

## Strawberry Cheesecake



**Makes: 1 cheesecake  
or serves 12**

**Prep time: 30 min.**

**Bake time: 50 min.**

### Ingredients

- (3) 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- 3 large eggs
- Zest of 1 lemon
- 1 teaspoon vanilla extract
- 2 ¾ cups chopped fresh strawberries

### Crust:

- 1 ½ cups graham cracker crumbs
- 3 tablespoons butter, melted

### Sauce:

- ½ cup strawberry jam or preserves
- 3 tablespoons water
- 1 teaspoon fresh lemon juice
- 12 fresh strawberries to garnish



imagine a place

Cool Springs Editions, Issue No. 1

For your 4x6 recipe card - print 2-sided & trim along dotted line.  
Cardstock is preferred



imagine a place®

## *Strawberry Cheesecake*

### **Directions**

1. Mix the crumbs and butter, and press into the bottom of a springform pan.
2. In a food processor, mix the cream cheese, sugar, eggs, lemon zest, and vanilla until smooth, scraping down sides as necessary. Pulse in the strawberries, leaving some larger pieces.
3. Pour into the pan and bake for 50 minutes or until barely set in the center. Chill thoroughly before slicing.
4. To make the sauce, heat the strawberry preserves with water and lemon juice. Cool before topping the cake. Garnish with a fresh strawberry.



imagine a place

Cool Springs Editions, Issue No. 1

Backside. Please refer to opposite side for printing and cutting instructions



imagine a place®