

Jo's Award-Winning Cheesecake Recipe

Please read through this recipe completely before making the cheesecake. This recipe is extremely easy to make. Mixing it and baking it are the keys to its success.

Ingredients:

4 (8oz) cream cheese
4 eggs
8 oz sour cream
1 c sugar
1 c milk
3 tbsp. flour
1 tbsp vanilla

Hint: I put the cream cheese, eggs, and milk into my bowl and let them get softened and warmed up.

The easy part.

Put all ingredients together in a large bowl. Yes, it is that easy. Mix until everything is as smooth as possible. Do not beat on high speed, as it creates lots of air bubbles. If you get lots of bubbles, just let it sit for a little bit. Place in crust.

Use a 9" springform pan. I make them as cupcakes for smaller portions.

Bake in a preheated oven at 350 degrees for 50 minutes. You will then turn the oven off and put a potholder or something you have on hand and leave the oven door open slightly. Let it cool for an hour and then take it out. Let it cool some more before putting in refrigerator. Let it sit overnight before serving.

Crust:

I take a half box of crushed graham crackers and mix it with a stick of melted butter. You can add a little sugar if you like. You can make any type of crust.

Spread and push the crust down into a 9" springform pan. Bake for 5-7 minutes in a preheated oven at 350 degrees and let it cool.

Add your cheesecake mixture into the pan.

Hint:

I put my springform pan on a cookie sheet before I pour the mixture into it. This makes it easy to move it into the oven. Put the cheesecake on the middle rack of your oven. Below it place another pan with water. This water will evaporate and keep the air moist. Baking will depend on your oven.

Toppings:

If you are stretched for time, get a can of strawberry, cheery, or blueberry, pie filing to use for topping.

You can use fresh fruit to decorate it, sour cream, or use your imagination. I love a raspberry compote. It's easy.

2 cups raspberries, fresh or frozen
2 tbsp sugar
1 tbsp lemon juice
2 tbsp water

Put raspberries, sugar, lemon juice, and water in a pot. Stir it and bring it to a boil for five minutes. Watch it so it doesn't burn. Reduce the heat to low, let it simmer and bubbles for ten minutes. It will continue to thicken as it cools.

Cheesecake freezes well.

The Basic steps for freezing cheesecake.

1. Cook the cheesecake completely before refrigerating it.
2. Chill the cheesecake thoroughly in the refrigerator
3. Cut the cheesecake into portions, if you like, or leave it whole.
4. Place the cheesecake on a cardboard round if freezing the entire cheesecake.
5. Wrap it well in plastic wrap, then foil.
6. If freezing slices, wrap in plastic wrap and put in an airtight container.
7. Freeze for up to one month for optimal flavour, two months is the max.
8. Thaw in the fridge or on the counter



Bon Appetit!

Jo

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