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RECIPES ARE ADDED!**

Lemon Drop Cheesecake

This **Lemon Drop Cheesecake** is as **unique as its ingredients**. The **sugary, tangy burst of lemon drop candy** blends beautifully with a **light, fluffy cream cheese filling** and a **buttery graham cracker crust**. The **secret to this recipe** lies in the **lemon drop candy**—be sure to use **original lemon drops** and **avoid brands containing high fructose corn syrup** for the best flavor. How about a **Lemon Curd Topping**? See bottom of page for recipe.

Ingredients

For the Crust:

- **1 ½ cups graham cracker crumbs**
- **¼ cup granulated sugar**
- **½ cup (1 stick) unsalted butter,**
melted

For the Cheesecake Filling:

- **24 oz (3 blocks) cream cheese,**
softened
- **¾ cup crushed lemon drop candy**
(crush in food processor for best results)
- **3 large eggs plus 1 egg yolk**
- **½ cup sour cream or Greek yogurt**
- **2 tbsp sugar**
- **2 tbsp lemon zest**
- **1 tsp vanilla paste**
- **pinch of Kosher or sea salt**

Instructions

Step 1: Prepare the Crust

1. Preheat oven to **325°F (163°C)**.
2. In a bowl, mix **graham cracker crumbs, sugar, and melted butter** until combined.
3. Press the mixture firmly into the bottom of a **9-inch springform pan**.
4. Bake for **8–10 minutes**, then let cool while preparing the filling.

Step 2: Make the Cheesecake Filling

5. In a **large bowl**, beat **cream cheese and sugar** until smooth.
6. Add **eggs one at a time**, mixing on **low speed** until just combined.

7. Mix in **sour cream, lemon juice, lemon zest, and vanilla extract** until smooth.
8. Pour the batter over the cooled crust.

Step 3: Bake the Cheesecake

9. Wrap the **outside of the springform pan** with **aluminum foil** and place in a larger baking dish.
10. Pour **hot water** into the baking dish, filling about **1 inch deep** (this prevents cracking).
11. Bake for **50–60 minutes**, or until the center is just slightly jiggly.
12. Turn off the oven, crack the door open, and let the cheesecake **cool inside for 1 hour**.
13. Remove and refrigerate for at least **4 hours** (overnight is best).

💡 Want to **elevate your Lemon Drop Cheesecake**? Follow my simple instructions below for a **silky, tangy lemon curd topping** that will **knock this cheesecake out of the park!** The bright, citrusy flavor perfectly balances the creamy richness of the cheesecake, making every bite irresistible.

Lemon Curd Topping

Ingredients (*Makes about 1 ½ cups*)

- **4 large egg yolks**
- **1/2 cup granulated sugar**
- **1/2 cup fresh lemon juice** (*about 2–3 lemons*)
- **1 tbsp lemon zest** (*finely grated*)
- **1/4 cup (1/2 stick) unsalted butter**, cut into small pieces
- **Pinch of salt**

Instructions

1. **Combine Ingredients:**
 - In a **medium saucepan**, whisk together **egg yolks, sugar, lemon juice, lemon zest, and salt** until fully combined.
2. **Cook Over Low Heat:**
 - Place the saucepan over **low to medium-low heat** and cook, whisking constantly.
 - Continue whisking for **8–10 minutes**, or until the mixture thickens to a **pudding-like consistency**.
 - Do not let it boil, or the eggs may scramble!
3. **Incorporate the Butter:**
 - Remove from heat and **whisk in the butter**, one piece at a time, until fully melted and smooth.
4. **Strain & Cool:**

- For an extra silky texture, strain the lemon curd through a **fine-mesh sieve** into a clean bowl.
- Cover with plastic wrap, pressing it directly onto the surface to **prevent a skin from forming**.

5. Chill & Store:

- Let the curd cool at **room temperature** for about **15 minutes**, then refrigerate until fully chilled (**at least 1 hour**) **before** spreading on cooled cheesecake.
- Store in an **airtight container** in the refrigerator for **up to a week**, or freeze for up to **3 months**.