

Limoncello Cheesecake (US version)

Crust:

1/4 C melted butter
1 C graham cracker crumbs
1/2 C vanilla wafers or hazelnut cookies
2 T sugar

Filling:

4 8oz cream cheese (Low-fat or no-fat may be used - uncooked texture is grainy but disappears in baking. Baking time may need to be increased.)
1 1/2 C sugar
4 T flour
1/4 t salt
1/2 T lemon zest
4 eggs
1/2 C limoncello

Topping:

2 C sour cream
1/4 cup sugar
1 t limoncello

1) Crust

Crumb the cookies, mix with the graham cracker crumbs and melted butter, and press the mixture in the bottom and about an inch up the sides of a 9.5in springform pan.

2) Batter

Beat together the cream cheese and sugar until smooth and fluffy. Add in the eggs one at a time without excessive beating to avoid removing the air, followed by mixing in the remaining batter ingredients. Pour into the pan and bake at 350 degrees F for about an hour until the center of the surface is somewhat solid.

3) Topping

Remove from the oven and let rest 10 minutes. Mix together the sour cream, sugar, and limoncello and spread evenly over the top. Bake another 10 minutes, remove and let cool to room temperature. Refrigerate at least half a day before serving.