

On Monday, May 25, Michal Gross will lead a pre-Shavuot cheesecake bake-along. She's provided several options in case you run into issues with supply shortages. You can do a Strawberry+Raspberry Cheesecake with the graham cracker crust, a Salted Caramel Cheesecake with the chocolate crust, or any other combination!

Next time you get groceries, make sure to get everything you need, and then join us on the 25th to bake together via Zoom!

1. Choose your crust: graham cracker or chocolate
2. Filling
3. Topping
4. Choose your flavor: strawberries with raspberry glaze or salted caramel sauce

#### Crust Option 1: Graham Cracker

3/4 cup coarsely ground walnuts or pecans

3/4 cup fine graham cracker crumbs (this is somewhere around 1 sleeve but you can use whatever cookies you have)

3 tablespoons butter, melted

#### Crust Option 2: Chocolate Crust

Use brownie batter, chocolate cookies instead of graham crackers and the recipe above, or this recipe:

6 tablespoons melted butter

3/4 cup / 75 grams cocoa

3/4 cup/ 150 grams sugar

1/2 cup/ 60 grams flour

1/2 teaspoon salt

#### Filling

4 (8 ounce) packages cream cheese, softened

4 eggs

1 1/4 cup sugar

1 tablespoon fresh lemon juice

2 teaspoons vanilla

#### For Baked Topping

2 cups sour cream or greek yogurt

1/4 cup sugar

1 teaspoon vanilla

#### Flavor Option 1: Strawberries with Raspberry Glaze

1 quart medium strawberry

12 ounces raspberry jam

1 tablespoon cornstarch  
1/3 cup Grand Marnier or triple sec  
1/4 cup water

#### Flavor Option 2: Salted Caramel Sauce

1 cup sugar  
6 Tablespoons Butter  
1/2 cup + 2 Tablespoons heavy cream (whole milk can work)  
Sea Salt

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## **DIRECTIONS**

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Heat oven to 350°F.

In medium bowl, thoroughly combine crust ingredients. Press firmly on bottom of lightly buttered 10" springform pan.

In large mixer bowl, beat cream cheese until smooth. Add remaining filling ingredients, beat thoroughly. Spoon over crust. Place pan on cookie sheet to catch any butter that might drip out. Bake 40-45 minutes. (Cheesecake may rise slightly and crack in several areas; it will settle again, cracks will minimize and topping will cover it.) Remove from oven and let stand at room temperature for 15 minutes. Keep oven on at 350°F.

In medium bowl, combine topping ingredients until well blended. Spoon topping over cheesecake, starting at center and extending to within 1/2 inch of edge. Return to oven and bake 5 minutes longer. Cool. Refrigerate cheesecake for at least 24 hours, preferably 2-3 days.

Several hours before serving, wash, hull and completely dry strawberries on paper towels.

In small saucepan, combine a little jelly with cornstarch; mix well. Add remaining jelly, liqueur and water. Cook and stir over medium heat until mixture thickens and is clear (about 5 minutes). Cool to lukewarm, stirring occasionally.

Using knife, loosen cheesecake from pan; remove springform. Arrange berries, pointed sides up, over top of cake. Spoon glaze over berries, allowing some to drip down sides of cake. Refrigerate until glaze is set.