

# Cheesecake crust dough

Amount	Measure	Ingredient - Preparation Method
8	tablespoons	unsalted butter - room temp
1/4	cup	sugar
1	large	egg yolk
1	teaspoon	pure vanilla extract
3/4	cup	all-purpose flour
1	pinch	salt

Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment; cream on medium speed until pale and fluffy, 3-4 minutes. Mix in egg yolk and vanilla. Add flour and salt; mix just until a dough forms.

Shape dough into a disk, and wrap in plastic wrap; refrigerate at least 30 minutes or up to 1 day.

Yield: "1 10" crust"