

# Rich and Creamy Cheesecake

Ken

Yield: 6-12 servings

## Ingredients

- 2 tbsp. unsalted butter, melted
- 3 tbsp. vanilla wafers (you can use graham crackers, but I prefer the cookie crust)
- 2 lbs. cream cheese
- 1¼ cups sugar
- 4 large eggs, room temperature
- 1 tsp lemon zest
- 2 tsp vanilla extract
- ¼ cup heavy cream
- ¼ cup sour cream

## Instructions

Preheat the oven to 500° (yes, 500°) and adjust oven rack to middle position.

1. Line the bottom of a springform pan with foil by placing it on the bottom and then crimping the pan around it.
2. Place 1½ tbsp melted butter and vanilla wafers in the food processor. Pulse until combined. Brush bottom and sides of pan with melted butter and add any leftover butter to the cookie crumbs.
3. Place the butter & cookie crumbs into the pan and tamp it down evenly using the bottom of a drinking glass.
4. Beat the cream cheese in a bowl using an electric mixer until smooth. Gradually add sugar and beat until it is dissolved (about 3 minutes). Add one egg at a time until incorporated. Be sure to scrape down the bowl before adding each egg. Add zest and vanilla and beat until combined. Remove from the mixer and stir in heavy cream and sour cream.
5. Pour batter into the baking pan and bake the cake at 500° for 10 minutes.
6. Reduce oven temperature to 200° (leave door propped open until it gets to 200°).
7. Close the door and bake until the perimeter is set, and the center jiggles like Jell-O (about 1 hour). Leave cheesecake in the oven.
8. Turn off the oven and prop the door open for 1 hour longer.
9. Remove from the oven and place on a wire rack until completely cooled.
10. Cover the pan with plastic wrap and place in the refrigerator for at least 4 hours or overnight.
11. Remove from springform pan before slicing and serving (rinse knife in warm water between slices to keep from sticking. FYI – It still stuck to the knife for me).