

## BAKE AT HOME CHEESECAKE

CHEESECAKE BATTER SHOULD BE MOVED FROM THE FREEZER TO THE REFRIGERATOR 1 DAY BEFORE BAKING.

LEAVE CHEESECAKE BATTER OUT AT ROOM TEMPERATURE 1 HOUR BEFORE BAKING. AFTER THE BATTER SITS AT ROOM TEMPERATURE FOR AN HOUR, STIR THE BATTER TO COMBINE, IT MIGHT HAVE SLIGHTLY SEPARATED.

PREHEAT OVEN TO 300°F. FOR A CRUST I USE ½ PACK OF GRAHAM CRACKERS, GRIND THE CRACKERS AND ADD 1 TABLESPOON OF MELTED UNSALTED BUTTER. MIX UNTIL ALL OF THE BUTTER IS INCORPORATED. USING A 6" OR 7" CAKE PAN GREASE THE BOTTOM OF THE PAN. POUR THE GRAHAM CRACKER WITH BUTTER INTO THE PAN, PRESSING CRUST EVENLY INTO THE BOTTOM OF THE PAN. BAKE CHEESECAKE ON A SHEET PAN THAT HAS COLD WATER FILLED HALFWAY UP THE SIDES OF THE PAN. BAKE 1hr 35min TO 1hr 50min. USE THE MIDDLE OF THE RACK DEPENDING ON YOUR OVEN. IF YOU HAVE HOT SPOTS IN YOUR OVEN ROTATE THE CHEESECAKE AFTER 1hr OF BAKING. IT IS ALWAYS A GREAT RULE OF THUMB TO LET THE CHEESECAKE REST AT ROOM TEMPERATURE FOR THE SAME AMOUNT OF TIME THAT IT TOOK TO BAKE. AFTER COOLING AT ROOM TEMPERATURE SCORE THE CHEESECAKE, THEN PLACE IN THE FREEZER OR REFRIGERATOR OVERNIGHT TO RELEASE THE NEXT DAY.

TO UNMOLD, TILT THE CHEESECAKE BOTTOM SIDE UP, UNDER HOT WATER. REMOVE FROM THE WATER, HOLD THE CHEESECAKE OVER A BIGGER PLATE TO CATCH THE CHEESECAKE AFTER IT RELEASES FROM THE PAN. THEN HOLD ANOTHER PLATE ON THE BOTTOM OF THE CHEESECAKE, GENTLY FLIPPING IT RIGHTSIDE UP.

IF THIS IS YOUR FIRST TIME MAKING A CHEESECAKE FREEZE THE CHEESECAKE OVERNIGHT, IT IS MORE FORGIVING. ENJOY!!! YOU CAN TAKE ALL OF THE CREDIT! BAKE ME PROUD ☺

YOU CAN BAKE THE CHEESECAKE AS SOON AS YOU WOULD LIKE AND IF YOU ARE NOT SERVING IT UNTIL DECEMBER 25, KEEP IT WRAPPED IN THE FREEZER UNTIL DECEMBER 24

I AM WORKING ON A QUICK VIDEO TO SHOW THE STEPS BECAUSE I REALIZE IT IS HARD TO EXPLAIN IN DETAIL (LOOK FOR THAT ON INSTAGRAM BY SUNDAY, DECEMBER 22)