



# Fluffy Cheesecake



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## Introduction

If you're searching for a delightful dessert that is light, fluffy, and full of creamy flavor, look no further than the classic Polish cheesecake, known as "sernik puszysty." This delectable treat is renowned for its smooth texture and rich taste, making it a favorite for any occasion. Whether served at a family gathering or enjoyed as an everyday indulgence, this cheesecake is sure to impress.

## Detailed Ingredients with measures

- Cream cheese (500 g)
- Sugar (150 g)
- Eggs (4 large)
- Vanilla sugar (1 package)
- Cornstarch (2 tablespoons)
- Sour cream (200 g)
- Lemon zest (from 1 lemon)
- Butter (for greasing the pan)

## Prep Time

The preparation time for this fluffy cheesecake is approximately 20 minutes, making it a quick and easy dessert option.

## Cook Time, Total Time, Yield

- Cook Time: 50 minutes

- Total Time: 1 hour 10 minutes
- Yield: Serves 10-12 people

In conclusion, with minimal effort and a few wholesome ingredients, you can create a delightful dessert that will leave everyone wanting more. Enjoy the process of baking and the pleasure of sharing this Polish classic with family and friends.



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# Detailed Directions and Instructions

## Prepare the Crust

1. Start by preheating your oven to 180°C (356°F).
2. In a mixing bowl, combine crushed biscuits and melted butter. Mix until the texture resembles wet sand.
3. Press this mixture into the bottom of a springform pan to create an even crust. Place the pan in the refrigerator to set.

## Mix the Cheese Filling

1. In a large bowl, beat the cream cheese until smooth and creamy.
2. Gradually add sugar and continue beating until well combined.
3. Incorporate eggs one at a time, mixing thoroughly after each addition.
4. Add vanilla extract and lemon juice, mixing until everything is well blended.

See also [Black Forest Cheesecake Delight](#)

## Bake the Cheesecake

1. Pour the cheese filling over the prepared crust in the springform pan.
2. Bake in the preheated oven for approximately 50-60 minutes. The center may slightly wobble but should not be runny.
3. Once baked, turn off the oven and leave the cheesecake inside for an additional hour.

## Cool and Chill

1. After an hour, remove the cheesecake from the oven and let it cool to room temperature.

2. Once cooled, cover the cheesecake with plastic wrap and refrigerate for at least 4 hours, preferably overnight.

### **Serve**

1. Before serving, carefully remove the sides of the springform pan.
2. Decorate the cheesecake with your choice of toppings, such as fruit or whipped cream, if desired.
3. Slice and enjoy your fluffy cheesecake!

## **Notes**

### **Ingredient Substitutions**

- You can use different types of cookies for the crust, such as graham crackers or digestive biscuits, depending on your preference.

### **Serving Suggestions**

- This cheesecake pairs well with fresh fruits like strawberries or blueberries, or a drizzle of chocolate sauce for added flavor.

### **Storage Instructions**

- Store any leftovers in an airtight container in the refrigerator for up to 5 days. Refrain from freezing, as the texture may change.



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# Cook techniques

## Whipping Egg Whites

Whip egg whites until they form stiff peaks to create a light and airy texture in your cheesecake.

## Mixing Technique

Fold the whipped egg whites gently into the cheese mixture to maintain the airiness of the mixture.

## Baking Method

Bake the cheesecake in a water bath to ensure even cooking and prevent cracks on the surface.

See also [Overnight French Toast Casserole](#)

## Chilling the Cheesecake

Allow the cheesecake to cool gradually in the oven with the door ajar to avoid drastic temperature changes that can cause cracks.

# FAQ

## Can I use a different type of cheese for the filling?

Yes, you can substitute with other soft cheeses like ricotta or mascarpone for a different flavor and texture.

## How can I tell when the cheesecake is done baking?

The cheesecake is done when the edges are set, but the center still has

a slight jiggle.

**What should I do if my cheesecake cracks?**

If cracks appear, you can cover them with a layer of fruit topping or whipped cream after it cools.

**Can I make this cheesecake ahead of time?**

Yes, this cheesecake can be made a day before serving; just ensure to store it properly in the refrigerator.

**Is it necessary to use a water bath?**

While not mandatory, a water bath helps create a moist environment that prevents the cheesecake from drying out and cracking.



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## Conclusion

The fluffy cheesecake recipe is a delightful dessert that combines lightness with rich flavor. Its smooth texture and sweet profile make it a versatile choice for various occasions. Whether served alone or with additional toppings, this cheesecake is sure to impress family and friends alike.

## More recipes suggestions and combination

### Fruit Toppings

Add fresh fruits like strawberries, blueberries, or raspberries on top of the cheesecake for a burst of flavor and color.

### Chocolate Drizzle

Enhance the dessert with a rich chocolate ganache drizzled over the cheesecake for chocolate lovers.

### Citrus Zest

Incorporate citrus zest, such as lemon or orange, into the cheesecake mixture for a refreshing and tangy twist.

See also Funfetti Pancakes

### Layered Desserts

Create a layered dessert by alternating cheesecake with chocolate mousse or berry compote in individual serving glasses.

### Nut Crust

Experiment with a nut-based crust instead of traditional graham crackers for added texture and flavor.

### Spice Infusion

Introduce spices like cinnamon or nutmeg to the cheesecake mixture for a warm, cozy flavor profile.

### Caramel Swirl

Integrate a ribbon of caramel sauce into the batter before baking for a sweet surprise in every bite.



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