

# Ivey's In My Kitchen™

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My love of lemon is legendary. When I was small I used to bite and suck on the lemon wedges that were sitting so nicely next to the maraschino cherries. Completely ignoring my Mother bawking something about damaged tooth enamel. (Which, by the way Mom, you were so right.)

To a teenager who would ask for lemon so often I developed a pinching hand gesture. Some thing akin to the universal scribble in the air means you want the check. My Father still teases me with it to this very day. Then it was adulthood, where I was the only one asking at Tasty D'Lite if they had any lemon flavor? My friends were all losing their minds on Milky Way and Chocolate Peanut Butter Cup, I was dancing if they had, way down at the bottom, Lemon Chiffon. It didn't matter, that crap wasn't even really food. But lemon bars or a lemon tart, lemon sorbet or even a lemon cream pie doesn't stand a chance in my gluttonous presence.

It was gluttony that brought this recipe to me. I try my best to always have a good solid sweet available to my family at all times. The last few years it's pretty much been a steady rotation of classic cheesecake, pumpkin cheesecake and flourless chocolate cake. At

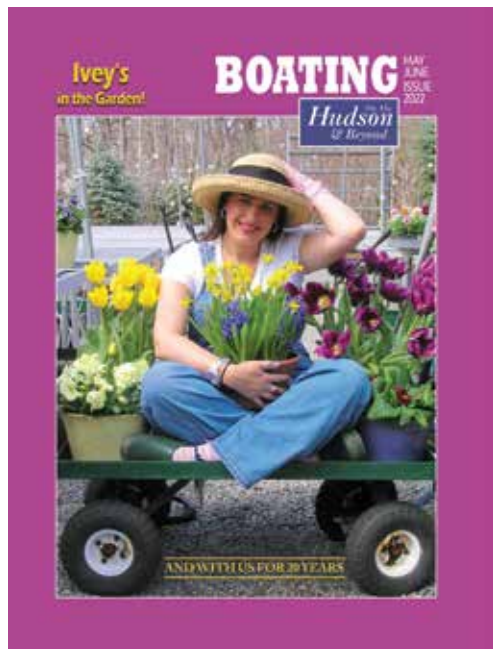
any given time you can find any one of those three yummys in my kitchen. The pumpkin cheesecake had been worked pretty hard lately with the holiday season

just passing, I wasn't in the mood for chocolate, yes you did read that correctly, and what I really wanted was these sinful lemon cookies that Vicky and I will make anytime we come into contact with a special lemon. Anything

unusual in the lemon family will propel me to dive into my forbidden flour container (I'm not really supposed to eat starch) and whip up a batch of heavenly lemonness that is so delicious I have treated them like currency. Hell, I bartered those lemon cookies for my favorite piece of artwork. I wanted lemon, something creamy and tangy and rich all at the same time. Something that would really curl my toes but not kill me like starch, and then it hit me. I have often marveled in dismay at the contradiction between dairy and citrus, particularly lemon juice. Lemon's acidity instantly curdles and separates the liquid, which makes difficult things like Lemon milkshakes or Lemon Cheese-cake...until now.

The reason the lemon cookies worked out so well was the infusion of the lemon flavoring into the sugar. The sugar is run through a food processor with fresh lemon zest and the sharp blade until all the zest is pulverized into the sugar. They become one. And through this delivery method, the citrus doesn't separate the dairy. I wondered if I could do the same thing to make lemon cheesecake? I could just make some fresh lemon sugar to substitute for the granulated sugar and increase the already included lemon juice. However with such an increase of lemon juice it seemed best to combine it with the vanilla extract and add it to the batter just after the eggs. Also, I had a cabinet full of lemon curd, bottles and bottles

of the stuff. I'm a shopping junkie. If I love it and it's on sale, I'm buying it. And in this case there was a sale on every kind of Lemon Curd, so I bought one of each thinking what better way to find a favorite? What I ended up with was a wonderful education in Lemon Curd. It was going to be my topper. I have seen all my life, cheesecakes with strawberries on top, blueberries on top, all different kinds spinning around in the diner dessert case. They were nothing more than classic cheesecake topped with a fruit there was no strawberry flavor in a strawberry cheesecake. I saw all kinds, but



never lemon. Hmm? So of course I felt compelled to try it.

Lets just say if there was a section of my recipe book called 'orgasm's had in the kitchen', this recipe would be one of them!

The standard cheesecake recipe is not difficult. Its not a lot of ingredients, it's success depends on trickery. Pure and simple. There are certain tricks to cheesecake,

I will teach those tricks to you and I learned a new one with this recipe. And you know me, when I got something good I have to share the wealth!

