

# 8-Inch Cheesecake



Dazzle guests at your next get together with our classic 8-inch Cheesecake. Rich and decadent, this homemade recipe rivals any store-bought dessert and can be prepared right in your NESCO Roaster Oven. After preparing ingredients, simply cover and bake in the cookwell for the perfect creamy texture. Paired with a dollop of whipped creams or berries, you won't be able to turn down a second slice.

## **Your Key Ingredient:**

[NESCO Roaster Oven](#)

## **Grocery Ingredients:**

### *Crust*

1/3 cup finely chopped pecans  
1/4 cup all-purpose flour

1 large egg  
2 Tbsp butter or margarine

### *Filling*

8 oz plus 1 (3 oz) packages cream cheese  
2 large eggs  
1/3 cup sugar  
2 Tbsp lemon juice  
1/2 tsp vanilla extract

### **Instructions:**

1. Preheat **NESCO® Roaster Oven** to 375° F. Combine crust ingredients in medium bowl; stir until well blended.
2. Pat into 8" springform pan. Set pan on rack in preheated cookwell. Cover and bake 10 minutes. Remove pan from cookwell; set aside. Cover Roaster Oven.
3. Meanwhile, combine filling ingredients in medium mixing bowl; beat with electric mixer on medium speed until smooth. Pour filling batter over crust in pan.
4. Reduce temperature to 350° F. Set pan on rack in hot cookwell. Cover and bake 55 to 60 minutes or until set.
5. Transfer pan to cooling rack, away from drafts; cover with towel. Let cool 1 hour. Cover; refrigerate until serving time. Serves 6.