

Pastry Crust Cheesecake



Copyright © 2014 Yumee Yumee. All rights reserved worldwide.

Pastry Crust

1 package Yumee Yumee Dreamees mix
2 tablespoons granulated sugar
5 tablespoons butter, cold
3 tablespoons milk

Filling

3 (8 ounce) packages cream cheese, softened
1 1/4 cups granulated sugar
5 eggs
1 1/2 teaspoons vanilla extract
3/4 teaspoon lemon extract

Topping

1 (21 ounce) can cherry pie filling, chilled

In a large bowl, combine Yumee Yumee Dreamees mix and sugar, mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Stir in milk, mix well until dough is just moistened. Form into a ball. Press dough into the bottom and 1 1/2 to 2 inches up sides of an ungreased non-stick 9 or 10 inch springform pan. Chill.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add eggs one at a time, mixing well after each addition. Add extracts, mix well. Pour mixture over prepared crust.

Bake at 350 degrees for 55 to 60 minutes, or until center of cheesecake is firm to touch. Allow cheesecake to cool to room temperature and chill for 8 hours, or overnight.

To serve cheesecake, remove sides from springform pan. Top with chilled cherry pie filling and garnish with whipped cream, if desired.

Serves 12

Cook's Note: *Electric mixer required for cheesecake filling.*

Yumee Yumee