

Lemon Cheesecake With Hazelnut Crust

Prepare this delicious cheesecake one day before you plan to serve it.

For Crust

1 cup hazelnuts, toasted
1 cup graham cracker crumbs (about 13 and 1/2 squares)
4 Tablespoons powdered sugar
6 1/2 Tablespoons unsalted butter, melted

For filling

3 8-ounces packages cream cheese at room temperature
1 cup sugar
3 large eggs
1/4 cup fresh lemon juice
1 Tablespoon grated lemon peel

Lemon slices (optional)

Fresh mint (optional)

Make crust:

Position rack in center of oven and preheat to 350° F. Finely grind nuts, cracker crumbs and powdered sugar in processor. Add butter; blend using on/off turns until crumbs are moist. Press crumbs into a 9 1/2-inch (24 cm) deep-dish pie plate onto the bottom and up the sides. Chill while making filling.

Make filling

Using electric mixer or mix master, beat cream cheese in a large bowl until fluffy. Slowly add sugar; beat until smooth. Add eggs 1 at the time, beating 30 seconds after each. Mix in lemon juice and grated peel.

Pour filling into prepared and chilled crust. Assemble the Miracle Baker according to the directions and insert it gently into the cheesecake. Bake the cheesecake, with the Miracle Baker in it, until outer 2-inch portion of top is set and center looks slightly glossy and is barely set, about 45 minutes. Transfer to rack and cool at room temperature. Leave the Miracle Baker in it. Cover; and chill overnight.

Before serving, gently run a paring knife in the corners and along the walls of the Miracle Baker, gently lift the Miracle Baker by the handles of part 1 out of the cheesecake. Top the eight portions with lemon slices and mint leaves, if desires.

Enjoy!

This cheesecake can also made with reduced fat cream cheese. It freezes well.

Slightly modified from www.epicurious.com

