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KITCHEN EMPORIUM

Brandon Crossroads
2080 Badlands Drive
Brandon, FL 33511

No Bake Lemon Cheesecake
makes one 9" cheesecake

Vanilla Cookie Crust:
50 vanilla wafer cookies (or lemon wafer cookies)
1/3 cup butter, melted
1 teaspoon vanilla extract

Lemon Cheesecake:
1 cup heavy whipping cream
1/3 cup freshly squeezed lemon juice (zested, then juiced)
1 package unflavored gelatin
20 oz cream cheese, softened
1-1/3 cup powdered sugar
2 tablespoons fresh lemon zest
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract

Garnish:
whipped cream
fresh raspberries, for serving

Vanilla Wafer Crust Directions:
1. Lightly grease a 9-inch springform pan using a nonstick, floured baking spray.

2. In a food processor, pulse together the vanilla wafer cookies, the melted butter, and the vanilla extract until a fine crumb is formed.

3. Press the crust into the bottom of a prepared springform pan and 2-inches up the sides. Place the crust in the freezer as you prepare the cheesecake filling.

Filling Directions:
1. Using a stand mixer with a whisk attachment, beat the whipping cream until stiff peaks form. Place the whipped cream in a bowl in the fridge, cover and reserve until later.

2. In a small bowl add the unflavored gelatin to the freshly squeezed lemon juice. Microwave the mixture for 30 seconds, or until gelatin is dissolved.

3. In the stand mixer, using the paddle attachment, beat the cream cheese until softened. Add the powdered sugar, lemon zest, vanilla and lemon extracts, and the lemon juice gelatin mixture; mix until combined.

4. Carefully fold the chilled whipped cream into the cream cheese mixture until just combined.

5. Spoon the cheesecake filling into the crust, and cover with plastic wrap.

6. Place the cheesecake in the refrigerator to chill and set for at least 6 hours or overnight.