

The perfect baked New York cheesecake

Hung Do, Hung's Kitchen

Ingredients

250g plain biscuits
150g butter, melted

750g cream cheese, at room temperature
165g caster sugar
2 tablespoons plain flour
1 teaspoon vanilla bean paste
1 teaspoon lemon rind, finely grated
1 tablespoon lemon juice
4 free range eggs
300g sour cream

Background

A significant number of medical radiation practitioners require re-energising throughout the working day via the consumption of sugary goodness. These sugary goodness allow for temporary 'power-ups' until such time that the practitioners are able to consume a 'proper' meal.

We report a case of extraordinary significance, where a single bite of a home baked cheesecake was able to sustain a single practitioner for the whole working day!

Cake Example



Image 1. An example of the extraordinary cheesecake. Unfortunately, a photograph of the actual cheesecake is not available because it has been thoroughly digested and has given us enough energy to produce this poster.

Cake Baking Method

1. Preheat oven to 150C. Grease and line a 20cm springform pan.
2. Process biscuits in a food processor until finely crushed. Add the butter and process until well combined. Spoon into prepared pan. Spread and press the mixture over the base and side. Place in fridge for 30 mins to chill.
3. Using an electric mixer, beat cream cheese and sugar in a bowl until smooth. Add flour, vanilla, lemon rind and lemon juice. Beat until combined. Add the eggs. Beat until smooth. Add sour cream. Beat until just combined. Pour onto base.
4. Bake for 1 hour or until just set. Turn oven off. Cool in oven, with door ajar, for 2 hours. Chill for at least 4 hours before serving

Cooking Tips

Placing a bath of water in the oven's bottom shelf will help keep the oven from being too dry.

Covering the outside of the cake tin with aluminum foil wrapped around some wet paper towels will modulate the heat and prevent your cake from cracking.

As soon as the cake starts to brown along the edges. Turn off the oven.

The image and altered recipe from:
<https://www.taste.com.au/recipes/perfect-baked-new-york-cheesecake/tc83yqyp>

