

# Lemon Pomegranate Cheesecake

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## Ingredients

- 1 graham cracker crust (see recipe below)
- 4 packages (32 oz.) cream cheese, softened
- 1 cup granulated sugar
- 1/3 cup brown sugar
- 1/2 cup all-purpose flour
- 1 1/2 tsp. vanilla extract
- 4 eggs, lightly beaten
- 1/2 cup pomegranate juice
- grated zest of 2 lemons (approximately 3 Tbsp.)
- 1/2 cup lemon juice
- red food coloring (optional)



## Directions

1. Prepare your graham cracker crust as directed. Set aside.
2. Reduce your oven temperature to 325°F.
3. Meanwhile, bring the pomegranate juice to a boil in a small saucepan and reduce it by half. Remove from the heat and let it cool completely.
4. In a large bowl, beat the cream cheese, granulated sugar, and brown sugar until smooth. Beat in the flour and vanilla extract. Beat in the eggs just until blended.
5. Remove 1 1/4 cups of the batter to a small bowl and stir in the pomegranate juice until smooth. Add red food coloring to brighten the color if desired. Put 1/4 cup of the pomegranate batter in a resealable plastic bag and spread the rest evenly on the graham cracker crust.
6. To the remaining batter, beat in the lemon juice and lemon zest. Pour the lemon batter on top of the pomegranate batter and shake the pan to level the batter. Cut a hole in one of the bottom corners of the plastic bag holding the remaining batter and pipe circles of pink batter onto the top of the cake. Swirl using a toothpick.
7. Place the springform into a roasting pan and add 1" of hot water to the roasting pan. Carefully transfer the pan to the oven and bake for 1 hour 15 minutes to 1 hour 30 minutes, or until the center is set and the top is matte.
8. Remove the springform from the water bath and remove the foil. Leave the cake to cool for 10 minutes, loosen the sides with a knife, then cool for another hour on a cooling rack. Refrigerate overnight before removing the rim from the springform.

## Graham Cracker Crust

### Ingredients

- 1 1/2 cups finely-ground graham crackers (about 10 crackers)
- 6 Tbsp. unsalted butter, melted
- 1/4 cup granulated sugar

### Directions

1. Preheat your oven to 350°F. Wrap aluminum foil tightly around a 9" springform pan and line the bottom with parchment paper.
2. Stir together the graham cracker crumbs, melted butter, and sugar until the mixture holds together when pressed (it should look like wet sand).
3. Press the graham cracker mixture into the bottom and up the sides of the springform, filling in any holes if they appear.
4. Bake the crust for 10-15 minutes, or until the edges just begin to brown.