

Collab for recipes

No bake cheesecake

Ingredients

1 and 1/4 cups (300ml) heavy cream or heavy whipping cream
three 8-ounce blocks (680g) full-fat cream cheese, softened to room temperature
1/2 cup (100g) granulated sugar
2 Tablespoons (15g) confectioners' sugar
1/4 cup (60g) sour cream, at room temperature
2 teaspoons lemon juice
1 teaspoon pure vanilla extract

Directions

Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the cold heavy cream into stiff peaks on medium-high speed, about 4-5 minutes. Set aside.

beat the cream cheese and granulated sugar together on medium speed until perfectly smooth and creamy. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the confectioners' sugar, sour cream, lemon juice, and vanilla extract. Beat for 2-3 minutes on medium-high speed until smooth and combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth.

Cheesecake

Ingredients

Crust

2 cups (230g) crushed graham cracker crumbs (from 15 full sheets)
3 Tbsp (39g) granulated sugar
1/2 cup (113g) salted butter, diced into 1 Tbsp pieces and melted

Filling

1 cup + 2 Tbsp (236g) granulated sugar granulated sugar
1 Tbsp (8g) cornstarch
3 (8 oz) pkgs. cream cheese, softened well (but not melted)
4 large eggs
2/3 cup (160g) sour cream
1/3 cup (80ml) heavy cream
1/2 cup (120ml) fresh lime or key lime juice

1 1/2 tsp vanilla extract

For the crust: Preheat oven to 350 degrees. Line the outside of a 9-inch springform pan with a sheet of 18 by 18 heavy duty aluminum foil*.

Add graham crackers and sugar to a mixing bowl and stir to combine, then pour in butter and mix with a fork until evenly moistened.

Pour into prepared springform pan and press evenly into bottom and up the sides coming about 1-inch from the top. Bake in preheated oven 10 minutes, then remove and cool on a wire rack.

Reduce oven temperature to 325 degrees. Have a large roasting pan ready and boil about 4 quarts of water (you may not need all of it).

For the cheesecake filling: In a small mixing bowl whisk together granulated sugar and cornstarch until well combined. Add cream cheese to a large mixing bowl, pour sugar mixture over top and using an electric hand mixer blend cream cheese until smooth.

Mix in eggs one at a time, mixing just until combined after each addition. Scrape down sides and bottom of bowl. Add sour cream and heavy cream and mix until combined.