

## Abbey's Infamous Cheesecake

<http://userealbutter.com/2009/04/27/cheesecake-recipe/>

### **crust**

2 cups / 180g graham cracker crumbs (or crushed chocolate cookies from Oreos or Joe-Joes w/o filling for chocolate-espresso version)  
4 oz. butter, melted  
2 tbsps / 24g sugar  
1 tsp vanilla extract

### **plain cheesecake**

24 oz. cream cheese, room temperature  
1 cup / 210g sugar  
3 large eggs  
1 cup / 8 oz heavy cream  
1 tbsp lemon juice  
1 tbsp vanilla extract (or the innards of a vanilla bean)  
1 tbsp liqueur, optional, but choose what will work well with your cheesecake

### **strawberry swirl cheesecake**

24 oz. cream cheese, room temperature  
1 cup / 210g sugar  
3 large eggs  
1 cup / 8 oz heavy cream  
1 tbsp lemon juice  
1 tbsp vanilla extract (or the innards of a vanilla bean)  
1 tbsp Grand Marnier  
1 cup strawberries, puréed  
2 tbsps sugar

### **chocolate espresso cheesecake**

24 oz. cream cheese, room temperature  
1 cup / 210g sugar  
3 large eggs  
1 cup / 8 oz. heavy cream  
4.5 oz. semi-sweet chocolate, melted  
1 tbsp espresso powder  
1 tbsp boiling water  
1 tbsp vanilla extract (or the innards of a vanilla bean)  
1 tbsp Kahlua or coffee liqueur

Preheat oven to 350°F. Begin to boil a large pot of water for the water bath. Mix together the crust ingredients and press into your preferred pan. You can press the crust just into the bottom, or up the sides of the pan too – baker's choice. [Jen's note: if using ring molds, tightly wrap double layer of foil around base making sure no seams in foil below the halfway mark or you might spring a leak in the water bath.] Set crust aside. Combine

cream cheese and sugar in the bowl of a stand-mixer (or in a large bowl if using a hand-mixer) and cream together until smooth. Add eggs, one at a time, fully incorporating each before adding the next. Make sure to scrape down the bowl in between each egg. Add heavy cream, vanilla, lemon juice, and alcohol and blend until smooth and creamy. [For chocolate-espresso: combine boiling water with espresso powder. Add cream, chocolate, espresso, vanilla, and Kahlua to the cream cheese batter and mix until smooth and creamy.]

Pour batter into prepared crust and tap the pan on the counter a few times to bring all air bubbles to the surface. [For strawberry swirl: mix the sugar and the strawberry purée together then top the cheesecake batter with the mixture and create the swirl design by running a toothpick through the surface.] Place pan into a larger pan and pour boiling water into the larger pan until halfway up the side of the cheesecake pan. If cheesecake pan is not airtight, cover bottom securely with foil before adding water. Bake 45 to 55 minutes [25 minutes if using 2- and 3-inch ring molds], until it is almost done – this can be hard to judge, but you're looking for the cake to hold together, but still have a lot of jiggle to it in the center. You don't want it to be completely firm at this stage. Close the oven door, turn the heat off, and let rest in the cooling oven for one hour. This lets the cake finish cooking and cool down gently enough so that it won't crack on the top. After one hour [30 minutes for small ring molds], remove cheesecake from oven and lift carefully out of water bath. Let it finish cooling on the counter, and then cover and put in the fridge to chill. Once fully chilled, unmold and serve.