



# Lemon Cheesecake with Brownie Crust

makes 1 12-inch cheesecake

It took several times making this recipe until it was perfectly lemony. Using edible quality lemon essential oil really amplified the flavors in this cheesecake! If you don't have it, you can double the lemon zest. This is that dessert you want to make for a special person who will love you for making the effort.

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## INGREDIENTS

### Crust:

6 tablespoons All Purpose flour  
1 tablespoon cocoa powder  
1/4 teaspoon salt  
3 ounces bittersweet chocolate chopped  
1/4 cup butter  
3/4 cup sugar  
1/4 cup brown sugar  
1 egg  
1 teaspoon Vanilla extract

### Filling:

5 8-ounce packages cream cheese, softened  
2 cups sugar  
2 tablespoons All-purpose flour  
1 tablespoon lemon Zest  
12 drops of edible quality Lemon essential oil  
6 eggs, room temperature  
1 1/2 cups sour cream, room temperature  
1/4 cup heavy cream

### Topping:

1 cup sour cream  
1 lemon, sliced for garnish  
bittersweet chocolate curls or shavings

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## **PROCESS:**

### **Crust:**

Preheat oven to 350 degrees. Grease the inside of a 12" springform pan and dust with a small amount of flour, tapping sides to remove excess flour. Cut out a round of parchment paper to place in the bottom of the pan. Whisk flour, cocoa, and salt in a small bowl; set aside. Combine chocolate and butter into a small bowl. Microwave in 30 second intervals until melted. Let the chocolate and butter cool slightly for about 10 minutes. Whisk eggs and vanilla into melted butter mixture. In three separate additions fold dry flour mixture into wet egg, mixing until smooth. Then pour into springform pan. Bake the crust until the top looks slightly cracked, about 25 minutes. Transfer the springform pan to a rack and let cool.

### **Filling:**

Using an electric mixer, beat cream cheese in a large bowl until smooth. Add sugar and mix until combined throughout. Add flour, Lemon zest, lemon essential oil; beat until smooth. Add eggs, one at a time, beating just until incorporated after each addition. Beat in sour cream and whipping cream. Pour filling over cooked and cooled brownie crust. Smooth top and transfer to a baking tray. Bake at 350 until puffed, light golden, and set around edges, about 1 hour 30 minutes. Once golden and set, remove the cake from the oven to add 1 cup sour cream over the top of the cake and spread evenly. Return the cake to the oven to bake for 5 more minutes. After 5 minutes, turn off the oven and let the cake cool down for 30 minutes with the door closed. Once the cake has cooled down in the oven, transfer the cake to a cooling rack to cool to room temperature. Refrigerate until cold; top cake with Chocolate curls and lemon slices.