

Cheesecake

Source J. Challender

Yield One 10" round cheesecake

Equipment

10x3 inch cake
Parchment paper
Stand mixer with paddle attachment
Cake boards

Larger pan to use as water bath.
Rubber spatula
Cooling rack
Cookie sheet

Mise en Place

1. Bring all ingredients to room temperature.
2. Line side and bottom of pan with parchment. Use two layers for the bottom.
3. Preheat oven to 300°F.

Ingredients / Method - Crust

		3 Cups	Graham cracker crumbs	1. Combine. 2. Press into bottom and side of prepared pan. 3. Bake for 10 minutes. 4. Cool completely on rack.
	110g	9 Tablespoons	Sugar	
	125g	9 Tablespoons	Butter, melted	

Ingredients / Method - Filling

	410g	14.5 Dry ounces	Sugar	1. Mix together in mixing bowl of a stand mixer.
	70g	2.5 Dry ounces	Cornstarch	
	1360g	3 Pounds	Philly cream cheese	2. Cream together with the sugar and cornstarch.
	340g	6	Eggs	3. Add whole eggs to cream cheese two at a time. Mix until completely incorporated and scrape down sides of bowl after each addition. 4. Add egg yolks; mix until combined.
		3	Egg yolks	
		0.6 Fl. ounces	Vanilla extract	5. Add; mix until combined.
		6 Fl. ounces	Heavy cream	6. Add; mix until combined.
				7. Fill cake pan with the batter. 8. Bake in water bath for 90 minutes; until edges are set but the center is still slightly loose. 9. Turn off oven and open the door for one minute. 10. Close door, leave cheesecake in oven for one hour. 11. Remove cheesecake from the oven and place immediately into the refrigerator for at least six hours.

De-panning

1. Place cake pan in warm water bath for about half a minute.
2. Run thin knife between parchment paper and the side of the pan and again between the parchment paper and the cake.
3. Cover a cookie sheet with parchment and place over the cheesecake.
4. Invert the cheesecake onto the cookie sheet.
5. Carefully remove all parchment from the sides and bottom.
6. Place cake board over the bottom of the cheesecake and invert so that the cheesecake is again right-side-up.