



Chef Arielle - Vanilla Base Cheesecake

Ingredients:

For the filling-

- 16 oz cream cheese
- 2 – 12 oz cans evaporated milk
- 2 – 12 oz cans sweetened condensed milk
- 6 eggs
- 2-3 Tbsp vanilla

For the crust-

- 2 packages Graham crackers
- 1 stick butter

Directions:

Preheat oven to 350°.

The crust.

Grind, crush, or blend Graham crackers into a fine consistency. You can use a food processor, or crush them by hand in a zip lock bag with a rolling pin, meat tenderizer, or sturdy pan. Melt the butter and mix together with the crushed Graham crackers in a bowl until the consistency of wet sand.

Line a spring form pan with parchment paper. Press the Graham cracker “sand” firmly in the bottom of the pan. Toast the crust in the oven for 10 minutes. Allow to cool slightly before adding the filling.

The filling.

In a stand mixer with the whisk attached, cream the cream cheese until smooth. Slowly add 1 can of condensed milk, mix until smooth and combined, slowly add second can of condensed milk.

Next mix in the eggs one at a time until they are fully incorporated before adding the next one. Once the eggs are all mixed in, slowly add the evaporated milk. Lastly add the vanilla. The batter will be thin. Almost like a thin pancake batter. It’s supposed to be.



Slowly pour the batter into the spring form pan on top of the already toasted crust. Place the cheesecake in a water bath. (Use a pan larger than your springform pan and fill with water half way and place in the oven. Bake for 45 minutes to 1 ½ hours depending on your oven. Once the center of the cheesecake is firm (doesn't jiggle when you gently shake it, or you can test it with a toothpick in the center). Allow to cool completely before removing from the pan.

- You can bake the cheesecake uncovered, or cover the top with foil if you want the top to remain white.