**LEMON MOUSSE CHEESCAKE**

* **Yield:** 20 servings

The water bath tempers the heat, creating the soft, creamy consistency. If you skip the water bath, the cheesecake will have a firmer, more traditional cheesecake texture.

**Ingredients**

**Crust**

1. **5**tablespoons melted butter
2. **40** vanilla wafers, crushed, or 8 graham crackers, crushed (about 1 1/2 cups)
3. **1/4**cup sugar

**Filling**

1. **24**ounces cream cheese
2. **1 1/3**cups sugar, divided
3. **1/3**cup all-purpose flour
4. **4** eggs, separated
5. **1**tablespoon finely grated lemon rind
6. **3/4**cup lemon juice (about 4 lemons)

**DIRECTIONS:**

1. Preheat oven to 325F.
2. To prepare crust, combine all ingredients. Stir well and press into a 10-inch springform pan.
3. Combine cream cheese and 1 cup sugar; beat until fluffy, about 5 minutes. Add flour, egg yolks, lemon rind and juice; beat until smooth. Beat egg whites until soft peaks form. Add remaining 1/3 cup sugar; beat until stiff peaks form. Fold into lemon batter. Pour batter into crust. Place pan in a large baking pan. Add water to baking pan to a depth of 1 inch. Bake about 55 minutes, until cake is set but still jiggly in the center. Cover and chill at least 4 hours.

**Nutritional Info** *\*per serving*

* Calories 250
* Fat 17g
* Cholesterol 85mg
* Sodium 108mg
* Carbohydrate 25g
* Fiber 0g
* Protein 4g