Sky’s-the-limit Cheesecake

RECIPE BY MOZELLE GOLDSTEIN

This cheesecake recipe by Syrian chef and Instagram host Mozelle Goldstein is sure to please.

INGREDIENTS

For crust:
2 packages graham crackers, crushed
1 stick butter
or
2 store-bought graham cracker,
   Oreo or chocolate pie crust

For cheese filling:
20 ounces cream cheese (2½ 8-ounce bars)
1 16-ounce container of sour cream
1 cup sugar
3 eggs
1 teaspoon vanilla extract

Sky’s-the-limit toppings:
You can top the cheesecake with whatever you like! Here are some suggestions, caramel, Nutella, cookie butter, chocolate syrup, strawberry jam, toffee bits, halva, peanut butter, and or assorted Hershey’s chocolates.

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. If using, spray large springform pan with non-stick cooking spray.
3. Melt butter and mix with crushed graham crackers.
4. Press graham cracker mixture into bottom of springform pan. Set aside.
5. Combine all the filling ingredients in the bowl of a stand mixer and mix to combine
6. Pour filling over graham cracker base or divide into 2 and pour over store bought crust.
7. Place in oven for 30 minutes.
8. Shut off the oven and leave the cheesecake in the oven for another hour.
9. Remove from oven allow to bake completely. Remove from springform pan and cover with topping of choice.

Note: This cheesecake freezes well. If making in advance, it’s best to freeze the cheesecake without toppings. When ready to eat, allow to defrost and place toppings before serving.

Yields: Two 9-inch cheesecake pies or one large springform cake pan