



*The Pioneer Woman*

by PW Food & Friends  
Desserts

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# Classic Cheesecake with a Gingersnap Cookie Crust

*Prep: 30 Minutes*

*Level: Easy*

*Cook: 75 Minutes*

*Serves: 10*

## Ingredients

- FOR THE CRUST:
- 2 cups Gingerbread Crumbs
- 6 Tablespoons Unsalted Butter, melted
- 2 Tablespoons Sugar
- 1 pinch Fine Sea Salt
- FOR THE FILLING:
- 24 ounces, weight Cream Cheese, At Room Temperature
- 1-1/4 cup Sugar
- 1/4 teaspoon Fine Sea Salt
- 4 Eggs At Room Temperature
- 2 teaspoons Fresh Lemon Juice
- 2 teaspoons Vanilla Extract
- 12 ounces, fluid Greek Yogurt (2% Or Full Fat), At Room Temperature
- FOR THE TOPPING:
- 3/4 cups Whipped Cream
- 2 Tablespoons Sugar
- 2 teaspoons Vanilla

## Preparation

Preheat oven to 350°F. Wrap 3 layers of foil around the bottom of a 9-inch springform pan.

In a blender or food processor, pulse the crust ingredients together until combined. Press into the bottom of the springform pan and bake for 10 minutes. Remove from oven onto a cooling rack.

Reduce the oven temperature to 325°F.

In the bowl of an electric mixer, beat the cream cheese on low speed until no lumps remain. Add in the sugar and salt; continue mixing on low until the ingredients are incorporated. Scrape down the sides and bottom of the bowl as needed.

Add in the eggs, one at a time, beating after each addition until fully incorporated. Continue scraping down the sides and bottom of the bowl as needed. Keeping the mixer on low speed, add in the lemon juice, vanilla, and Greek yogurt. (Stir the yogurt first if it has separated while coming to room temperature.) Mix just until combined.

Pour the filling into the pan and place it into a large roasting pan. Place the pan into the oven and quickly pour hot water into the roasting pan so that it comes up about 1 inch up the foil-wrapped springform pan.

Bake for 55-70 minutes or until the cheesecake is set on the sides and just jiggles a bit in the center when the pan is shaken. Remove the cheesecake from the water bath and place back in the warm oven.

Turn the oven off and crack the oven door. Leave the cheesecake in the oven for 1 hour.

Remove the cheesecake from the oven and run a thin knife along the edge of the pan. Let the cheesecake continue to cool to room temperature. Place in the refrigerator for several hours to chill completely.

Before serving, make the whipped cream. Place a mixing bowl and mixer's whisk attachment in the freezer for a few minutes. Pour the whipped cream into the chilled bowl and add the sugar and vanilla. Beat just until stiff peaks form. Place in a piping bag fitted with a star tip.

Run a thin knife along the edge of the pan once more before removing the sides from the pan. Pipe whipped cream across the top. Serve with more whipped cream on the side if desired.