



Cheesecakes 101

Hosted by Chef Greg Beachey

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**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

New York Cheesecake

Makes 2 -- 10" cakes

Ingredients

2 ounces cornstarch
¾ pounds sugar
2 ½ lbs cream cheese
½ lb eggs
1 ounces egg yolks
½ fluid ounce vanilla extract
½ each lemon, zest, grated
5 fluid ounces heavy cream
crust, prepared

Instructions

1. Premix the cornstarch with the sugar; using a paddle cream together the sugar and cream cheese.
2. Combine eggs, egg yolks, vanilla, and lemon zest; add slowly, one quarter at a time, to the cream cheese mixture, making sure to scrape sides and bottom of the bowl, and the paddle after each addition.
3. Add heavy cream and mix to incorporate.

4. Fill cake pans that have been lined with parchment paper circles and a prebaked 1/2 inch-thick layer of sponge or another type of crust.
 5. Using a water bath, bake at 300 F for about 60 - 90 minutes or until the center is slightly set.
 6. Chill. Unmold the next day.
- For Marble cheesecake: Add cocoa powder or melted chocolate to a small amount of batter; using a small parchment bag, pipe into cheesecake and swirl in.*

Dulce de Leche Cheesecake

Ingredients

Filling:

- 3 lbs cream cheese
- 2 cups sugar
- 4 Tbs. cornstarch
- 4 tsp. vanilla extracts
- 6 eggs
- ¾ cups heavy cream
- 1 cup dulce de leche

Instructions

1. With an electric mixer beat cream cheese, sugar and cornstarch together until well mixed and smooth.
2. Add vanilla and beat until smooth.
3. Add eggs one at a time, beating well after each addition. Beat until smooth. Add milk and mix until well blended.
4. Measure 1/2 cup of **dulce de leche** and add into the cheesecake.
5. Pour 1/2 of the cheesecake batter over the crust. Top with half of the remaining dulce de leche.
6. Pour the rest of the cheesecake batter and top again with the rest of the dulce de leche and gently swirl into the batter with the tip of a knife.
7. Bake in a preheated 325°F (160°C) oven for 45-55 minutes or until center is almost set.
8. Remove from oven and let it sit at room temperate for 30 minutes. Refrigerate.

Homemade Dulce de leche

Ingredients

2 Qts. milk
5 C. sugar
1 ½ cup corn syrup
1 vanilla bean
½ tsp. baking soda

Instructions

1. Combine in a pot milk, sugar, glucose and vanilla bean.
 2. Bring the milk to a boil. Let it boil until the milk starts to get some light brown color. This will take about 2 hours.
 3. Add the baking soda and simmer for 4 hours. Remove from heat and let the dulce cool.
- Refrigerate

Cappuccino Cheese Cakes

Ingredients

1 pound cream cheese -- at room temperature
4 ounces granulated sugar
2 eggs
4 ounces sour cream
1 ounce coffee extract
1 teaspoon vanilla extract
Coffee beans -- as needed
White chocolate decorations -- as needed

Instructions

1. Beat the cream cheese and sugar on low speed in the bowl of a mixer fitted with the paddle attachment. Scrape the bowl and beat until no lumps remain.
2. Add the eggs one at a time, waiting for each egg to be fully incorporated before adding the next. Add the sour cream then the coffee and vanilla extracts.
3. Place cupcake papers in a muffin tin and divide the cheesecake batter evenly between the molds.
4. Bake at 325°F (163°C) until the mini cheesecakes have set, approximately 25 minutes.
5. Let cool. Decorate with a coffee bean and white chocolate or dust lightly with cocoa powder.

All Purpose Graham Cracker Crust

Ingredients

2 ½ pounds Graham crackers, Crushed
½ pound Sugar
½ pound Butter, Melted
2 ounces Egg Whites

Instructions

1. Mix together all ingredients.
2. Press into form and bake at 350F for 5 to 7 minutes to set.

Ice Box Cheesecake

Ingredients

For Crust:

1 cup graham cracker crumbs
1 teaspoon ginger
½ teaspoon cinnamon
¼ cup canola oil

For Lime Glaze:

¼ cup lime juice
2 tablespoons cornstarch
½ cup Florida sugar

For Filling:

1 pound cream cheese -- softened
½ cup sugar
1 tablespoon lime juice
1 envelope gelatin
¼ cup orange liqueur

Instructions

1. Combine all ingredients for crust. Coat a spring form pan with non-stick spray. Turn the mixture into the prepared pan. With fingers, distribute crust evenly over the bottom of the pan, pressing firmly. It must be a very firm, compact layer and should be on the bottom only, not on the sides. Bake in 350 degree F oven for about 10 minutes or until it begins to brown slightly.
2. With an electric mixer, beat cream cheese and sugar until light and airy. Add lime juice. Combine gelatin with water or liqueur. Melt this mixture over very low heat, just until gelatin dissolves, being

careful not to overheat, or it will not set. Add gelatin mixture, stirring constantly, to cream cheese mixture. Immediately fold in whipped topping. Refrigerate at least 2 hours or freeze.

3. Combine all ingredients for glaze and bring to a boil; cook for 2 minutes. Brush cheesecake with glaze and serve.