

Bundt Cheesecake

Servings : 16

| Amount | Measure | Ingredient - Preparation Method |
|---------|-------------|---------------------------------|
| Crust | | |
| 1 | cup | graham cracker crumbs |
| 2 | tablespoons | sugar |
| 1/4 | cup | butter - melted |
| Filling | | |
| 40 | ounces | cream cheese - softened |
| 1 3/4 | cups | sugar |
| 3 | tablespoons | flour |
| 1 | teaspoon | lemon rind - grated |
| 1/4 | teaspoon | salt |
| 1 | teaspoon | vanilla |
| 6 | | egg |
| 1/4 | cup | whipping cream |

Preheat oven to 300. Combine crust ingredients. Lightly press into bottom of 10-12 cup bundt pan.

In large bowl, combine all filling ingredients except eggs and cream; blend well. Add eggs; beat 2 minutes at high speed. Blend in cream; spoon over crust.

Bake 65-75 minutes. Cool in pan 30 minutes. Chill in pan 2 hours. Invert onto serving plate.