

CAKE - NEW YORK CHEESE CAKE

Bake crust at 400 for 10-12 minutes; cake at 475 for 10 min.; then at 2.00 for 1 hr.; let stand in turned-off oven for 1-1/2 hrs. Makes 12 servings.

Crust:

1 C flour

1/4 C sugar

1 t grated lemon rind

1/2 C (1 stick) butter or marg. Cut into small pieces

1 egg yolk

1/4 t vanilla.

Filling:

5 pkgs. (8 oz.) Cream cheese, softened

1-3/4 C sugar

3 T flour

5 eggs

2 egg yolks

1-1/2 t grated orange rind (I omit)

1-1/2 t grated lemon rind (I use 1 tsp.)

1/2 T vanilla

1/4 C heavy cream

1-1/2 pints strawberries, washed and hulled (I omit)

1/2 C strawberry jelly (I omit)

1. Butter bottom and side of 9-inch spring-form pan.
2. Prepare crust: Stir together flour, sugar and lemon rind in a medium-size bowl until well mixed. Make a well in the center; add butter, egg yolk and vanilla. Mix with pastry blender. Form dough into ball; cover; chill 1 hour.
3. Preheat oven to hot (400)
4. Press one-third of the dough into an even layer over bottom of prepared pan.
5. Bake in preheated hot oven (400) for 10 min. Remove from oven; cool on wire rack. Press remaining dough into an even layer on sides of pan to a height of 2". Increase oven temp. to very hot. (475).
6. Prepare filling: Beat cream cheese, sugar and flour in a large bowl

until smooth. Beat in eggs and egg yolks one at a time, beating well after each addition. Mix in grated orange and lemon rinds, vanilla and heavy cream. Pour into pan

7. Bake in the preheated very hot oven (475) for ten minutes. Lower oven temperature to very slow (200); bake 1 hour more. Turn off oven; leave cake in unopened oven for 1 hour. Open oven door; leave cake in oven 30min. More. Remove from oven to wire rack; cool to room temp. Refrigerate until cold.

To serve, remove cake from pan. Arrange strawberries, stem-side down, over top of cake. Heat jelly, stirring constantly over low heat until melted. Brush glaze over strawberries.