

Lemon Smiles

cheesecake
recipe



You'll need:

9" springform pan
9" parchment paper circle
3 Tb sugar
Pan coating spray

Ingredients:

1 ½ cups of crushed Girl Scout "Savannah Smiles®" cookies. (1 package)
1 cup of crushed animal crackers
¼ cup plus 2 Tb melted unsalted butter
2 pounds softened cream cheese
½ cup sour cream
¼ cup all purpose flour
1 cup sugar
5 large eggs
⅓ cup lemon juice
2 tsp fresh lemon zest (optional)
1 cup prepared lemon curd
(save some lemon curd to pipe a smiley face on top of your finished cheesecake)

Directions:

First, preheat the oven to 300 degrees. Spray or butter the inside sides, not the bottom, of pan. Dust the inside of pan with the 3 tablespoons of sugar, gently knocking out excess sugar. Place parchment paper in bottom of spring form pan.

To make the crust:

In a bowl, combine the Girl Scout cookie-crums, animal cracker crumbs and melted butter. Place into prepared springform pan and press up the sides using your finger tips. Spread and firmly pat the bottom to cover.

To make the filling:

In mixer bowl with the paddle attachment, place cream cheese, sour cream and sugar. Mix on medium until smooth, add flour, lemon juice, and zest if using, mix to incorporate. Add eggs one at a time, mixing to incorporate. Do not over mix.

Place the springform pan into the Perfect Cheesecake Pan Protector. Pour a third of the batter into the springform pan carefully so not to disturb the crust. Drop lemon curd by spoon into the cheesecake. Only drop 6-8 spoonful's. Carefully swirl the lemon curd by using a knife tip and running it through the center of each spoonful. Do not over swirl. You want to keep the majority of spoonful's intact. Pour another third of the batter into the pan. Repeat the process of spooning the lemon curd and swirling it. Pour the remaining batter on top. Using a piping bag with a round tip, pipe lemon curd in a smiley face on top of the cheesecake. Place the Pan Protector into a roasting pan at least 2" deep. Place the roasting pan in center of preheated oven and fill it to the brim with very hot water. Bake the cheesecake for 1 ½ to 2 hours. Check your cake after 1 1/2 hours. If the top is getting a little darker than you prefer, then tent foil over the top and continue baking. When cheesecake is finished, carefully remove the roasting pan from the oven or let cool in oven for a little while until you feel comfortable removing the roasting page. When cool enough to work with (10 -15 min) remove the Pan Protector by the handles from the roasting pan. Remove the spring pan from the Pan Protector and place in refrigerator for 12 hours until completely cold.



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for the lemon curd recipe and serving instructions