
Cheesecake

1 message

William Sauro <w@sauro.com>

Fri, Sep 27, 2019 at 11:11 AM

To: "w@sauro.com" <w@sauro.com>

The Cheesecake Factory has more than 30 cheesecake flavors, but it's the original that makes us swoon. Try this copycat version, from the book Top Secret Restaurant Recipes 2.

Ingredients

Crust: 1 1/2 cups graham cracker crumbs 1/4 teaspoon ground cinnamon 1/3 cup unsalted butter or margarine, melted
FILLING: 4 (8 oz.) packages cream cheese, softened 1 1/4 cups sugar 1/2 cup sour cream 2 teaspoons vanilla extract 5 large eggs
TOPPING: 1/2 cup sour cream 2 teaspoons sugar
Nutritional Information

How to Make It

Step 1

Preheat oven to 475°F. Place a large pan filled with 1/2 inch water in oven.

Step 2

Make crust: Mix graham cracker crumbs and cinnamon; add butter or margarine. Press crust onto bottom and 2/3 of the way up a 9-inch springform pan lined with parchment. Wrap a large piece of foil around bottom of pan. Freeze until filling is prepared.

Step 3

Make filling: Use an electric mixer to mix cream cheese, sugar, sour cream and vanilla. Blend until smooth and creamy. Scrape down sides of bowl. Whisk eggs in a bowl; add to cream cheese mixture. Blend just until eggs are incorporated.

Step 4

Remove crust from freezer and pour in filling. Carefully place cheesecake into preheated water bath. Bake for 12 minutes; turn oven to 350°F and bake until top of cheesecake turns golden, 50 to 60 minutes. Remove cake to a wire rack to cool.

Step 5

Make topping: Combine sour cream and sugar; spread over cake. Cover and refrigerate at least 4 hours.

--

William H. Sauro
2809 Pine Street
San Francisco, CA 94115

Home Phone: (415) 226-0400
Cell Phone: (415) 845-6877
Email: w@sauro.com
<http://www.facebook.com/bill.sauro>