

NO CONNECTION WITH ANY OTHER ESTABLISHMENT

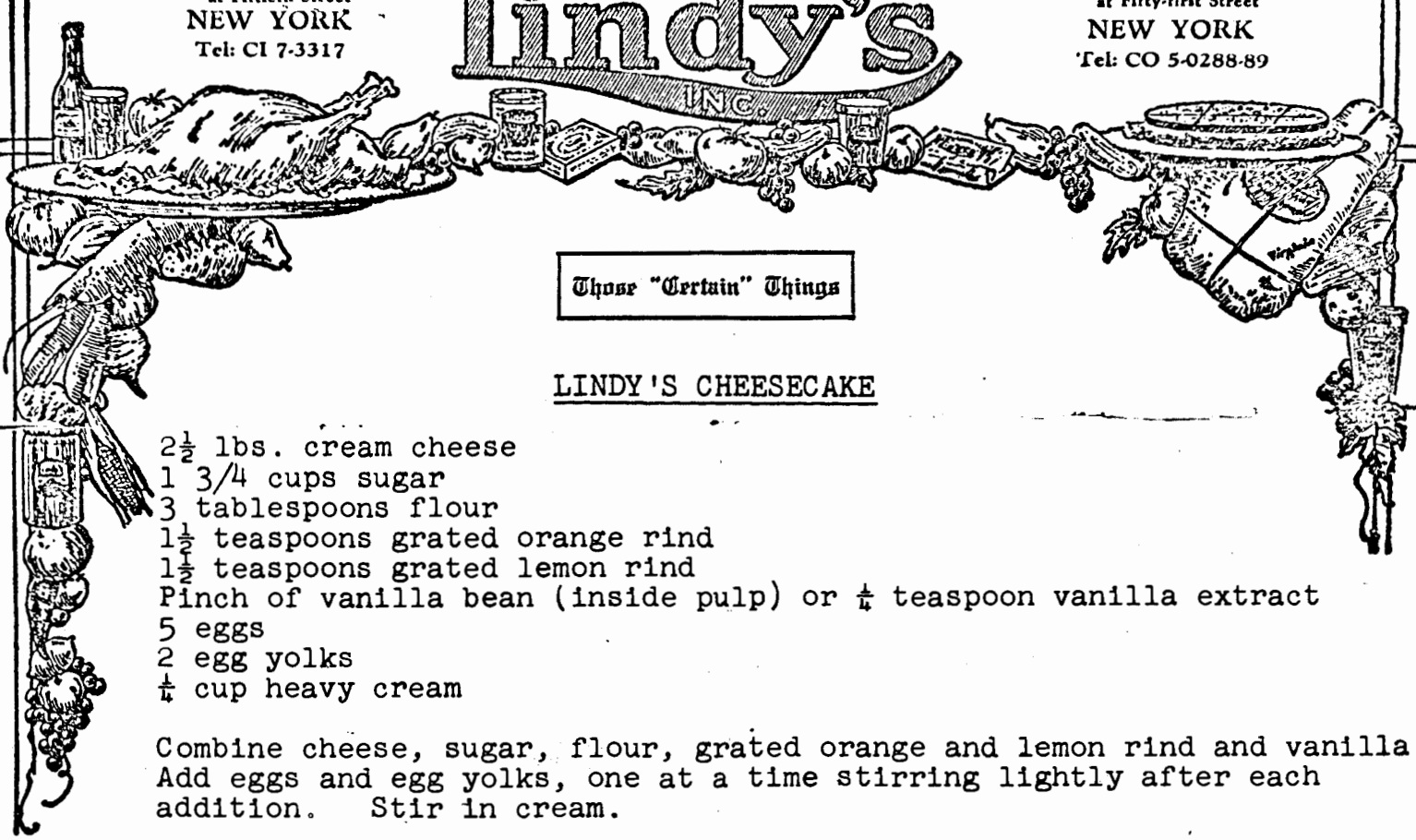
1626 BROADWAY

at Fiftieth Street
NEW YORK
Tel: CI 7-3317

Lindy's
INC.

1655 BROADWAY

at Fifty-first Street
NEW YORK
Tel: CO 5-0288-89



Those "Certain" Things

LINDY'S CHEESECAKE

2½ lbs. cream cheese
1 ¾ cups sugar
3 tablespoons flour
1½ teaspoons grated orange rind
1½ teaspoons grated lemon rind
Pinch of vanilla bean (inside pulp) or ¼ teaspoon vanilla extract
5 eggs
2 egg yolks
¼ cup heavy cream

Combine cheese, sugar, flour, grated orange and lemon rind and vanilla. Add eggs and egg yolks, one at a time stirring lightly after each addition. Stir in cream.

Cookie Dough Mixture

1 cup sifted all-purpose flour
¼ cup sugar
1 teaspoon grated lemon rind
Pinch vanilla bean (inside pulp)
1 egg yolk
¼ cup butter

Combine flour, sugar, lemon rind and vanilla, make a well in center and add egg yolk and butter. Work together quickly with hands until well blended. Wrap in waxed paper and chill thoroughly in refrigerator about one hour. Roll out 1/8 inch thick and place over oiled bottom of a 9 inch spring form cake pan. Trim off the dough by running a rolling pin over sharp edge. Bake in hot oven (400 F.) 20 minutes or until a light gold. Cool. Butter sides of cake form and place over base. Roll remaining dough 1/8 inch thick and cut to fit the sides of the oiled band. Fill form with cheese mixture.

Bake in very hot oven (550 F.) 12 to 15 minutes. Reduce temperature to slow (200 F.) and continue baking one hour. Cool before cutting.