

Cheesecake Tips

To ensure that your cheesecakes come out perfect every time, follow these simple guidelines.

1. All cheesecake ingredients should be at room temperature to ensure a smooth filling.
2. Use the size pan called for in the recipe.
3. Use the best ingredients you can, such as pure vanilla extract, not imitation. Be careful about flavored extracts as their flavor can be intense.
4. Have all your ingredients measured and prepared before you begin assembling the cheesecake.
5. Most cheesecake pans do not require greasing the pan.
6. For the best results use regular or full-fat cream cheese only. Low-fat not only does not have the flavor of regular cream cheese, but it won't melt properly.
7. Use the paddle attachment of your mixer and beat the cream cheese thoroughly until light and fluffy. There should be no lumps.
8. Add the sugar slowly into the mixer. Then the mixture should look creamy, not granular.
9. Add eggs, 1 at a time, mixing just until incorporated. This step will decrease the cheesecake from cracking.
10. Scrape down the sides of the bowl a few times to make sure nothing is left on the sides of the bowl.
11. Flavor enhancements should be added at the end of making the filling.
12. Always preheat the oven and bake the cheesecake in the center of the oven.
13. After baking, the center of the cheesecake will wobble a bit and the edges will look a little dry. The filling may be cracked or puffed up, but it will settle as it cools.
14. Chill the cheesecake tightly covered for several hours before serving.
15. Cheesecakes may be frozen for up to 3 months if wrapped tightly in plastic wrap and then in foil. Allow to defrost for up to 24 hours.