



Lemon Almond Cheesecake A Holiday Favorite

Serves 15

INGREDIENTS

1½ cups graham crackers, crushed
(10 graham crackers)
1½ cups sugar (for filling),
1 tablespoon sugar (for crust) and
1 teaspoon sugar (for topping)
6 tablespoons unsalted butter, melted
2½ pounds (40 ounces) cream cheese
5 large eggs
¼ cup sour cream (for filling), ½ cup
sour cream (for topping)
1 teaspoon almond extract
1 teaspoon lemon zest
½ teaspoon vanilla extract

DIRECTIONS

CRUST: 1½ cups crushed graham crackers, 1 tablespoon sugar and 6 tablespoons unsalted butter, melted.

FILLING: 2½ pounds cream cheese, 1½ cups sugar, 5 eggs, ¼ cup sour cream, 1 teaspoon almond extract, 1 teaspoon lemon zest.

TOPPING: Mix ½ cup sour cream with ½ teaspoon vanilla extract and 1 teaspoon sugar.

1. Preheat oven to 350° F.
2. Combine all ingredients for crust and press into round cake pan. Bake for 10 minutes and cool.
3. Mix all ingredients for filling with hand mixer at high speed until smooth and pour into crust.
4. Bake for 1 hour, then refrigerate for 4 hours.
5. Spread the sour cream topping mixture over top of chilled cheesecake and serve.

NUTRITION:

440 calories
7g protein

97 mg phosphorus
117 mg potassium

300mg sodium