



Double Crust Cheesecake

Introduction

Double Crust Cheesecake is a delectable dessert that combines the best of both worlds—a rich, creamy cheesecake filling encased in two layers of buttery crust. This indulgent treat is perfect for special occasions or simply to satisfy your sweet tooth. In this article, we'll walk through the ingredients and steps needed to create this mouthwatering dessert.

Detailed Ingredients with measures

For the crust:

- 1 ½ cups graham cracker crumbs
- ½ cup unsalted butter, melted
- ¼ cup granulated sugar

For the cheesecake filling:

- 3 packs (8 ounces each) cream cheese, softened
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 cup sour cream

For the top crust:

- 1 ½ cups baking mix
- ½ cup granulated sugar
- ½ cup unsalted butter, softened

Prep Time

The prep time for the Double Crust Cheesecake is approximately 30 minutes. This includes the time needed to gather your ingredients and prepare the crust and filling.

Cook Time, Total Time, Yield

The cook time for this recipe is around 60 minutes. The total time from preparation to cooking and cooling is about 2 hours. This recipe yields about 12 servings, making it a perfect dessert for gatherings or family dinners. Enjoy this delightful cheesecake that is sure to impress your guests!



Double Crust Cheesecake

Detailed Directions and Instructions

Step 1: Prepare the Crust

Preheat your oven to 350°F (175°C). In a medium bowl, combine graham cracker crumbs, melted butter, and sugar. Press the mixture into the bottom of a 9-inch springform pan to create an even layer.

Step 2: Bake the Crust

Bake the crust in the preheated oven for about 10 minutes, or until it is lightly golden. Remove from the oven and let it cool while you prepare the filling.

Step 3: Make the Filling

In a large mixing bowl, beat the cream cheese until smooth. Gradually add in sugar, and continue to mix. Add the sour cream and vanilla extract, mixing until fully incorporated. Lastly, add the eggs one at a time, mixing on low speed until just combined.

Step 4: Assemble the Cheesecake

Pour half of the cheesecake filling onto the cooled crust. Carefully layer any desired fruit topping over this filling, then pour the remaining filling on top.

Step 5: Bake the Cheesecake

Bake the cheesecake in the oven for 50 to 60 minutes, or until the center is set but slightly jiggly. Turn off the oven and leave the cheesecake inside for an additional hour to cool gradually.

Step 6: Cool and Chill

Once cooled, remove the cheesecake from the oven. Let it sit at room

temperature for a while before transferring it to the refrigerator. Chill for at least 4 hours, or overnight for best results.

Step 7: Serve

Once chilled, carefully remove the sides of the springform pan. Slice and serve the cheesecake with any additional toppings as desired.

Notes

Note 1: Flavor Variations

You can add various flavors to the cheesecake by mixing in lemon juice, chocolate, or any fruit puree to the filling.

Note 2: Storage Instructions

Store leftovers in the refrigerator covered with plastic wrap or stored in an airtight container for up to 5 days.

Note 3: Freezing Tips

For longer storage, this cheesecake can be frozen for up to 3 months. To freeze, wrap it tightly in plastic wrap and then foil before placing it in the freezer.

Note 4: Serving Suggestions

This cheesecake pairs well with fresh berries, whipped cream, or a drizzle of chocolate sauce.



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Cook techniques

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