

Pastry/Pie

Alton Brown

Recipe:

Sour Cream Cheesecake

Preheat oven to 300 degrees. Brush some of the melted butter around a 9X3 inch cake pan. Adhere parchment to the bottom and sides. In a small mixing bowl combine crumbled graham crackers, the remaining butter and sugar. Press 3/4 of the mixture into the bottom of the parchment-lined pan. Place remaining crumbs on a sheet pan and bake both the crust and the remaining mixture for 10 minutes. Cool. Reserve additional crumb mixture for the sides.

In a mixer with the paddle attachment, beat sour cream for 10 seconds. Add the cream cheese and sugar and mix on low for 30 seconds, then turn up to medium. Scrape bowl often. In a separate container, combine vanilla, eggs, yolks and heavy cream. With the mixer on medium slowly pour the liquid in. When half of it is incorporated, stop and scrape. Continue adding the liquid until all ingredients are incorporated. Once completely combined, pour into the cooled crust. Lower oven temperature to 250 degrees. Place cheesecake into a preheated water bath, in the oven for 1 hour. Turn the oven off, but leave the cheesecake in the oven for another hour. Remove the cheesecake from the water bath and place in refrigerator for 6 hours to completely cool. When ready to serve, place entire cake pan into hot water for about 15 seconds.

Unmold onto a cake round or serving dish. Take the remaining graham crackers and press into sides of cake. To slice, place your knife into a hot water bath and wipe clean each time you make a pass through the cake. Cut the clock face: 12 to 6, 9 to 3, etc. Top with raspberry sauce, fresh berries or chocolate.

Software:

Crust
2 cups Graham cracker crumbs.
4 ounces unsalted butter
melted
1 Tblsp sugar

Filling
20 oz cream cheese
1 1/4 cups sour cream
1 cup sugar
1 Tblsp cornstarch
1 Tblsp vanilla
2 eggs
3 yolks
1/3 cup heavy cream

Hardware:

9 inch round cake pan
Parchment paper
Mixer
Large roasting pan (for water
bath)
Cake round
Long, thin, sharp knife

Nutrition Info:

Serving Size	1 slice
Servings	12
Per Serving:	
Calories	445
Total Fat	32.3 g
Saturated Fat	18 g
Polyunsaturated	2 g
Monounsaturated	8.9 g
Cholesterol	177.9 mg
Sodium	271.6 mg
Total Carbohydrate	33.3 g
Dietary Fiber	0.4 g
Sugars	23.9 g
Protein	6.6 g