

The Cheesecake Factory Original Cheesecake

Yield
12 Servings

March 2007
MYRECIPES

The Cheesecake Factory has more than 30 cheesecake flavors, but it's the original that makes us swoon. Try this copycat version, from the book Top Secret Restaurant Recipes 2.

Ingredients

Crust:
1 1/2 cups graham cracker crumbs
1/4 teaspoon ground cinnamon
1/3 cup unsalted butter or margarine, melted
FILLING:
4 (8 oz.) packages cream cheese, softened
1 1/4 cups sugar
1/2 cup sour cream
2 teaspoons vanilla extract
5 large eggs
TOPPING:
1/2 cup sour cream
2 teaspoons sugar

Nutritional Information

- Calories 519, • Fat 39g, • Saturated Fat 21g, • Protein 10g,
- Carbohydrate 34g, • Fiber 0g, • Cholesterol 183mg,
- Sodium 423mg.

How to Make It

Step 1 Preheat oven to 475°F. Place a large pan filled with 1/2 inch water in oven.

Step 2 Make crust: Mix graham cracker crumbs and cinnamon; add butter or margarine. Press crust onto bottom and 2/3 of the way up a 9-inch springform pan lined with parchment. Wrap a large piece of foil around bottom of pan. Freeze until filling is prepared.

Step 3 Make filling: Use an electric mixer to mix cream cheese, sugar, sour cream and vanilla. Blend until smooth and creamy. Scrape down sides of bowl. Whisk eggs in a bowl; add to cream cheese mixture. Blend just until eggs are incorporated.

Step 4 Remove crust from freezer and pour in filling. Carefully place cheesecake into preheated water bath. Bake for 12 minutes; turn oven to 350°F and bake until top of cheesecake turns golden, 50 to 60 minutes. Remove cake to a wire rack to cool.

Step 5 Make topping: Combine sour cream and sugar; spread over cake. Cover and refrigerate at least 4 hours.

Christy

July 23, 2015

Hi she is the good time to take it out from the springform pan. I am afraid it breaks . Plz help

Richard

August 12, 2018

Since I never have special occasions, I'll just eat this every day :) LOL

Justterri's Review

mfpppew

December 27, 2013

Watched a segment on the morning news where they were at the Cheesecake factory. The Baker told the reporter that the one thing they do is prepare the batter and then they let it rest in the refrigerator overnight before they add it to the pan and bake it. Doing this lets most of the air out and you don't get a lopsided cake or ones that crack.

Stacey

March 25, 2017

Good!!!

joe

July 23, 2015

Plz tell me the procedure to take it out from the pan should it be very cold or at room temperature ? I am afraid it might break

HalosHeart

December 20, 2015

Merriam, Did you have to refrigerate before taking off the springform pan?

Bikerb115

January 28, 2016

You may want to read the instructions a bit more carefully. They instruct you to lower the oven temperature to 350 degrees after 12 minutes. That may have been part of the downfall for you. I personally would probably not use the parchment.

Qtlongwell43

February 10, 2016

I am a "newbie baker". After reading directions twice, and viewing on-line video I had no issues on my first attempt. I did add the optional recommendation: I made filling first and let it rest in refrigerator for 4 hours, before preheating oven and preparing crust. You may have followed directions explicitly, however your "problems may be operator error" 1 Parchment only goes on bottom, not up the sides. 2 Overbooked top, did you lower oven temperature and use a water bath as directed? I did not make the suggested topping; in place I made a Raspberry/Chambord reduction to be ladled over individual servings.

Rukshana

February 24, 2016

I think the wording is poor. about the parchment paper. The parchment paper goes only on the bottom, not the sides and the recipe says to cook the cake at 350, only the water bath is heated at 475

allyjean

August 11, 2016

It actually says to preheat oven to 475 for water bath, than put cake in oven for 12 minutes than turn oven down to 350 and continue baking for another 50 to 60 minutes 😊
