Cheesecake

Ingredients

- 4 8-oz packages cream cheese
- 1-2/3 cups sugar
- 1/4 cup corn starch
- 1 tbsp pure vanilla extract
- 2 extra large eggs
- 3/4 cup heavy whipping cream
- Crust for cheesecake

Steps

1. Wrap the outside of the springform pan with foil, covering the bottom and extending up the sides.
2. If you are making a fruit mix-in or sauce, make it now! It needs time to cool!
3. Prepare crust, such as a graham cracker crust or a sponge cake crust.
4. Beat an 8-oz package of cream cheese, 1/3 cup of sugar, and 1/4 cup cornstarch in a large bowl until creamy. You may need to soften the cream cheese first.
5. Beat in the remaining 3 packages of cream cheese one at a time.
6. Blend in 2 eggs one at a time.
7. Beat in the remaining 1 1/3 cups sugar and 1 tbsp vanilla. If you want it less sweet, decrease by 1/3 cup of sugar.
8. Blend in 3/4 cup heavy cream. Mix the filling only until completely blended -- be careful not to overmix.
9. Spoon the cheese filling on top of crust in springform pan. Place the pan in a large shallow pan containing hot water that comes about 1 inch up the sides of the pan.
10. Bake the cheescake at 350 degrees Fahrenheit until the center barely jiggles when you shake the pan, about 1 hour 10 minutes. Fruity cheesecake will be more jiggly.
11. Cool for 1 hour. Cover with plastic wrap and refrigerate until cold, at least 4 hours.
12. Remove the sides of the springform pan. Slide the cake off of the bottom of the pan onto a serving plate.

Notes

You can eat it warm instead of waiting forever for it to cool.