



NUTRITION *per serving* 63g carbohydrates 40g fat 14g protein 520mg sodium | vegetarian, shellfish-free, nut-free



Calories
614



Prep & Cook Time
60+ min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

HOLIDAY SPECIAL (BLENDER REQUIRED & 8" PAN INCLUDED)

Festive Lemon Cheesecake

with berries and graham cracker crust

IN YOUR BOX

8 oz. Cream Cheese
3 fl. oz. Liquid Egg
1.8 oz. Butter
1 cup Graham Cracker Crumbs
8" Pie Pan
5.3 oz. Lemon Greek Yogurt
7 Tbsp. Sugar
1 fl. oz. Vanilla Extract
2 oz. Strawberry Glaze
2 oz. Cherry Pie Filling

IN YOUR KITCHEN

Salt
Baking Sheet
2 Mixing Bowls
Blender/Food Processor/
Immersion Blender

www.homechef.com/2805

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **325 degrees**
- Set cream cheese on counter to soften
- Prepare a baking sheet with foil
- Separation is natural when shipping liquid eggs. **Shake well before using.**

WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.

FROM THE CHEF

Don't want to design the top of your cheesecake, no worries! You can add strawberry sauce without the spiral pattern or toothpick drag without impacting the taste.

Did you know...

Although evidence of cheesecakes dates back over 2000 years ago to ancient Greece, the "American" cheesecake wasn't invented until the early 20th century by a German immigrant, Arnold Reuben. As a matter of fact, this is the same Arnold Reuben who is credited with inventing the Reuben sandwich. Arnold, you da man!



1

Prepare the Crust

Melt **butter** in microwave or small pan. In a small mixing bowl, combine melted butter with **graham cracker crumbs**, mixing well. Add mixture to **pie pan** and use a flat-bottomed glass to press and compact crumbs into a crust. Pack any excess crumbs up sides of pan and refrigerate to harden.



2

Make the Batter

Add **cream cheese**, **liquid egg**, **yogurt**, **sugar**, **vanilla extract**, and ½ tsp. **salt** to a blender. Blend on high until mixture is smooth and light, 2-4 minutes. (If necessary, stop blender and push down big chunks of cream cheese into blades with a wooden spoon.)



3

Add the Batter to Crust

Remove **crust** from refrigerator. Pour **batter** into crust, stopping just short of top. *Do not overfill; you may not need all the batter.* Whisk 4 Tbsp. **warm water** into a medium mixing bowl with **strawberry glaze**.



4

Begin the Strawberry Design

Starting at center of **cheesecake**, carefully pour **strawberry glaze** to make a spiral pattern to the outer edge of cheesecake. Lightly drag a toothpick or blade of a knife from the center of cheesecake to the outer edge at every 90 degrees. (Like you're tracing lines to cut the cheesecake into quarters.) You should have four lines.



5

Finish Design and Bake Cheesecake

Between each of the four lines, drag the toothpick the opposite direction, starting at the outer edge of **cheesecake**. Place cheesecake on prepared baking sheet and bake until center is slightly jiggly, a little undercooked, and slightly wet when tested with a toothpick, 20-30 minutes. Remove from oven and let cool 30 minutes. Refrigerate at least 2 hours. *Residual heat within cheesecake, called "carryover", will complete the cooking process, and chilling thoroughly will firm up cheesecake so it slices cleanly.*



6

Plate the Dish

Spoon **cherry pie filling** onto center of **cheesecake** and cut into wedges. Enjoy!