

## A LITTLE LOAF CHEESECAKE RECIPE, FOR SHAVUOT

Shavuot arrives this year on Sunday, June 4. I hope you like this little cheesecake. It is made plain in a loaf pan and you may put a topping of your choice on it if you wish. It will taste just like a full-size cheesecake. Bake in a glass loaf pan.

### Graham Cracker Crust:

1 cup graham cracker crumbs  
2 Tbsp melted no-salt butter  
1 Tbsp sugar

### Filling for the Cheesecake:

2 8-oz packages of cream cheese  
3/4 cup sugar  
1 large egg  
1 tsp lemon zest  
1 tsp fresh lemon juice  
1 tsp vanilla

### For the graham cracker crust:

Preheat oven to 325.

Mix together crushed graham cracker crumbs sugar and melted butter. Stir to form consistency of damp sand.

Press into the bottom of a parchment paper lined 9" X 5" loaf pan into an even layer.

Bake for 20 minutes or till edges are lightly golden.

(Note: watch carefully so it doesn't get too dark.)

### For the filling:

Preheat oven to 350.

In a large bowl, beat cream cheese until smooth

Add egg, sugar, zest, lemon juice and vanilla.

Beat till well combined

Pour onto graham cracker crust.

Bake for 35 to 45 minutes until cheesecake is set.

(Note: cheesecake will be set, till just slightly jiggling in the middle and just starting to turn golden brown at edges).

Cool at room temperature until completely cool. Refrigerate for at least 4 hours or overnight to allow it to firm up.

Serve plain or with a topping.

The recipe serves 4 to 6 people.

Erev Shavuot is Saturday evening June 4th. From the Salkin Family to you and yours, wishing you an enjoyable Shavuot holiday.