Gourmet Cheesecake

Recipe came from a friend I met in Oklahoma, about 1974.



1/4 cup blanched almonds, toasted

CRUMB MIXTURE:

2 1/2 cups graham cracker crumbs

5 tablespoons sugar

6 tablespoons butter

FILLING:

6 whole eggs, separated

1 1/2 pounds cream cheese, softened

1 1/2 cups sour cream

1 teaspoon vanilla

3/4 cup sugar

8 tablespoons flour, sifted

1 1/2 tablespoons lemon juice, fresh

3/4 cup sugar

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 12

This is a rich, but light-tasting cheesecake, and in my estimation is the best cheesecake I've ever tasted. There is barely enough crumbs to work them into the springform pan, so the last several years I've made about 50% more crumbs and it's a whole lot easier. added 9/08: When the batter measured 175°F an inch and a half from the edge, turn oven off, door propped open, timer set for 60 minutes. The cheesecake won't or shouldn't have any cracks.

1. Preheat oven to 325°. Toast almonds first and set aside.
2. Combine graham cracker crumbs, butter and sugar together and press into bottom and up sides of a 9-inch spring form pan, reserving about 3 T for top of cheesecake. Set aside.
3. Mix egg yolks, 3/4 cup sugar, cream cheese, flour, sour cream and lemon juice and beat until smooth. Beat egg whites until frothy, then add 3/4 cup sugar gradually and continue to beat until stiff peaks form. Fold in cheese mixture. Pour into reserved shell, spread top to flatten and sprinkle with reserved graham cracker mixture and almonds.
4. Bake for 1 hour, then turn off heat and leave cheesecake in the oven for another hour. Remove to cool. Best when served barely warm from the oven.

Per Serving (excluding unknown items): 577 Calories; 37g Fat (57.6% calories from fat); 11g Protein; 51g Carbohydrate; 1g Dietary Fiber; 197mg Cholesterol; 383mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 2 Other Carbohydrates.