

The Quickest, Simplest Way to Make Bomb Cheesecake

Ingredients

452 g Cream cheese, or 2 eight-ounce packages (we use Philadelphia Original), softened to room temperature

100 g Granulated sugar 🛒

2 g Kosher salt 🛒

130 g Eggs, about 3 whole

5 g Vanilla extract, optional 🛒

130 g Buttermilk, or heavy whipping cream

Equipment

Food processor 🛒

Sous vide setup 🛒

Fine-mesh sieve 🛒

8 oz mason jar (5) 🛒

Jar lifter 🛒

Timing

90 min active; chill overnight

Yield

5 individual cheesecakes

Before We Begin

Holy moly, this looks good.

Oh, it is. Trust us.

What can I use instead of buttermilk?

No buttermilk? No problem. You can use whipping cream as a replacement—but we do love that buttermilk tang.

What should I put on top o' this cheesecake?

Oh, the possibilities! Streusel would be great. Perhaps with some macerated strawberries too? Or you could top it off with some homemade rhubarb or raspberry jam. Maybe even a little spoonful of lemon curd to brighten up the day?

How long will these last in the fridge?

We'd say safely a week. Though rumor has it Grant Crilly had some in his fridge for 10 days, and they still were great.

I'm low-key worried about my mason jar breaking. Does this happen?

There is a chance the glass jar will break—but we promise, you'll be okay if it does. Mason jars can crack when you close them too tightly or use them too many times. Take a second to think: When did you last buy new mason jars? If your jars are older than your middle schooler, consider investing in some new glass. Otherwise, be sure to close them "fingertip tight"—instructions on that below!—and you'll be good to go. If one breaks, your water will turn murky, but don't sweat it. Just take that one out and let the others keep on cookin'. Can't tell which one broke? No big deal there, either. Just leave them all in until the cook time is up, and figure it out once they've had a chance to cool.

Okay, I'm sold on sous vide desserts. Where can I get some more recipes?

Right here.

1 Heat Joule to 176 °F / 80 °C

Remember, the water in your pot will get hot enough to cook your food—treat your work surface accordingly! Place a trivet beneath the pot to help protect your countertop, or use whatever precautions you normally would when exposing your counter to a dish, pot, or pan you just removed from the oven or stove.

452 g *Cream cheese, or 2 eight-ounce packages (we use Philadelphia Original), softened to room temperature*

100 g *Granulated sugar* 🛒

2 g *Kosher salt* 🛒

2 Combine cream cheese, sugar, and salt

Add cream cheese, sugar, and salt to the bowl of a food processor. Blend the mixture until smooth, periodically scraping down the sides of the bowl to make sure everything is incorporated.

130 g *Eggs, about 3 whole*

5 g *Vanilla extract, optional* 🛒

3 Add eggs and vanilla

Add eggs and vanilla to cream cheese mixture. Blend to incorporate, again scraping down sides of blender bowl to make sure everything is combined.

130 g *Buttermilk, or heavy whipping cream*

4 Add that buttermilk!

Keep the food processor running and add in the buttermilk. Blend the mixture just until everything is incorporated smoothly. You don't want to see any chunks of cream cheese.

5 Strain (optional)

Strain the mixture through a fine-mesh sieve.

6 Transfer batter into your jars

Chefs call this “casting.” Fill each jar with 130 g (4.5 oz) of batter, making sure to leave enough room for your toppings.

7 Close the jars “fingertip tight”

Place a lid on the mason jar, then twist the lid until it's closed but still possible to open with your fingertips. This allows air to escape from the jars when they're submerged in water. If the jars are closed too tightly, the trapped air will press against the glass and could crack or break the jars.

Here's our foolproof way to master the art of closing jars “fingertip tight.” Place the lid on top of the jar, then, using just your fingertips, twist the band to tighten. When you begin to feel resistance, twist once in the opposite direction to loosen, then once more in the original direction to tighten.

8 Cook

Place jars carefully into the water and cook for 90 minutes for a creamy, traditional cheesecake texture. This is our favorite way to make cheesecake.

You can also cook these little cakes quicker! A 60-minute cook time will yield a smoother, more custardlike texture.

9 Chill

Remove jars from water with jar lifter and cool them at room temperature for about 30 minutes. Then transfer to the refrigerator and chill these li'l cakes overnight.

10 Devour!

When you're ready to eat some cheesecake, remove them from the fridge and dig in. Feel free to add some toppings—perhaps streusel, fresh fruit, or some delicious compote.

Put those mason jars to use! We've got the recipes right here.