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# Cathy's Cheesecake Supreme

## INGREDIENTS:

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| 1) 1/3 Box Graham Crackers (Crumbled)          | 6) 24.38 Grams Of All-Purpose Flour (3 Tbsps) |
| 2) 25 Grams Of Sugar, Granulated (2 Tbsps)     | 7) 1 Lemon Rind (Grated)                      |
| 3) 75.33 Grams Of Butter, Unsalted (1/3 Cup)   | 8) 0.5 Orange Rind (Grated)                   |
| 4) 1134 Grams Of Cream Cheese (40 Ozs)         | 9) 119 Grams Of Heavy Cream (1/2 Cup)         |
| 5) 350 Grams Of Sugar, Granulated (1 3/4 Cups) | 10) 5 Large Eggs (Plus 2 Egg Yolks)           |

## INSTRUCTIONS:

- 1) Combine 25 grams sugar, graham cracker crumbs, and softened butter to form the pie crust dough. Press into the sides and bottom of a buttered 9-10" springboard pan.
- 2) Beat eggs until fluffy.
- 3) Blend in 2nd sugar mixed with flour.
- 4) Add rinds, cream, and cream cheese and beat well until fully smooth.
- 5) Add eggs, and yolks, one at a time, beating well after each.
- 6) Note: you will want to scrape the beaters or whisk attachment as the rinds tend to stick.
- 7) Pour mixture into prepared crust.
- 8) Bake at 500°F for 10 minutes, then turn the oven down to 200°F. Do not open the oven door! Bake at the lowered temperature for 1 additional hour.
- 9) Remove and cool in a draft-free place. Chill.

## NOTES:

- 1) Sets best overnight in refrigerator. Pairs well with berries.

DESSERT

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