

Cheesecake with Sour Cream Topping

Swick

Serves 1 | Active Time: 1 hour | Total Time: 12 hours

Chef's Notes

This cheesecake can be served with other types of compote such as blackberry, cherry or blueberry.

Step 1: Crushing the Graham Wafers

- 1 1/4 cups graham wafers

First preheat your oven to 375° F (190° C).

To crush the wafers, place 1/2 box (about 200 grams) into a food processor. Pulse until finely ground. Measure out 1 1/4 cups and set aside.

Step 2: Making the Crust

- 1/4 cup granulated sugar
- 1/4 cup melted butter

In a medium-sized bowl, mix the graham wafers and sugar until evenly combined. Drizzle in the melted butter and stir until everything is evenly moistened.

Step 3: Shaping the Crust

- 9" -inch springform pan

Pour the graham mixture into a 9" -inch springform pan. Press the mixture down firmly to form an even layer. Set aside.

Step 4: Preparing the Cream Cheese Mise

- 1 lb cream cheese (or 2 - 225 g packages), room temperature
- 1/2 cup sugar
- 3 large eggs
- 1 tsp pure vanilla extract

Before you start, make sure the cream cheese and eggs are at room temperature.

Measure the sugar and vanilla.

Step 5: Making the Cream Cheese Layer

In a large bowl, mix the softened cream cheese and sugar together on medium to medium-high speed. Once fully combined, add the vanilla and one egg. Blend until smooth and fully incorporated. Scrape the bowl down from time to time to ensure everything is being mixed together evenly. Add the remaining eggs, one at a time, mixing thoroughly each time.

Don't mix on high speed – this will incorporate too much air into the batter and the cheesecake won't be as dense once it bakes.

Step 6: Filling the Cheesecake Pan

Pour the mixture over the crust. Gently tap the pan to encourage any air bubbles to rise to the surface.

Step 7: Baking the First Layer of the Cheesecake

Place the cheesecake into a preheated oven and bake for approximately 25 minutes or until the center no longer jiggles when gently shaken.

Step 8: Cooling the First Layer

Once the first layer has baked, let it cool for at approximately 15 minutes.

Increase the oven temperature to 450° F (235° C).

Step 9: Preparing the Sour Cream Topping

- 1 pt sour cream
- 1/4 cup sugar
- 1 tsp pure vanilla extract

While the cheesecake is cooling, whisk the sour cream, sugar and vanilla together until smooth.

Step 10: Adding the Sour Cream Topping

Once the cheesecake has cooled for approximately 15 minutes, pour the sour cream topping over top. Using a rubber spatula or offset spatula, smooth out the surface.

Place back into the oven and bake for about 10 minutes. Remove from the oven and place on a cooling rack. Let cool to room temperature.

Step 11: Cooling and Storing the Cheesecake

Place the cheesecake in the refrigerator overnight to fully set.

Step 12: Preparing the Topping

- 4 cups fresh strawberries
- 3 to 5 tbsp sugar
- 1 to 3 tsp cornstarch

Wash and pat the strawberries dry. Core and quarter them. Set half aside.

In a medium pot, add half of the strawberries. Add the sugar until the strawberries are sweet enough to your liking. Heat over medium heat and cook until the strawberries begin to break down. Roughly mash using a fork or potato masher.

Mix the cornstarch with equal parts water and add a bit at a time to the simmering strawberries. Let cook for a minute or so before adding more (if needed). Once you reach a sauce-like consistency, turn off the heat and let cool completely.

Step 13: Serving the Cheesecake

To serve the cheesecake, gently mix the remaining strawberries into the fruit topping.

Slice a piece of cheesecake and pour a few tablespoons of the strawberry compote over top. Serve immediately.