

Cheesecake – yield 12 individual

Crust:

Graham cracker crumbs	7 oz
Butter, melted	2 ½ oz

Directions:

- Mix together and portion into molds.

Batter:

Cream cheese, rm temp	1# 4 oz
Sugar	6 oz
Cornstarch	1 oz
Lemon zest	½ lemon
Vanilla Extract	1 tsp
Eggs, rm temp	2 ½ ea
Yolks	1 ea (.6 oz)
Sour cream	2 ½ oz

Directions:

- Mix cream cheese and sugar together with paddle attachment and blend until no lumps and completely smooth.
- Mix in cornstarch, lemon zest, and vanilla and mix until combined. BE SURE TO SCRAPE DOWN BOWL!!!
- Add eggs and yolk in 2 additions, blending thoroughly each time you add.
- Add in sour cream.
- Portion into molds using green scoop.
- Bake at 300F in water bath for about 20 minutes or until done.