

Pink Champagne

cheesecake recipe

For the Pink Champagne Cheesecake:

In the bowl of an electric mixer fitted with the paddle attachment, or in a large bowl using a handheld mixer, beat the cream cheese on low speed until creamy, about 2-4 minutes.

Scrape down the sides of the bowl and add sugar and cornstarch. Beat on low until smooth and combined.

Add the sour cream and vanilla. Continue beating until smooth.

Mix in $\frac{3}{4}$ cup of champagne reduction. Beat until well combined.

Scrape down the sides and bottom of the bowl and continue to beat until everything is combined.

Add eggs and yolk one at a time, beating slowly until just combined, do not overbeat. Scrape sides and bottom of the bowl with a rubber spatula to make sure everything is combined.

Place the springform pan with cake base into the Perfect Cheesecake Sleeve, then pour the cheesecake onto the cooled cake base. Place pan in center of preheated oven and fill the roasting pan to the brim with very hot water.

Bake at 300°F for about 1 hour and 30 minutes (ovens may vary). The cheesecake is done when the edges are set and the center jiggles just slightly.

Turn off oven and leave the cheesecake to cool for 30 minutes. After 30 minutes, crack the door open and continue cooling the cheesecake for another 30 minutes. This helps cheesecake to slowly finish baking without over-cooking.

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 pan protector sleeve. Run a knife around the edge of the pan so it's not sticking to the sides and allow to cool completely on a rack. Once cheesecake has cooled to room temperature, transfer to the refrigerator to chill for 12 hours or until completely cold.

