

## **Cheesecake Anyone?**

After this past weekend it was a toss up as to whether or not I would write about great snow cream recipes. I guess the joke's on all of the "snowbirds" returning from Florida who thought it was safe to head north. I believe the correct term is *Ohio weather*.

I can't speak for you but I think we should all be rewarded for surviving yet another snowstorm. There's a good chance that my spring flowers may never get over all of this but you and I can achieve mental well-being and a state of dessert Zen with a slice of ultra rich and silky smooth cheesecake, not the gimmicky type with who knows what kind of flavors poured on. I'm talking about the genuine article that purists hold so dear.

The recipe I want to share with you is one I was warned not to divulge. My good friend, Clark Cowles, promised me that if it ever went beyond my family I would be cursed with high cholesterol but that was back in 1975. I'm sure I am past the statute of limitations on illegally sharing dessert recipes!

I would mention that in those thirty years of food experimentation I've made dozens of cheesecakes from other highly touted recipes and none have dethroned this one. Clark Cowles was one of the Hanna Barbera cartoon characters at Kings Island when I met him and for a dancing lamb he sure made a mean cheesecake! Thanks, buddy!

### **Lambsey's Dream Cheesecake**

For the crust you will need:

1 cup sifted all purpose flour  
2 tablespoons sugar  
½ teaspoon baking powder  
¼ teaspoon salt  
1/3-cup butter  
3 tablespoons whole milk

Sift flour with sugar, baking powder and salt into a mixing bowl. Cut in butter with two knives until it is evenly distributed and dough is becoming moist. Add milk and work the dough until it is just holding together. Form dough into a ball.

Transfer dough into a 9 inch ungreased spring form pan. Press dough into pan covering the bottom and bringing it up the sides 2 ½ inches. Place your crust in the refrigerator to chill until you need it.

Now you can prepare your filling. You'll require:

5 (8 ounce) packages of softened Philadelphia Cream Cheese  
1 ¾ cups sugar  
3 tablespoons all purpose flour

1 teaspoon freshly grated lemon zest  
1 teaspoon vanilla extract  
¼ teaspoon salt  
6 large eggs  
¼ cup heavy cream

Place the softened cream cheese in a mixing bowl and begin beating. Add the sugar, flour, lemon zest, vanilla, and salt. Beat well.

Continue to beat as you add your eggs one at a time. Finally, blend in your whipping cream. Pour your filling into your prepared crust. Preheat your oven to 500°F and bake your cheesecake for 10 minutes. Reduce your heat to 200°F and continue baking for 65 to 70 minutes.

Your filling will be just set and the top should be a golden brown. Cool then place your cheesecake in the refrigerator and chill several hours or over night before serving.

Given the rich texture of this delightful dessert, I would recommend using dental floss to slice it as the filling will cling to the blade on your knife even if you wet the blade between slices. One additional suggestion is to use top quality selections in your ingredients. The pennies you save on an off brand cream cheese or in using artificial vanilla just aren't worth it. Use the best you can find.

I won't make a wine or liqueur recommendation for cheesecake as I really don't think there is a pairing that will do this dessert justice. Really great quality fresh brewed coffee would be my choice and some stay with that age old favorite...ice cold milk. I'm sure you know what you'll like!

I do however have a new find I'd like to share in the outstanding liqueur category I recently tasted. It will definitely become a choice for my dessert wine and liqueur collection and I would encourage you to try it if your taste runs the these type of beverages.

*Aleyone* is a new import in the United States from Uruguay and terrific served on its own, over ice or simply chilled. It is extraordinarily rich and provides the blended flavors of Mexican vanilla bean, tropical orchids and creamy white cocoa. This really interesting selection is an addictive sipper and would be a terrific way to end a special meal.

Another idea you might want to consider for the *Aleyone* would be as a "pour over" for chocolate fudge cake in place of icing. Use enough of the liqueur to moisten the whole cake and chill it for several hours to blend the flavors. Place a slice on a plate with a healthy dollop of fresh whipped cream and you are in business.

After your first taste I think you'll understand why I am so excited about this discovery. If you need more information about this South American treat call us at 888-288-0668 and we'll be happy to help. Cheers!

