



DE LUXE STRAWBERRY CHEESECAKE

COOKIE CRUST

- 1 Cup Flour
- 1/4 Cup Sugar
- 1 Teaspoon Grated Lemon Rind
- 1/2 Teaspoon Vanilla
- 1 Egg Yolk
- 1/2 Cup Butter

FILLING

- 2 1/2 Pounds Cream Cheese
- 1 3/4 Cups Sugar
- 3 Tablespoons Flour
- 1/4 Teaspoon Salt
- 1/2 Teaspoon Grated Orange Rind
- 1/2 Teaspoon Grated Lemon Rind
- 1/4 Teaspoon Vanilla
- 5 Eggs
- 2 Egg Yolks
- 1/4 Cup Heavy Cream

STRAWBERRY GLAZE

- 1 Quart Strawberries
- 1/2 Cup Sugar
- 1/4 Cup Water
- 4 Teaspoons Cornstarch
- 1 Teaspoon Butter

DIRECTIONS

1. Combine flour, sugar, lemon rind, and vanilla.
2. Make a well in the center and add egg yolk and butter; blend. Wrap in wax paper and chill for 1 hour.
3. Roll about a third of the dough between floured pieces of wax paper into a circle 9 1/2 inches in diameter and 1/8 inch thick.
4. Place on bottom of a 9 inch spring form pan.
5. Roll remaining dough into a rectangle 4 inches wide and 15 inches long. Cut in half lengthwise. Line side of pan with strips, making a rim on the base.
6. Bake in a 400 degree oven for 10 minutes.
7. For filling - combine sugar, flour, salt, orange and lemon rinds, and vanilla.
8. Blend gradually into softened cream cheese, keeping mixture smooth. Add eggs and yolks, one at a time, blending well after each addition. Gently stir in cream. Turn into lined pan.
9. Bake in a 500 degree oven for 12 to 15 minutes. Reduce temperature to 200 degrees and continue baking for 1 hour. Cool away from drafts.
10. For Glaze - Crush enough berries to make 1/2 cup. Put crushed berries, sugar, water and cornstarch into a saucepan. Bring to a boil. Boil 2 minutes. Stir in butter. Strain and cool slightly. Pour over cooked cake and chill slightly. Remove sides of pan and chill until ready to serve.