

Preheat oven to 500 degrees.

CRUST:

1 $\frac{3}{4}$ Cups Graham Cracker Crumbs

$\frac{1}{2}$ ~~1~~ Cup margarine or butter, melted

1 $\frac{1}{4}$ Cups sugar, divided

Press into spring form pan and up 1" on sides

Set aside.

FILLING:

5 (8OZ.) pkgs. Cream cheese, softened

1 $\frac{3}{4}$ Cups Sugar

3 Tbsp. Flour

1 $\frac{1}{2}$ tsp. Lemon zest

1 $\frac{1}{2}$ tsp. Orange zest

Instead of the lemon and orange zest I used

1 tsp. of lemon juice

$\frac{1}{4}$ Tbsp. Vanilla extract

5 Eggs

2 Egg yokes

$\frac{1}{4}$ Cup Heavy cream

Mix (5) softened Cream cheese, 1 $\frac{3}{4}$ c. sugar and 3 tbsp. flour, lemon and orange zest (substitute 1 tsp. lemon juice) by hand until slightly blended.

Use mixer to blend in Vanilla, 5 eggs one at a time, 2 egg yokes.

Add $\frac{1}{4}$ c. Heavy Cream

Pour mixture into spring form pan over Graham cracker crust. Either place in water bath in oven and bake at 500 for 10 minutes, lower temp to 250 for an additional 1 $\frac{1}{2}$ hours.

Or place in oven without water bath and bake at 500 for 10 minutes, lower temp to 250 for an additional 1 hour.

Cook slowly to help prevent cracking.