

## Gourmet Cheesecake

Author: Recipe came from a friend I met in Oklahoma, about 1974.

Carolyn T's  
Cookbook

Servings: 12



**1/4 cup blanched almonds, toasted**

**CRUMB MIXTURE:**

**2 1/2 cups graham cracker crumbs**

**5 tablespoons sugar**

**6 tablespoons butter**

**FILLING:**

**6 whole eggs, separated**

**1 1/2 pounds cream cheese, softened**

**1 1/2 cups sour cream**

**1 teaspoon vanilla**

**3/4 cup sugar**

**8 tablespoons flour, sifted**

**1 1/2 tablespoons lemon juice, fresh**

**3/4 cup sugar**

Categories: Desserts, Holiday

**Carolyn T's Blog:**

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 577 Calories; 37g Fat (57.6% calories from fat); 11g Protein; 51g Carbohydrate; 1g Dietary Fiber; 197mg Cholesterol; 383mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 2 Other Carbohydrates.*

*Notes: This is a rich, but light-tasting cheesecake, and in my estimation is the best cheesecake I've ever tasted. There are barely enough crumbs to work them into the springform pan, so the last several years I've made about 50% more crumbs and it's a whole lot easier, even if I have to throw out some of them. I have an 8 1/2 inch springform, and a 10-inch. So I usually make it in the 8 1/2 incher, and put the overflow into another baking dish. If you use a 10 inch, probably reduce baking time by about 10 minutes since the cheesecake height will be lower.*

**Preparation Time: 1 hour**

Start to Finish Time: 2 hours

1. Preheat oven to 325°. Toast almonds first (about 10 minutes at 400) and set aside. Cool almonds and coarsely chop.
2. Combine graham cracker crumbs, butter and sugar together and press into bottom and up sides of a 9-inch spring form pan, reserving about 3 T for top of cheesecake. Set aside.
3. Mix egg yolks, 3/4 cup sugar, cream cheese, flour, sour cream and lemon juice and beat until smooth.
4. Beat egg whites until frothy, then add 3/4 cup sugar gradually and continue to beat until stiff peaks form. Fold into cheese mixture. Pour into reserved graham cracker shell, spread top to flatten and sprinkle with reserved graham cracker mixture and almonds.
5. Bake for 1 hour, then turn off heat and leave cheesecake in the oven for another hour. Remove to cool. Best when served barely warm from the oven.