



And I want cheesecake, so let's get started. You'll need about 12 whole Graham crackers to make 1 1/2 cups of Graham cracker crumbs. Transfer those crumbs to a mixing bowl and add one tablespoon of sugar and six tablespoons of melted, unsalted butter. Transfer those moist crumbs to a 9 inch springform pan and I love using a nonstick springform pan for easier release of the crust. Bake that in the center of a preheated oven at 350 degrees Fahrenheit for just 8 minutes, then take it out of the oven and let it cool completely to room temperature.



Go ahead and set your oven to 450 degrees Fahrenheit. Make sure that cream cheese is at room temperature. It should be light and fluffy. When you're scraping down the bowl, make sure you're reaching all the way down to the bottom and scrape around the paddle attachment.



Scrape down the bowl as needed to make sure your mixture is uniformly smooth.



Also add 1 1/2 teaspoons of real vanilla extract and I'm using a homemade vanilla extract. In the notes it has just two ingredients and it makes everything taste better. The cheesecake mixture should be completely smooth. Take 2 heavy duty large sheets of.



Using a heavy duty foil and double layering ensures that you don't get any water leaks. Place the cheesecake pan into a large deep roasting pan and I'll link to this one in the notes. Next, we're going to add the water that you boiled in the pot earlier into the roasting pan. And here's a quick tip. It also keeps the sides and top lighter in color and prevents cracks. Remove the roasting pan from the oven and let the cheesecake cool in the water bath for 45 minutes, then transfer it to a wire rack and let it cool completely to room temperature. If you cut into a cheesecake before, it's fully chilled, it can be soupy in the center.



I just happen to have another cheesecake that's been sitting overnight in my refrigerator. The springform mold should release easily and the sides will look perfect. Look at this. OK, and if you're going to serve it right off with the pan, which I do a lot, you can just put a little damp paper towel underneath and that way it won't slide around when you slice it. The easiest way I've found to cut through a cheesecake to keep it looking really clean and beautiful is to use a hot knife. To warm it up nicely and then just dry it off.



Our knife is warm and dry and we're just going to cut right into this. OK, so that's what we're going to do. Here we go. It is so fluffy and whipped velvety smooth. To end my belly. Remember that topping you was telling you about, that's right. 'cause chairs are not in season yet, but that's OK. Look at how saucy this is. It is fantastic, super easy to make.



That's what I'm talking about. Here we go. The texture is phenomenal. Oh, and I love the crust too. And can you even believe how easy it is to make a cheesecake? There's just a little bit of waiting. It's a keeper of a recipe and make sure make sure you try that cherry sauce. Home, that's a big bite. Was it too big? Well here I'm going to let you handle that business yourself. Yes, OK guys, let's have some cake.