Mascarpone Cheesecake

To me, there is nothing like this cheese cake. It is light and luscious. Mascarpone is Italian cream cheese and has a subtle ricotta cheese flavor. Topped with macerated berries or fruit, this cake will surprise your guests by its rich flavor but light texture. If "there is always room" for that gelatin dessert, it holds even truer for this cheese cake.

Dough

1¼ cups	flour
1/3 cup	sugar
1/3 lb	butter, softened
1 each	egg, beaten
1 each	egg yolk, lightly beaten
1/2 Tbs	fresh lemon zest
1/2 tsp	pure vanilla extract
3 Tbs	water, cool

Batter

5 each	eggs, beaten
3 each	egg yolks, beaten
2½ lbs	Mascarpone cheese, softened
1/4 cup	heavy (whipping) cream
1¾ cups	sugar
1/4 tsp	pure vanilla extract
2 pinches	nutmeg
1 pinch	salt
3 Tbs	flour
2¼ tsp	fresh lemon zest

Procedure

- **DOUGH:** Mix the flour and sugar together.

- Add all the other ingredients, EXCEPT the water, and mix together by hand.

- Add the water and mix. The result will be the texture of a good cookie dough. Wrap in plastic wrap and chill until the batter is finished.

- **BATTER:** Beat together the eggs and yolks and put aside until needed.

- In a large bowl, OR preferably, in a stand mixer, add the cheese, cream, sugar, vanilla, nutmeg and salt. Beat until smooth.

- Add the egg mixture and beat well.

- Add the flour and zest. Beat until smooth, scraping down the sides of the bowl as needed. Leave out until needed.

- Spray a 10" spring form pan with pan spray. Press the dough into the bottom of the pan as evenly as possible. Bake at 400°F for 15 to 18 minute until lightly browned.

- Turn the oven up to 550°F. Place the cake pan on a cookie sheet. Pour batter into the pan. Bake for 20 minutes at this temperature.

- Turn the oven down to 250°F. Bake for 1 hour.

- Spin the cake pan front to back. Bake for 15 minutes more.

- Turn off the oven and let the cake sit for 1½ hours in the closed, warm oven. Remove and cool.

- Remove cake from the pan and refrigerate until serving.

Yield: 10" cake