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Mom's Classic Cheesecake

Prep time: 60 minutes

Servings: 6

I made this mouthwatering cake over the weekend with my nine-year old daughter. Except for removing the pan from the hot oven, she did every step on her own, decoration and all. That's how easy making this cake is, and it turned out beautifully!

Submitted by Helen Lentze

Ingredients

For crust:

1/2 cup regular or gluten-free graham cracker crumbs

1 Tbsp. Green Valley Creamery Lactose-Free Butter, melted

For filling:

2 tubs (8 oz.) Green Valley Creamery Lactose-Free Cream Cheese

3 eggs – one at a time

1/3 cup fine sugar

2 Tbsp. fresh lemon juice

1 tsp. vanilla

For decoration:

Fresh fruit

1 Tbsp. powdered sugar

Instructions

Make crust:

1. Preheat oven to 350°F. Line a large rimmed cookie sheet with parchment paper.
2. Line the bottom of a 6-inch springform pan with parchment paper. Blend graham cracker crumbs and butter until just combined. Press the crumb mix firmly into the bottom of the pan, and slightly up the sides. Place on rimmed cookie sheet and bake until crust is fragrant and begins to brown, about 7-8 minutes.

Make filling:

1. In a large bowl, gently combine cream cheese and sugar with a hand mixer on lowest setting. Add eggs, one at a time, until just combined. Add lemon juice and vanilla extract. Pour filling into the warm crust. Place cheesecake on the cookie sheet and bake for 45 minutes, until edges are golden brown and the middle is just set. Remove from oven, let cool and refrigerate for at least 4 hours.
2. Before serving, use a thin knife to loosen edges, remove cake from pan and transfer to a platter. Decorate the top with fresh fruit and a dusting of powdered sugar. If you feel creative, use the cream cheese container lid to create a pretty stencil.

Variation:

Throw assorted berries or fresh peach slices on the crust before filling.

Tip:

To make a larger cake, simply double the recipe and use a 10-inch springform instead. Increase baking time to one hour 15 minutes. Baking time may vary slightly depending on your oven.