CHEESECAKE

INGREDIENTS

for the crust

1 1/4 cups famous wafer crumbs (or oreo crumbs, minus the filling)
(you can also use graham cracker crumbs or vanilla wafer crumbs)
4 tablespoons sugar
big pinch of salt
5 tablespoons unsalted butter, melted

for the cheesecake filling

20 oz. cream cheese (2 1/2 packages), at room temperature
2 large eggs, at room temperature
1/2 cup sugar
1 teaspoon lemon extract
1 tablespoon finely grated lemon zest
4 tablespoons lemon juice

for the raspberry glaze and decoration

1/2 cup seedless raspberry jam
fresh raspberries to garnish

DIRECTIONS

Preheat oven to 325F. Spray a 9 inch spring form pan with baking spray. Cover the outside with foil, as this will be baked in a water bath and you don't want any leakage.

For the crust, in a medium bowl, stir together the famous Wafer crumbs, sugar, and salt. Add the melted butter and stir to completely combine. Press firmly and evenly into the prepared pan. Place pan in freezer to chill. Bake for 20 minutes. Remove from oven and let cool completely.

For the filling, in the bowl of a stand mixer, cream the cream cheese on medium-high speed until smooth and creamy, about 1 to 2 minutes. Add the eggs and sugar and beat on medium speed until just combined. Add the lemon extract, zest and juice, and beat again. Spread mixture evenly over the cooled crust and tap the pan gently on the counter to settle it in. place into a larger pan and fill with boiling water around the cheesecake. Bake for 55-60 minutes, or until cheesecake wobbles just slightly through the center, and the edges are just a bit golden. The edges will puff up when baking, and then settle back down once cooled. Remove from the oven and cool completely on a wire rack.

For the raspberry glaze, briskly stir the jam until it is very smooth. Then spread evenly onto top of cheesecake. Place pan in refrigerator to cool completely, 4 hours or overnight. Once set, carefully remove the cheesecake from the pan by loosening the spring form. Decorate with fresh strawberries. To get clean cuts, dip knife into a warm glass of water and then wipe knife clean after each cut.

Store refrigerated. Can be prepared the day prior to serving.