

## Master for Rich and Creamy Cheesecake

READY IN



275 min.

SERVINGS



10

CALORIES



451 kcal

SIDE DISH

### Ingredients

- 1 tablespoon butter softened
- 24 ounce cream cheese at room temperature
- 3 large eggs at room temperature
- 3 tablespoons chocolate wafers such as nabisco famous
- 0.3 cup cup heavy whipping cream
- 10 servings cup heavy whipping cream for pan
- 0.3 cup cream sour
- 1 cup sugar
- 2 teaspoons vanilla extract

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- roasting pan
- aluminum foil
- springform pan

## Directions

- Adjust oven rack to middle position, and heat oven to 325 degrees.
- Brush interior of a 9-inch springform pan with butter.
- Add crumbs of choice and tilt pan in all directions to evenly coat, or line pan sides with ladyfingers. Tear off two long strips of heavy-duty foil, overlap in a cross pattern, and set the pan in the middle. Bring up sides, crimping around exterior top of the pan and forming a tight seal. Set it in a roasting pan large enough to hold it.
- Beat cream cheese with an electric mixer until smooth. Gradually add sugar and beat on medium speed until fully incorporated. Scrape down bowl sides and beat again until smooth.
- Add eggs, one at a time, scraping down bowl after each addition to ensure a creamy batter. Slowly beat in vanilla, then cream and sour cream. (Meanwhile, bring tea kettle of water to a boil, then turn off heat.)
- Pour batter into prepared pan. Set the roasting pan on oven rack and pour in enough boiling water to come halfway up the side of the springform pan.
- Bake until cake perimeter is set but center still jiggles, about 40 minutes (some flavor variations will take longer). Turn off heat and leave oven door ajar; let cheesecake sit in oven so the residual heat continues to cook it, about 30 minutes.
- Remove pan from water; set on a wire rack.

- Let cool to room temperature. Cover and refrigerate until well-chilled, about 3 hours (can be refrigerated up to 4 days). Run a sharp knife around the edge of the pan, loosen the spring siding and serve.

## Nutrition Facts

**PROTEIN 6.21%** **FAT 69.38%** **CARBS 24.41%**

### Properties

Glycemic Index:19.66, Glycemic Load:16.5, Inflammation Score:-6, Nutrition Score:6.1408695954344%

### Nutrients (% of daily need)

Calories: 450.75kcal (22.54%), Fat: 35.34g (54.37%), Saturated Fat: 20.52g (128.25%), Carbohydrates: 27.97g (9.32%), Net Carbohydrates: 27.82g (10.12%), Sugar: 25.14g (27.94%), Cholesterol: 154.68mg (51.56%), Sodium: 277.38mg (12.06%), Alcohol: 0.28g (100%), Alcohol %: 0.26% (100%), Protein: 7.11g (14.23%), Vitamin A: 1374.07IU (27.48%), Vitamin B2: 0.29mg (17.11%), Selenium: 11.68µg (16.69%), Phosphorus: 125.26mg (12.53%), Calcium: 96.03mg (9.6%), Vitamin B5: 0.71mg (7.09%), Vitamin E: 1.02mg (6.81%), Vitamin B12: 0.34µg (5.59%), Zinc: 0.66mg (4.37%), Potassium: 148.84mg (4.25%), Vitamin D: 0.64µg (4.23%), Folate: 16.48µg (4.12%), Vitamin B6: 0.08mg (3.79%), Magnesium: 12.44mg (3.11%), Iron: 0.55mg (3.06%), Copper: 0.05mg (2.45%), Vitamin B1: 0.04mg (2.41%), Vitamin K: 2.43µg (2.32%), Manganese: 0.05mg (2.3%), Vitamin B3: 0.22mg (1.11%)