

Marias Double Crust Cheesecake

Ingredients

MARIAS PIE CRUST

- 6 oz Marías
- 1/2 cup Butter
- 1/2 Tablespoon Sugar
- 1/2 teaspoon Salt
- 1 Tablespoon Milk

CHEESECAKE

- 1 lb Cream cheese
- 2 Egg
- 3/4 cup Sugar
- 1/2 Tablespoon Vanilla
- 1/2 teaspoon Grated lemon peel



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Mariás

How to make it

1. Process the cookies, sugar, salt, melted butter and milk in a food processor just until crumbly, about 5 minutes. Divide crust mixture in half.
2. Grease a 9-inch cake pan and line them with parchment circles; press half of the crust mixture evenly into the bottom of the pan.
3. Heat oven to 350 °F.
4. Beat cream cheese slightly. Add eggs, sugar, vanilla and lemon peel; beat until light and fluffy. Pour into crust. Add the rest of pie crust on top. Bake until firm, about 30 minutes. Refrigerate at least 8 hours.
5. Serve with sweetened strawberries if desired.