

Cheesecake

Ingredients for the Crust:

10 full sheets (1 cellophane package) of graham cracker squares, crumbled fine
1 stick of butter, melted
1 Tablespoon of sugar



Instructions for the Crust:

Preheat oven to 300°F. Butter bottom and sides of a round cake pan. Place a round of parchment paper on the bottom and coat top of paper with melted butter. In a small bowl combine graham cracker crumbs, remaining butter, and 1 Tablespoon of sugar. Press the mixture into the bottom of the parchment-lined pan and a little up the sides. Bake the crust for 10-12 minutes. Remove and let cool.

Ingredients for the Filling:

20 ounces (2 1/2 packages) of cream cheese (room temperature)
1 1/4 cups of sour cream (room temperature)
1 cup of sugar
1 Tablespoon of vanilla
3 eggs plus 3 egg yolks
1/3 cup of heavy cream

Instructions for the Filling:

Lower the oven temperature to 275°F.

Beat cream cheese until very smooth. Add sour cream and sugar. Mix until well incorporated, scraping sides of the bowl occasionally.

In a separate bowl, whisk eggs and yolks, then add vanilla and heavy cream.

With the mixer on medium, slowly pour about half of the egg mixture, stop and scrape the bowl and then continue adding the rest of the egg mixture until everything is well combined. Pour into cooled crust.

Place cheesecake pan into a water bath (a large, shallow pan of hot water) in the oven. Be careful when pushing the rack into the oven not to splash the water into the cheesecake.

Bake at 275°F for 70 minutes. Turn oven off and let cake stay in the oven for 75 minutes with the door closed. Remove from oven and allow to cool. Place in refrigerator and at least 6 hours. Before serving fill sink with an inch of hot water and set pan to warm for 15-20 seconds. Place a piece of parchment paper on top of cake, invert onto hand, remove pan and buttered parchment paper. Invert onto cake plateau and serve with optional cherry or blueberry topping.

Serves 8