

## Jeremiah's Cheesecake

One of Jeremiah's favorite things to make is cheesecake. This is his recipe, which makes one large cheesecake or two medium cheesecakes.

### Ingredients:

2 packs of cream cheese (Philadelphia brand)  
6 large eggs  
1½ cups of sugar  
16 ounces of ricotta cheese  
16 ounces of sour cream  
½ cup of melted butter  
3 tablespoons of flour  
3 tablespoons of cornstarch  
3 tablespoons of fresh lemon juice  
Zest of 1 lemon  
1 tablespoon of real vanilla extract

### Directions:

Preheat the oven to 350 F, and make sure everything is at room temperature. Melt the butter.

In the large bowl of a KitchenAid stand mixer, cream the cream cheese, and add the sugar. Beat until incorporated.

Add the eggs, one at a time, cracking each egg first into a separate bowl to ensure no shells end up in the mixture. Continue beating as you add the eggs.

Add the ricotta cheese, and beat until smooth. Add the sour cream, and beat until smooth. Add the flour and cornstarch, then add the melted butter, and continue mixing.

Mix in the lemon juice, then mix in the vanilla extract and lemon zest.

Prepare the pan: Cover the bottom of a 12-inch springform pan (or two 8-inch springform pans) with aluminum foil. Assemble the pan(s), and butter and flour the bottom and sides. Pour the cheesecake mixture into the prepared pan(s).

Create a water bath: Boil water in a tea kettle. Place the cheesecake pan(s) on a sheet pan with sides, and put in the oven. Add boiling water to halfway up the sides of the sheet pan.

Bake at 350 F for 1 hour and 15 minutes.

The cake(s) will rise up above the pan(s) and turn golden brown. At the end of the baking time, turn the oven off, but do not open the oven door. Allow the cake(s) to cool in the oven for 1½ hours—the cake(s) will deflate slightly while cooling.

Remove the cake(s) from the oven to cool completely, and refrigerate overnight.

*Serves 8 to 10 people.*