You're going to love this recipe, especially if you have a standing mixer (like a Kitchen Aid), it's a great tool for this job. If you have a hand mixer with the two rotating beaters, you can still pull it off just fine, but be SURE to have your ingredients at room temperature.

### **In addition to the recipe ingredients, you will need:**

- Parchment Paper Pencil
- Scissors
- Food Processor w/sharp metal blade
- Water Bath:
- Baking pan large enough to place the cake pan inside of it without touching the sides, kitchen towel, hot water, and a pair of damn fine oven mitts.
- Cake Pan: NOT SPRING FORM!
- 9 or 10 inch round is what we use. Any shape pan can be used\*\*. If you can cut on the line you can line any shaped pan with parchment paper.
- 6 8oz. Bricks of Cream Cheese - let sit out until room temp. Approximately 30 minutes on the counter.
- 1 Cup Lemon Sugar \*\*\*
- 1/2 Cup Confectioners Sugar 1 Tbs. Vanilla Extract
- 6Tbs. Lemon Juice 1/3 Cup Sour Cream
- 6 Eggs - room temperature Pinch of Salt
- Butter - room temperature for

### **Greasing the Pan**

Place oven rack in the bottom position. Preheat oven to 500° - your oven better be clean!

Butter cake pan well and line the bottom with a circle of parchment paper. Sides too.

Put full teakettle on stove to boil Use

a standing mixer, paddle attachment.

Begin with the cream cheese, lemon sugar and a pinch of salt. Beat on low to get started. About 1 minute and then scrape down the bowl. It's gonna be lumpy bumpy.

Continue to beat on med-low for another minute. Scrape down the bowl. Yes again, get used to it. Frequent scraping is one of the tricks.

Blend until you feel the cream cheese has incorporated with the sugar. Scrape down again.

Add one egg at a time, you're looking for most of the egg to be incorporated before you add the next. Don't rush this step. Scrape down the bowl again.

Combine lemon juice and vanilla extract. Add to the batter.

Add sour cream



Blend for another minute and scrape down the bowl, again.

Pour batter into the parchment lined cake pan and place the cake pan into a water bath. Place the whole water-bath contraption

onto the oven rack before filling it with hot water. The water should be no higher than 1/2 way up the sides of the cake pan. Go slowly, you don't want to spill

any boiling water into the creamy cheesecake batter.

Bake for 10 minutes at SOD° After the 10 minutes is up, keep the door closed & reduce the oven temperature to 350°

Bake for 1 hour and check. If the center jiggles when you wiggle the pan, she's not ready yet. Bake for another 30 minutes. It's done when a knife comes out clean.

When baking time is finished, leave the cake in the oven and crack the door. Leave it in the oven for about an hour.\*

Let the cake sit out of the water bath for another hour.

Chill in the refrigerator for at least 4 hours. Overnight is even better. Cake will keep up to a week refrigerated. Freezes great! Individually wrap the last piece or two- if there is any left over - into the freezer for random cravings.

Before serving, take the cake out and float it in a sink filled with

warm water. Not too deep, just enough to go ½ the way up the cake pan. Make sure the entire cake is covered with plastic wrap to protect it from the warm water. After a few minutes floating in the warm water, remove the cake pan from the water. Jiggle the now warmed parchment paper sides until they lift freely from the pan. Now you can turn out the cheesecake. Get a FLAT cake plate and a second flat surface.

I use a cutting board, place the cutting board on top of the opening of the cake, turn it over, ... hard. Like, make a THWACK sound hard. Gently lift the pan by the sides, exposing the parchment lined bottom of the cake.

Gently remove the parchment paper circle and then center the cake on the flat cake plate you will be storing in the refrigerator. Check all this out before hand and have it set up. The cake has a gently browned top, which forms an almost crust-like texture. The underside with the parchment circle will be very soft and moist. Vicky loves the top crust, so that defines which side of the cake is now considered up! The yummy golden brown top that she loves so much acts as a wonderful moisture barrier if you are thinking of topping the cake with say... lemon curd, or strawberry sauce, or strawberries, blueberries, jams, whipped cream...you getting me here? ANYTHING you want to place on top of a cheesecake will adhere better and hold up longer if the golden brown is considered the TOP. No surprise to me, she knows how to make everything just a little bit better.

Smother the entire top of the cheesecake with a bottle of your favorite lemon curd. Ours is The

English Provender Co. [www.englishprovender.com](http://www.englishprovender.com) After considerable taste testing of all the brands currently available, both Vicky and I agree that the flavor, texture and quality of The English Provender Co. is far superior. And we found them not in our batch of purchases. They were a company we visited with at the last FFS (Fancy Food Show) at the Javits Center. My professional reason for living, by the way. We have been searching high and low for a new base for our Magic Oil and the FFS is a wonderful place where all the foodies in the world have gathered. See?...Heaven.

