



AGENTS INSURANCE MARKETS

(800) 627-0505 • f:(804) 285-4945



Nutrition Facts Per Serving | Servings: 16
Calories: 376.2
Total Fat: 17.1g
 Saturated: 8.8g
 Polyunsaturated: 2.1g
 Monounsaturated: 4.7g
Cholesterol: 21.1mg
Sodium: 315.6mg | **Potassium:** 195.9mg
Total Carbs: 49.2g
 Dietary Fiber: 1.2g | Sugars: 28.8g
Protein: 6.2g

Junior's Famous Cheesecake

From the kitchen of: DONNA JACKSON, Administrative Dept.

*I made this recipe for Easter 2014 and it was a huge success.
I hope you will take the time to try to make it yourself.*

1/2 cup sifted cake flour
 1 tsp baking powder
 1 pinch of salt
 3 large eggs, separated
 1/3 cup sugar

Sponge Cake Layer Ingredients

2 Tbsp sugar
 1 tsp pure vanilla extract
 3 drops lemon extract
 3 Tbsp unsalted butter, melted
 1/4 tsp cream of tartar

4 8-oz packages cream cheese
 1 2/3 cups granulated sugar
 1/4 cup cornstarch

Cream Cheese Filling Ingredients

1 Tbsp pure vanilla extract
 2 large eggs
 3/4 heavy whipping cream

DIRECTIONS

For the sponge cake, preheat oven to 350°F and generously butter a 9-inch spring-form pan. Sift the cake flour, baking powder, and salt together and set aside. Beat the egg yolks together in a large bowl with an electric mixer on high for 3 minutes. With the mixer still running, gradually add the 1/3 cup of sugar and continue beating until thick light-yellow ribbons form in the bowl, about 5 minutes more. Beat in the vanilla and lemon extracts. Sift the flour mixture over the batter and stir it in by hand, then blend in the butter.

In a clean bowl, using clean dry beaters beat the egg whites and cream of tartar together on high until frothy. Gradually add the remaining 2 tablespoons sugar and continue beating until stiff peaks form (the whites should stand up in stiff peaks, but not be dry). Stir about 1/3 cup of the whites into the batter, then gently fold in the remaining whites (don't worry if a few white specks remain). Gently spoon the batter into the pan. Bake the cake just until the center of the cake springs back when lightly touched, only about 10 minutes (watch carefully!) Let the cake cool in the pan on a wire rack while you continue making the cheesecake filling. Do not remove the cake from the pan.

For the cream cheese filling, place one 8-ounce package of the cream cheese, 1/3 cup of the sugar, and the cornstarch in a large bowl. Beat with an electric mixer on low until creamy, about 3 minutes, then beat in the remaining 3 packages of the cream cheese. Increase the mixer speed to high and beat in the remaining 1 1/3 cups of the sugar, and then beat in the vanilla. Blend in the eggs, one at a time, beating the batter well after each one. Blend in heavy cream.

At this point mix the filling only until completely blended (just like they do at Junior's, in NYC). Be careful not to over mix the batter. Gently spoon the cheese filling on top of the baked sponge cake layer. Place the spring-form pan in a large shallow pan containing hot water that comes about 1 inch up the side of the pan. Bake the cheesecake until the center barely jiggles when you shake the pan, about 1 hour. Cool the cake on a wire rack for 1 hour. Then cover the cake with plastic wrap and refrigerate until it's completely cold, at least 4 hours or overnight. Remove the sides of the spring-form pan to remove cheesecake. Store any leftovers in the refrigerator.