

S'mores

cheesecake recipe

Yield: One 9" Cheesecake

You'll need:

9" springform pan
9" parchment paper circle
2 Tb sugar
Pan coating spray, butter or shortening

Crust:

2 ½ cups of graham cracker crumbs
¾ cups plus 2 Tb melted unsalted butter

Gnache:

8 oz of good quality semi sweet chocolate chips
1 cup heavy cream

6 square graham crackers snapped into 4 with the perforated lines

Cheesecake:

¼ cup of sour cream
1 cup sugar plus
¼ cup of flour
5 large eggs
1 Tablespoon Heilala Pure Vanilla Bean Paste

For the Meringue Topping

4 oz egg whites
1 cup granulated sugar

Directions:

First, preheat the oven to 300 degrees. Prepare the springform pan. Place round parchment paper in bottom of springform pan. Spray or butter the inside sides of pan, not the bottom. Dust the inside of pan with 2 tablespoons of sugar, gently knocking out excess sugar.

To make the crust:

In a bowl, combine the graham cracker crumbs and melted butter. Place into pan and pat up the sides and pat the bottom firmly.

Place your springform pan into the Perfect Cheesecake Pan Protector.

To prepare the batter:

In mixing bowl with paddle attachment place cream cheese, sour cream and sugar. Mix on medium until smooth, add flour and Heilala vanilla bean paste, mix to incorporate. Add eggs one at a time, mixing to incorporate. Do not over mix!

Layering the Batter:

Separate the ganache in half. Pour half of the ganache on the bottom of the crust. If it's too thick to pour, heat in the microwave for 20 sec. Chill crust in refrigerator until ganache is hard. Pour 1/3 of the cheesecake batter onto the bottom.

Float half of the graham crackers onto the batter and spoon half of the remaining ganache onto the graham crackers. Pour another third of the batter onto the cheesecake.

Float the remaining graham crackers and ganache on top. Pour the remaining batter on top of this layer.

Place your Perfect Cheesecake Bakeware with the springform pan nested inside, into a roasting pan. Place roasting pan in center of preheated oven and fill the roasting pan to the brim with very hot water. Bake the cheesecake for 2 hours 15 min.

When cheesecake is finished, carefully remove the roasting pan from the oven. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the pan. Remove the spring pan from the sleeve and place in refrigerator for 12 hours until completely cold.

To serve:

To serve, un-spring the pan, remove the outer ring, place a plate over the top of cake and invert the cake, remove the bottom and paper, with a nice serving platter, invert the cake back over. Score the cheesecake into 12 pieces.

Prepare the meringue by heating the egg whites and sugar into a bowl over simmering water. Whisk the egg whites and sugar until the sugar is dissolved. With an electric mixer whip the whites and sugar until cool and stiff. It will be meringue. Pipe the meringue onto the top of each piece of scored cheesecake. Toast the meringue with a blow torch until it is brown and toasty. This will be the toasty marshmallow part of your cheesecake. Enjoy!

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