

# Icebox Lemon Cheese Cake

## Cheese cake Ingredients:

1 ½ lbs cream cheese softened  
¾ c. sugar  
dash salt  
1 ¼ c. heavy cream, room temp.  
¼ c. fresh lemon juice  
2 ½ T gelatin or 1 envelope

## Crust Ingredients:

10 lemon sandwich cookies  
2 T. butter  
1 t. lemon zest

## Lemon Curd Ingredients:

1 Large egg + 1 egg yolk  
¼ c. sugar  
dash of salt  
1 T. butter softened  
1 T. heavy cream

Crust: Preheat oven to 350 degrees F.

In a food processor, process the cookies, butter & lemon zest. Press firmly into the bottom of a 9-inch spring pan. Bake for 10 mins in preheated oven. Let cool.

Lemon Curd: In a small saucepan over medium-low heat, combine eggs, sugar and salt until it's a pudding-like consistency. Remove from heat and add butter & heavy cream. Pour through a strainer and refrigerate.

Cheesecake: Combine lemon juice and gelatin in a microwave-proof dish and microwave for 30 seconds on high.

With a mixer on medium speed, mix cream cheese, sugar & salt until creamy & smooth. Add heavy cream, ¼ c of the refrigerated lemon curd mixture and all the gelatin mixture. Mix until fully incorporated.

Pour into cooled crust. Pipe leftover lemon curd on the top making stripes. Take a skewer and run through stripes to create a beautiful pattern on top of the cheesecake.

Refrigerate at least 6 hours.