

David Theriault's Cheesecake Recipe- adapted from my mom's

This is a really easy recipe and you don't have to crank up the oven much. It will make two glass pie tins worth or a large cake pan worth. My mom made this for me EVERY year for my birthday. My godson asks for it every Christmas. It's good trust me.

ABOUT 3-4 hours before you start take the butter and cream cheese out of the fridge and let them come to room temp.

Crust:

2.5 packs of graham crackers crushed up into dust. Use a food processor or put it all in a gallon ziplock bag and use a rolling pin.
Stick of melted butter
⅔ cup of white sugar

Now you can also make this gluten free by using *ground up nuts*: almond etc… and it tastes just as good, sometimes I'll even sub in ½ nuts half graham crackers.

Press the whole shabudle into the bottom of the pan with your hands. You can butter the pans if you want it will help a bit to take the cake slices out.

Bake at 350 for about 10-15 minutes it just look toasty and you should see tiny butter bubbles, just don't let it burn.

Filling:

4 packs of cream cheese. I use Philadelphia but any will work, those silver packs. You can use full-fat or reduced fat, I've never used non-fat. It's cheesecake people. Make sure this comes to room temp.

Put them in a large bowl and slowly beat to soften them up and mix them all together. The BIG key is since this is not baked you don't want ANY little pieces of cream cheese floating around anti-social like. Make sure everything is smooth

and mixed.

Slowly incorporate *2 small cans of condensed milk*. (You can use regular condensed milk olr reduced fat, but not fat free.) Slowly. Then *two tsp of vanilla*. Then in small batches add *⅔ cup of fresh lemon juice* and a tsp or so of lemon zest. It will taste fine without the lemon zest so don't worry too much about that last step.

After the crusts have cooled carefully spread the filling on the crusts. My mom said the lemon juice "cooks" the cheesecake like lemon cooks ceviche. I'm not sure that's true, but whatever. Let the filling "firm up" in the fridge for 3-4 hours then put the topping on and put back in the fridge for a few more hours.

Topping:

I put TONS of fresh blueberries, raspberries or blackberries on top. Usually I do half one berry and half the other so people can have a choice. This also works with canned Comstock blueberries or other fruit toppings.