

CHEESECAKE DELUXE

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Yield: 11 Portions

Pan Size: 1 Springform Pan 9"

Portion: 2 oz.

Temperature: 325°F

QUANTITY

2 lbs. 8 oz.

3 tbsp.

1 3/4 cup

1/4 tsp.

1/2 tsp.

1/2 tsp.

5 eggs

2 yolks

1/4 cup

INGREDIENTS

Cream Cheese

All Purpose Flour

Sugar

Salt

Vanilla

Grated Lemon &
Orange Peel

Eggs

Egg Yolks

Heavy Cream

DIRECTIONS

1. In a mixer or food processor, soften cream cheese and beat until light.
2. Mix flour, sugar, salt, vanilla, lemon and orange peel with the cheese.
3. Add eggs to mixture, beating one at a time, then yolks. Beat until smooth.
4. Grease a springform pan, hotel pan or custard cup. Pour in filling.
5. Bake at 325° for 1 hour.
6. Cool before refrigerating.

Nutritional Content Per Serving:

Calories	583
Protein	12 gm
Fat	44.5 gm
Carbohydrate	36 gm
Sodium	338 mg

Notes:

This recipe creates a beautiful, high cheese-cake that is smooth, light and simply delicious!

For patients on a pureed diet, use the filling and bake it inside a graham cracker crust or as a custard inside a greased pan or custard dish.

Puree blueberry, pineapple or cherry topping and dollop it on top!