

Galatoire's Sweet Potato Cheesecake

Time

15 minutes , *preparation*
1 hours 15 minutes , *cooking*

Yield

12 servings

Source

New York Times [1]
123456-23434

This is the story of a lovely cheesecake

bob [3]

Ingredients

cinnamon, cornstarch, cream cheese, eggs, evaporated milk,
nutmeg, sour cream, sugar, sugar, sugar, sweet potatoes, vanilla
extract

The crust

- *see* : Graham Cracker Crust [2]

The filling

- 3 packages *3 ounces each* cream cheese *softened*
- 1 cup sugar
- 1/4 cup sugar *light brown*
- 1 3/8 cup sweet potatoes *mashed*
- 2 large eggs *slightly beaten*
- 2/3 cup evaporated milk
- 2 tablespoon cornstarch
- 1/4 teaspoon cinnamon *ground*
- 1/8 teaspoon nutmeg *ground*

The topping

- 2 cup sour cream *room temperature*
- 1/3 cup sugar
- 1 teaspoon vanilla extract

Directions

- *see* : Graham Cracker Crust [2]

The crust

The filling

1. Beat cream cheese with electric mixer until smooth.
2. Add sugar and brown sugar, beating until smooth.
3. Add sweet potatoes, eggs, evaporated milk, cornstarch, cinnamon and nutmeg, beating until well combined. Pour into crust.
4. Bake until edge is set, 55 to 60 minutes.

The topping

1. Whisk sour cream, sugar and vanilla to combine. Spread over warm cheesecake.
2. Return to oven, and bake until just set, 5 minutes. Cool on wire rack.
3. Remove side of pan, and chill for a few hours or overnight.

Notes

2 3/8 of a cup? 1/8 of a teaspoon? WTF comes up with the stuff?!

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External References

1. <http://www.nytimes.com/2002/11/20/dining/201YREX.html>
2. http://www.eatdrinkfeelgood.org/examples/1.1/recipes/graham_cracker_crust.xml
3. <http://www.aaronstraupcope.com/whois>