

Vintage NYC Cheesecake



Ingredients:

2 1/2 pounds of cream cheese, softened
Seven eggs, five whole eggs +2 egg yolks
One and three-quarter cups of sugar
Quarter teaspoon salt
3 tablespoons flour
1/4 teaspoon vanilla quarter lemon zest
1/4 orange zest
1/4 cup heavy cream
10 inch springform pan

Instructions:

Preheat oven to 450°
Using a standing mixer, mix to soften cream cheese, until smooth
Add one egg at a time then continue with the two egg yolks
Add sugar and flour
Continue to mix until smooth

Add remaining ingredients...

Pour mixture into the springform pan
Add 3 tablespoons Jackie's strawberry jam and swirl it around the cheese mixture
(I suggest you use a chopstick)
Put pan on a cookie sheet
Set oven at 450° place cake in oven for 15 minutes and drop oven temp to 250° and bake for one more hour or until it is no longer jiggly

Optional toppings:

Cover top thickly with Jackie's Jam and/or with fresh strawberries.

Jackie's Jams