**Ruth Reichl’s Cheesecake**

This was in her book, *Garlic & Sapphire*

Preheat oven to 350 degrees.

Serves 8

**Crust**

1 1/2 cups graham cracker crumbs

¼ cup granulated sugar

1/2 cup melted unsalted butter

**Filling**

1 1/2 pounds cream cheese, preferably without gum, at room temperature

½ cup granulated sugar

4 eggs

2 teaspoons vanilla

Grated zest of 1 lemon

**Topping**

2 cups sour cream

¼ cup granulated sugar

1 teaspoon vanilla

**Directions**

Mix the graham crackers with 1/4 cup sugar and the melted butter and press into bottom and sides of a 9-inch ungreased spring-form pan. Chill while preparing filling.

Beat the cream cheese, 1/2 cup sugar, eggs, 2 teaspoons of the vanilla, and lemon zest until smooth. Pour into chilled crust and bake 50 minutes to an hour, or until the cheese is set and starting to turn golden in spots. Remove from the oven (leave oven on) and cool for about 15 minutes on a wire rack.

Stir together the sour cream, remaining 1/4 cup sugar, remaining teaspoon of vanilla and spread over cooled cake. Return to oven for 12 minutes until glossy and set.

Cool completely, cover, and chill at least 8 hrs.