



# Lemon Meringue Cheesecake

Recipe by Kraft

## Prep Time

25  
min.

## Total Time

6hr.

45  
min.

## Servings

16 servings



## What You Need

**DOLLAR GENERAL** Dollar General  
6574 Manchester Ave  
SAINT LOUIS, MO 63139

- ☐ 1-1/2 cups graham cracker crumbs
- ☐ 1/4 cup butter, melted
- ☐ 1-3/4 cups sugar, divided
- ☐ 3 lemons
- ☐ 4 eggs, divided
- ☐ 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened



Philadelphia Cream Cheese Fat Free  
**\$1.50** thru 11/05



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- ☐ 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- ☐ 1/4 tsp. cream of tartar

## Make It

Heat oven to 325°F.

Mix crumbs, butter and 2 Tbsp. sugar; press onto bottom of 9-inch springform pan. Grate zest from 1 lemon, then squeeze 1/2 cup juice from all lemons. Separate 3 eggs.

Beat cream cheese and 1 cup of the remaining sugar in large bowl with mixer until blended. Add sour cream and lemon juice; mix well. Add 1 whole egg and 3 yolks, 1 at a time, mixing on low speed after each just until blended. Stir in zest. Pour over crust.

Bake 1 hour 10 min. or until center is set; remove from oven. Increase oven temperature to 400°F.

Beat egg whites and cream of tartar in small bowl with mixer on high speed until foamy. Gradually add remaining sugar, beating until stiff peaks form; spoon onto cheesecake. Spread to completely cover top. Bake 8 to 10 min. or until golden brown. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

## Kitchen Tips

### Size Wise

Since this tart cheesecake makes 16 servings it is the perfect dessert to serve at your next party!

### Lime Meringue Cheesecake

Prepare as directed, using 4 limes.

### Meringue Success

## Nutrition

When spreading beaten egg whites over top of warm cheesecake, gently press egg whites to rim of pan to seal. (This will help prevent the baked meringue from shrinking.) Use back of spoon to swirl top to form peaks. Bake as directed.

Servings  
16 servings

Nutritional Information

Serving Size 16 servings

AMOUNT PER SERVING

Calories 390

Total fat 27g

Saturated fat 15g

Cholesterol 140mg

Sodium 310mg

Carbohydrate 33g

Dietary fiber 0g

Sugars 26g

Protein 6g

% Daily Value

Vitamin A 15 %DV

Vitamin C 6 %DV

Calcium 8 %DV

Iron 4 %DV

\* Nutrition information is estimated based on the ingredients and cooking instructions as described in each recipe and is intended to be used for informational purposes only. Please note that nutrition details may vary based on methods of preparation, origin and freshness of ingredients used.