



♥ RECIPE

Lemon Cheesecake

★★★★★ 5 from 33 reviews

Author: Life, Love and Sugar *Prep Time:* 1 hour

Cook Time: 1 hour 15 minutes *Total Time:* 2 hours 15 minutes

Yield: 12-14 Servings *Category:* Dessert *Method:* Oven

Cuisine: American

Description

This **Lemon Cheesecake** is smooth, thick and creamy! It's got a light lemon flavor in the cheesecake and big lemon punch from the lemon curd on top! A great combination of sweet and tart!

Ingredients

CRUST

- 2 ¼ cups (302g) vanilla wafer crumbs
- ½ cup (112g) salted butter, melted
- 3 tbsp (39g) sugar

CHEESECAKE

- 24 ounces (678g) cream cheese, room temperature
- 1 cup (207g) sugar
- 3 tbsp (24g) all purpose flour
- 1 cup (240ml) sour cream
- 3 tbsp (45ml) lemon juice
- 1 tbsp lemon zest
- 4 large eggs, room temperature

LEMON CURD

- 6 tbsp (90ml) lemon juice
- 1 tbsp grated lemon zest
- 2/3 cup (138g) sugar
- 6 large egg yolks
- 5 tbsp (65g) salted butter

WHIPPED CREAM

- ¾ cup (180ml) heavy whipping cream, cold
- 6 tbsp (43g) powdered sugar
- 1/2 tsp vanilla extract

Instructions

CRUST

1. Preheat oven to 325°F (163°C). Line a 9-inch springform pan with parchment paper in the bottom and grease the sides.
2. Mix together the crust ingredients until well combined and press the mixture into the bottom and up the sides of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil to prepare it for a water bath. Check out my tutorial on how to prevent your cheesecake water bath from leaking. Set prepared pan aside.

FILLING

1. Reduce oven temperature to 300°F (148°C).
2. In a large bowl, beat the cream cheese, sugar and flour on low speed until well combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
3. Add the sour cream, lemon juice and lemon zest and mix on low speed until well combined.
4. Add eggs one at a time, mixing slowly to combine. Scrape down the sides of the bowl as needed to make sure everything is well combined.
5. Pour the cheesecake batter into the crust and spread evenly.
6. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
7. Bake the cheesecake for 65 minutes.
8. Turn off the oven and leave the cheesecake in oven with the door closed for 15 minutes. Do not open the door or you'll release the heat.
9. Crack oven door and leave the cheesecake in the oven for another 20 minutes. This cooling process helps the cheesecake cool slowly to prevent cracks.
10. Remove from oven and let sit on the counter for 15 minutes, then remove the pan from the water bath and remove aluminum foil. Refrigerate cheesecake until completely cooled and firm, 6-7 hours.

LEMON CURD

1. While cheesecake cools, make the lemon curd. Combine all ingredients in a double boiler, or in a metal bowl over a pot of simmering water. Do not boil the water or the heat will be too hot. Occasionally lift the bowl off the pot to release the steam.
2. Heat while whisking constantly until mixture thickens and reaches 160°F (71°C). Refrigerate until cool and thickened.

TO FINISH OFF THE CHEESECAKE

1. When the cheesecake is cool and firm, remove from the springform pan and set on a serving plate.
2. To make the whipped cream, add heavy whipping cream, powdered sugar and vanilla extract to a mixing bowl fitted with the whisk attachment and whip until stiff peaks form.
3. Pipe swirls of whipped cream around the edge of the cheesecake.
4. Spread the lemon curd in an even layer on top of the cheesecake.
5. Refrigerate cheesecake until ready to serve. Cheesecake is best for 2-3 days.