



Lemon Bar Cheesecake

READY IN



1365 min.

SERVINGS



12

CALORIES



653 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter cold cubed
- ☐ 32 oz cream cheese softened
- ☐ 2 egg yolk
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 Tbsp water
- ☐ 2 cups lemon curd divided quick
- ☐ 0.5 cup powdered sugar

- ☐ 0.3 teaspoon salt
- ☐ 2 teaspoons vanilla extract

Equipment

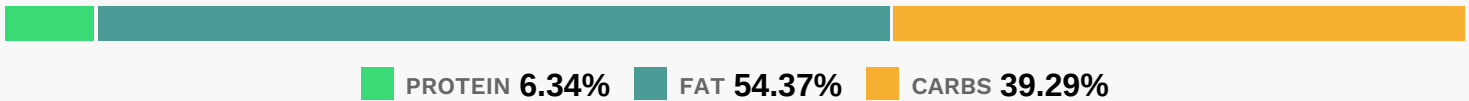
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Pulse first 3 ingredients in a food processor 3 or 4 times or just until blended.
- ☐ Add butter, and pulse 5 or 6 times or until crumbly.
- ☐ Whisk together egg yolks and 1 Tbsp. ice-cold water in a small bowl; add to butter mixture, and process until dough forms a ball and pulls away from sides of bowl, adding up to 1 Tbsp. remaining ice-cold water, 1 tsp. at a time, if necessary. Shape dough into a disk; wrap in plastic wrap. Chill 4 to 24 hours.
- ☐ Roll dough into a 14-inch circle on a lightly floured surface. Fit dough into a lightly greased 9-inch dark springform pan, gently pressing on bottom and up sides of pan; trim and discard excess dough. Chill 30 minutes.
- ☐ Meanwhile, preheat oven to 32
- ☐ Beat cream cheese at medium speed with an electric mixer 3 minutes or until smooth. Gradually add granulated sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in vanilla.

- ☐ Pour two-thirds of cheesecake batter (about 4 cups) into prepared crust; dollop 1 cup lemon curd over batter in pan, and gently swirl with a knife. Spoon remaining batter into pan.
- ☐ Bake at 325 for 1 hour to 1 hour and 10 minutes or just until center is set. Turn oven off.
- ☐ Let cheesecake stand in oven, with door closed, 15 minutes.
- ☐ Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely in pan on a wire rack (about 1 hour). Cover and chill 8 to 24 hours.
- ☐ Remove sides of pan, and transfer cheesecake to a serving platter. Spoon remaining 1 cup lemon curd over cheesecake, and, if desired, top with Candied Lemon Slices.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:24.27, Inflammation Score:-7, Nutrition Score:8.9169564972753%

Nutrients (% of daily need)

Calories: 653.46kcal (32.67%), Fat: 39.78g (61.2%), Saturated Fat: 23.2g (144.97%), Carbohydrates: 64.69g (21.56%), Net Carbohydrates: 64.05g (23.29%), Sugar: 47.19g (52.43%), Cholesterol: 191.09mg (63.7%), Sodium: 485.56mg (21.11%), Alcohol: 0.23g (100%), Alcohol %: 0.16% (100%), Protein: 10.44g (20.88%), Selenium: 20.59µg (29.41%), Vitamin A: 1384.91IU (27.7%), Vitamin B2: 0.38mg (22.16%), Phosphorus: 150.4mg (15.04%), Folate: 57.43µg (14.36%), Vitamin B1: 0.19mg (12.89%), Calcium: 92.29mg (9.23%), Vitamin B5: 0.88mg (8.78%), Iron: 1.44mg (7.99%), Manganese: 0.16mg (7.96%), Vitamin E: 1.13mg (7.56%), Vitamin B3: 1.32mg (6.59%), Vitamin B12: 0.39µg (6.49%), Zinc: 0.82mg (5.46%), Vitamin B6: 0.09mg (4.54%), Potassium: 152.05mg (4.34%), Magnesium: 13.82mg (3.46%), Vitamin D: 0.5µg (3.3%), Copper: 0.06mg (3.01%), Fiber: 0.64g (2.55%), Vitamin K: 2.38µg (2.27%)