

Greek Yogurt Lemon Cheesecake

Makes One 9-inch Cheesecake

I use Greek Gods Traditional brand of yogurt.

For the crust:

1 1/2 cups crushed pecan shortbread cookies, vanilla wafers, or graham crackers (1 pkg.)
2 tablespoons brown sugar
1 teaspoon lemon zest
3 tablespoons butter, melted

For the filling:

2 cups full-fat or partial-fat Greek yogurt (not fat-free)
2/3 cup sugar
1/8 teaspoon salt
2 eggs
2 teaspoons vanilla
2 teaspoons lemon zest
2 tablespoons lemon juice
1 tablespoon cornstarch



Preheat oven to 350 degrees. Grease a 9-inch springform pan; set aside. (Suggestion: line the bottom of pan with parchment paper and grease the sides.)

In a small bowl, stir together the cookie crumbs, brown sugar and lemon zest.

Add in the melted butter; stir until all of the crumbs are moistened.

Add crumb mix to the prepared pan; use bottom of glass to tightly pack the crust into the bottom and about one inch up sides of the pan. Bake for 8 minutes.

Meanwhile, in a blender or food processor, combine the filling ingredients. Blend until smooth and fully incorporated. Pour over the hot crust. Bake for 35 minutes.

Cheesecake is done when it is still slightly jiggle in the center but has a “done” look to it and the edges have started to pull away from the sides of the pan. Be cautious not to over bake (or else, there goes your lovely texture).

Let cheesecake cool, then chill for at least 2-3 hours in the fridge before removing springform.

Recipe from Charlie 6-2-12 Kanaha BBQ
Served at Sandi Boll's home at April 2013 book group meeting,
for guests Carol & Ralph, for AAUW Gourmet Luncheon. and at Vixens' Fun & Frolic Day.