We were very impressed with their products and booth at the show and asked them to forward us information about their products and a few samples of items we could use for Ivey's In My Kitchen, Inc. We selected a few products and were very happy to receive them. They were promptly put into the sample room, with everyone else smart enough to send their items. Because just like we did that day, the sample room is where we first go shopping, the place to go when it really matters. That's where the good stuff is, that's where all the gems lay.

And it is a gem; the color of the lemon curd is golden and gel-like at the same time. It is made with very few ingredients and is all natural. When we went through the tastings, there was a wide range of yummy to yucky. Lemon curd is akin to jam or jelly but with a shorter shelf life. Look for one from an English company or English style, it was invented in England. I'd imagine citrus was pretty hard to come by back in the 1700's and they found a way to make it last. Lemon curd is the result. It has lemon, sugar, eggs, butter. If you pick up a bottle of lemon curd and the ingredients list is as long as your hand, put it back, don't waste your time. Not one of the multi-mutations were any good. Real lemon curd should make your mouth experience a sweet, buttery, pucker.

Not enough bite to make you wince but enough tug and tang on the back of your tongue to make you really sit up and take notice. It is not difficult to make, however, I delegate this task currently to the professionals who make a lovely jar without messing up my kitchen. Next time I come across a special lemon, maybe I'll change my mind. I am primed given we have the chickens, so our eggs are incredible, AND we have Liz milk...Shunpike Dairy, which means I can make butter... alright, never say never. But for now, when you are looking to get turned on by lemon curd, go visit [www.englishprovender.com](http://www.englishprovender.com)

## TIPS & TRICKS OF THE TRADE

**PARCHMENT PAPER:** A no-stick must! Before you get started, with a pencil, outline the bottom of the pan. Cut just inside the line. Then take a large sheet of parchment paper and wrap it around the outside edge, all the way around the pan. Cut and let it roll into its natural tube shape.

Place the tube of parchment paper inside the pan and trim approx. 3 inches above the rim. Use room temperature butter as glue to adhere the parchment circle first to the bottom and then gently unroll the parchment tube along the buttered sides of the cake pan adhering to the pan the whole way.

### WATER BATH BASICS

Place the filled cake pan into a larger pan, such as a baking dish or roasting pan.

Place a kitchen towel under the cake pan to prevent juggling and water spillage.

Have a teakettle boiling on the stove for the water bath.

Place the whole water bath contraption on the oven rack.

Then fill it up.

\* If you are pressed for time and do not have the leisure of letting the cake sit in the turned off oven,

you may take it out of the oven, keeping it inside the water-bath to begin to slowly cool.

\*\* Since the parchment paper extends the height of the cake pan walls there is more flexibility in pan shape and size. You don't have to worry about the batter running over.

\*\*\* LEMON SUGAR

Lemon sugar is the cornerstone of this recipe. Any excess can be stored in the refrigerator for a few weeks in an airtight container. You will need a lemon zester, a tool which we found to be a real mother#@ker. I will see it in hell I am sure. There

are so many different tools on the market to remove zest you would think they are wonderful. No, They are horrible useless tools of torture. There is the theory of a microplane... something I thought I owned until I couldn't find it the day I needed it. I would recommend a good long firm one with a comfortable handle that can

go in the dishwasher. There was this gadget thingy with a plastic cup, zest collector. I would have thrown it out for being useless, however, I believe that it will work well on nutmeg. That's about it, nutmeg. Not used in this recipe, and after all the picking I had to do to retrieve all the valuable zest from that awful tool, it owed me something. I wanted to break it. Almost took my thumb off handling a blade that required an unfindable handle gadget. I finally made the safest and simplest choice...an old fashioned, hand held, tiny-circled tipped lemon zester. After a few scrapes down, I was making those lemons my bl!t@#. Wash your lemons before you zest them. Zest from top to bottom. After you have scraped the entire lemon down you can go around once before you get to the white pith - which you want none of. Use the zest

from three lemons to one cup of sugar. Place the zest into the food processor with a Tbs. of sugar and pulse for one minute. Then add the rest of the granulated sugar and pulse for another minute. You want to really pulverize the zest into the sugar. This is the trick to true lemon cheesecake, lemon IN the cake!



Cheese cake mixing



Cheese Cake All



Lemon Zest and Sugar



Parchmenting Pan

Enjoy!

