

Lemon Cheesecake Squares with Lemon Curd

Author: From a cooking class with Phillis Carey, Sept. 2010



9 whole graham crackers (about 5 ounces)
 4 tablespoons unsalted butter, melted
 16 ounces cream cheese, regular or low fat, at room temp, cut into 1-inch pieces
 3/4 cup granulated sugar
 3 tablespoons fresh lemon juice
 1 tablespoon lemon zest
 2 large eggs
 1 cup lemon curd, room temperature

Garnish with mint if you have it in your garden

Per Serving (excluding unknown items): 247 Calories; 20g Fat (67.2% calories from fat); 4g Protein; 17g Carbohydrate; trace Dietary Fiber; 115mg Cholesterol; 166mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>

1. CRUST: Cut two 8x16 inch pieces of parchment paper. Place the strips in an 8x8 or 9x9 baking pan so they cross each other and the excess hangs over the pan sides. Push the parchment into the bottom and corners of the pan. Position a rack in the center of the oven and preheat to 325°.

2. Break the graham crackers in a food processor and process until finely ground. Add the melted butter and pulse until the mixture resembles damp sand. Transfer the crumbs to the lined pan and press them firmly and evenly into the pan. Set aside. Wipe out the food processor of any residual crumbs.

3. CHEESECAKE: Combine cream cheese, sugar, lemon juice and zest in the food processor. Process until smooth, about 30 seconds, stopping halfway to scrape the sides of the bowl. Add eggs and process until the mixture is perfectly smooth and blended, stopping to scrape the sides as necessary, about another 20 seconds.

4. Pour the cheesecake mixture into the prepared pan, on top of the crust. Bake until the sides are slightly puffed and the center is dry to the touch, about 40 minutes.

5. When the cheesecake comes out of the oven, pour all of the curd onto the cheesecake and use an offset spatula to spread it evenly. Let cool to room temp and refrigerate for at least 5 hours, preferably overnight. When the cheesecake is thoroughly chilled, carefully lift it out of the pan using the parchment handles and onto a cutting board. Slide the parchment paper out and discard it. Using a large, sharp knife, cut the cheesecake into quarters, and then cut each quarter into four equal squares. To make clean cuts, wipe the knife blade with a damp paper towel between cutting each slice. Garnish each piece with a sprig of mint.