

Lemon Cheesecake Tart *(NYT)*

1 23-cm tart

Crust

- 190 g all-purpose flour
- 50 g powdered sugar
- ½ tsp fine salt
- Finely grated zest of 1 lemon
- 142 grams unsalted butter, cold and cut into cubes, plus more for greasing the pan
- 1 egg yolk



Filling

- 450 g cream cheese, softened to room temperature
- 100 g granulated sugar
- Finely grated zest of 2 lemons plus ¼ cup (about 1¼ lemon) freshly squeezed juice
- Pinch fine salt
- 2 large eggs

1. Heat oven to **190°C**.

Crust:

2. Combine the **flour**, **powdered sugar**, **salt** and **lemon zest** in the bowl of a food processor fitted with the steel blade; pulse a few times to combine.
3. Scatter the cubed **butter** on top, then pulse until the butter is almost completely incorporated and the mixture is sandy.
4. Add the **egg yolk** and pulse until incorporated. The dough should hold together easily. If not, pulse in up to **3 tsp of cold water**, 1 tsp at a time.
5. Lightly butter a 23-cm tart pan with a removable bottom and press the dough mixture evenly on the bottom and up the sides of the pan using a lightly floured straight-sided measuring cup to help press the dough into the corners of the pan.
6. Line the tart shell with a piece of aluminum foil, making sure to tuck it into the corners and over the edges. Set the tart shell on a baking sheet and **bake the shell for 25 to 30 minutes** or until the dough appears dry and lightly golden. If the dough puffs up while baking, gently press it back into the pan with an offset spatula or similar tool.
7. Turn the oven down to **180°C**. If necessary, repair any cracks with the remaining raw dough before filling.

While the shell cools slightly, make the filling:

8. Add the **cream cheese**, **granulated sugar**, **lemon zest** and **salt** to a large bowl. Use a stand mixer to whip the cream cheese mixture until smooth and fluffy, **about 4 minutes**.
9. Add the **eggs** one at a time, mixing until completely incorporated before adding the next, scraping down the sides of the bowl with a rubber spatula, if needed.
10. Add the **lemon juice** and mix until smooth. Tap the bowl on the counter a few times then stir a few times with a rubber spatula to release any large air bubbles.
11. Pour the mixture into the warm crust, smooth the top and carefully transfer the pan, still on the baking sheet, into the oven.
12. Bake until just set around the edges and slightly wiggly in the center, **15 to 20 minutes**.
13. Let the tart cool to room temperature, then transfer to the refrigerator to cool completely.
14. Remove the outer ring and slice with a warm knife, wiping the knife with a towel in between cuts for the tidiest slices. Serve cold or at room temperature. This keeps well in the fridge, covered for a few days.