

Marias Double Crust Cheesecake

Ingredients

Marias Pie Crust

- 6 oz Marías
- 1/2 cup butter
- 1/2 tbsp sugar
- 1/2 tsp salt
- 1 tbsp milk

Cheesecake

- 1 lb cream cheese
- 2 eggs
- 3/4 cup sugar
- 1/2 tbsp vanilla
- 1/2 tsp grated lemon peel

How to make it

1. Process the cookies, sugar, salt, melted butter and milk in a food processor just until crumbly, about 5 minutes. Divide crust mixture in half.
2. Grease a 9-inch cake pan and line them with parchment circles; press half of the crust mixture evenly into the bottom of the pan.
3. Heat oven to 350°F.
4. Beat cream cheese slightly. Add eggs, sugar, vanilla and lemon peel; beat until light and fluffy. Pour into crust. Add the rest of pie crust on top. Bake until firm, about 30 minutes. Refrigerate at least 8 hours.
5. Serve with sweetened strawberries if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	8-10

Made with



Marias