

Maine Arts Camp

2012

Recipe Name: Cheese Cake
Chef: Charles Limoggio C.E.C.
Preparation Time: 2 hours
Servings: 16
Yield: 1 10inch cheese cake

Quantity	Unit	Ingredient Name	Prep Notes
2	pounds	Cream Cheese	
9	ounces	Sugar	
1 1/2	ounces	Bread flour	
4	large	Eggs	
1	TBSP	Vanilla Extract	
3/4	cup	Sour cream	
		Crust:	
1	cup	Graham cracker crumbs	
1/4	cup	Sugar	
1 1/2	ounces	butter	Melted

Procedure:

- 1 BRING ALL CHEESE CAKE BATTER INGREDIENTS TO ROOM TEMPERATURE. MINIMUM 1 HOUR.**
- 2 For crust-rub together until well mixed. The crumb should barely hold together
- 3 On FIRST SPEED-cream cheese, sugar and flour until smooth scraping bowl as it mixes. Mix until JUST incorporated
- 4 On FIRST SPEED- add the eggs and vanilla SLOWLY. BE SURE ALL THE LUMPS ARE GONE BEFORE YOU ADD MORE THAN THE FIRST EGG. Mix until JUST incorporated
- 5 Scrape bowl and continue adding eggs until just incorporated
- 6 Add sour cream and mix to incorporate
- 7 Divide batter into 1 10 inch spring-form pan that has been sprayed with pan spray and already lined with graham cracker mixture.
- 8 Bake at 320°F for about 1 hour 25 minutes in a sheet pan with 1/2 inch HOT water. Check water level after 30 minutes and refill as needed. Cook until JUST set.
- 9 Turn off oven, leave cheese cake in the oven and crack the oven door open held with a pot holder for an additional 15 minutes. remove cake from water bath allow to come to room temperature before wrapping in plastic & refrigerating.

* **Over mixing will cause air to be incorporated into the mix. This will cause the cake to rise in the oven and then deflate to make an extremely dense flat cheese cake. NOT a good thing!**