

Classic Cheesecake with Strawberries

Serves 10

Adapted from the recipe for "Three Cities of Spain Classic Cheesecake" in The Gourmet Cookbook edited by Ruth Reichl

For Crust:

5 ounces Honey Graham Crackers, ground in a food processor
5 tablespoons unsalted butter, melted
1/3 cup granulated sugar
pinch of salt

For Filling:

3 (8-ounce) packages of cream cheese, softened
4 large eggs
1 cup plus 1 tablespoon granulated sugar
2 1/2 teaspoons vanilla extract, divided
1 lb sour cream

For strawberry topping:

1 pint fresh strawberries, hulled and sliced
2 tablespoons granulated sugar

Special Equipment: a 9-inch springform pan

Preheat the oven to 350 degrees and place a rack in the center of it. Grease a springform pan with a little butter.

In a small bowl, mix all the ingredients for the crust together until well combined. Use your fingers to press the crust on the bottom and 1-inch up the sides of the greased pan. Set aside.

Beat the cream cheese on high-speed until light and fluffy with an electric mixer. Reduce the heat to medium-low and add in the eggs, one at a time. Add in the 1 cup of sugar and 1 1/2 teaspoons of vanilla extract. Beat on low-speed until combined. Be sure to scrape the sides of the bowl as you beat the mixture to prevent having cream cheese lumps in the batter. Pour the cream cheese filling into the crust and place the springform pan on a baking sheet (to catch any leaks during baking).

Place the cake on the center rack in the oven and bake for 50 minutes or until the sides have set, but the center still moves slightly. Meanwhile, combine the sour cream, the remaining tablespoon of sugar, and 1 teaspoon vanilla in a small bowl.

Remove the cake from the oven and let cool for five minutes. Spoon the sour cream mixture over the top of the cheesecake and spread it evenly over the cake. Return the cake to the oven for another ten minutes.

Remove the cake from the oven and place it on a wire rack. Run a knife around the edges of the pan to loosen the cake and prevent it from cracking as it cools. Allow the cake to cool completely on the wire rack before moving it to the refrigerator. Let the cake chill for at least 5 hours, preferably longer, before serving.

Combine the strawberry slices and the sugar in a small bowl prior to serving. When ready to serve, spoon the strawberries over a slice of cheesecake. Enjoy!

This recipe came from Minced at www.minced.wordpress.com.