

High Watch Cheesecake

Yield: One 9 inch Cheesecake



14 Servings



20 Minutes

INGREDIENTS

Graham Cracker Crumbs

1 $\frac{3}{4}$ Cups

Sugar

3 Tbs

Salt

Pinch

Unsalted Butter (melted)

4 Tbs (1/2 stick)

DIRECTIONS *for the crust*

1. To make the crust: Butter a 9-inch springform pan, at least 3 inches high, and wrap the outside of the bottom of the pan in a double layer of aluminum foil.
2. In a medium bowl, stir the crumbs, sugar, and salt until uniform. Pour in the melted butter and stir until the dry ingredients are well combined.
3. Turn the ingredients into the springform pan and use your fingers to pat an even layer of crumbs along the bottom and about halfway up the sides.
4. Center a rack in the oven. Heat the oven to 350 degrees and place the springform on a baking sheet. Bake for 10 minutes. Set the crust side to cool while preparing the filling. Reduce the oven temperature to 325. Put a pot of water on to boil.



14 Servings



3 Hours

INGREDIENTS

Cream Cheese (room temp)

2 lbs. (4 8oz Boxes)

Sugar

1 1/3 Cups Sugar

Salt

1/2 tsp Salt

Vanilla Extract

2 tsp Vanilla Extract

Eggs

4 Eggs (room temp)

Sour Cream

1 1/3 Cups Sour Cream

Vanilla Bean

1 Bean Scraped

DIRECTIONS *for the cheesecake*

1. In a stand mixer with paddle attachment or a hand mixer in a large bowl, beat the room-temperature cream cheese at medium speed until soft and creamy, about 4 minutes. Add the sugar and salt with the mixer running and continue to beat for another 4 minutes until the cream cheese is light. Beat in the vanilla and eggs, one at a time, beating for one full minute after each addition. Scrape down the sides of the bowl, reduce speed to low, and add sour cream.
2. Put the foil-wrapped springform pan in a roasting pan large enough to hold it with some space around it.
3. Pour the batter into your prepared springform pan. Put the roasting pan in the oven and pour enough boiling water into it to come halfway up the sides of the pan.
4. Bake the cheesecake for 1 1/2 hours, at which point the top will be browned. Turn off the oven's heat and leave the oven closed. *No peeking!* This will help prevent cracking. Leave in the oven for an additional hour.
5. After one hour, carefully pull the setup out of the oven and lift the springform from the roasting pan. Carefully remove the foil. Let the cheesecake come to room temp on a cooling rack before storing it in the refrigerator (for at least 4 hours/ or preferably overnight)
6. When cool, release from the springform pan and set on a serving platter. Wrapped well, the cake can be kept in the refrigerator for up to one week or in the freezer for up to one month. **You did it!**

