

Chef Amber Sampson's Classic Cheesecake:

Serves 8-12 Prep:10 minutes Cooking 60 minutes 4 hour rest. Total time: 5.5 hours

Ingredients:

- 1 pound room temperature cream cheese
- ¼ cup granulated sugar
- 3 large room temperature eggs
- ½ teaspoon grated lemon rind
- 1 teaspoon vanilla extract
- 1 jar strawberry or raspberry jelly or jam(no seeds)
- 2 tbs warm lemon juice
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Directions:

1. Bring all ingredients to room temperature
2. Preheat oven to 350 degrees
3. On the stove top mix 1-2 tbs of lemon juice with 3-4 tbs of jelly until smooth
4. Pour into squeeze bottle and let cool to room temperature
5. In a large mixing bowl, beat together the cream cheese and sugar until light and fluffy
6. Add the eggs, one at a time, beating thoroughly after each egg
7. Add the lemon rind and the vanilla, then mix briefly
- 8.
9. Pour the mixture into a prepared pan with a crust and then pour the strawberry mixture in small dots across the top
10. Use a toothpick to swipe down the center of each dot to make a heart, or connect all the hearts in a circle
11. Pour Hot water in a dish at the bottom of the oven
12. Bake for 55 minutes, or until the center is firm to the touch.
13. Open the door of the oven a crack and let sit in warm oven for 1 hour
14. Remove the cake from the oven and let rest at room temperature for an hour
15. Refrigerate for 4 hours or overnight and then remove the pan

Chef Tips:

- All ingredients must be room temperature for cheesecake to work.
- Recipe can be made without the jelly swirl and will still make a beautiful cheesecake

Chef Amber Sampson's Oreo Cookie Cheesecake Crust:

Serves 8-12 Prep:10 minutes Cooking 10 minutes. Total time: 20 hours

Ingredients:

- 35 Oreos (3 cups |403g Oreo crumbs)
- 5 tbsp (70g) butter, melted (salted or unsalted is fine)

Directions:

16. Add the Oreos to a food processor, blender, or zip lock bag and grind into fine crumbs. You do not need to remove the filling from the Oreos.
17. Add the Oreo crumbs to a bowl and combined with the melted butter.
18. Pour the mixture into your pie pan or springform pan (I like to grease mine to ensure no sticking) and press into an even layer on the bottom and up the sides.
19. If you are going to bake it, bake at 350 degrees for 8-10 minutes

Chef Tips:

- This recipe can be reduced to 24 Oreos and 4 tbsp. of butter for a pie pan or a cheesecake where you do not want the crust up the sides
- You can use this recipe as a "no bake" cheesecake base
- For a no bake crust (pie or cheesecake), you can refrigerate it for 30 minutes before adding your filling.

Cheesecake Class Grocery List:

- 35 Oreos
- 5 tbsp butter
- 1 pound room temperature cream cheese
- ¼ cup granulated sugar
- 3 large room temperature eggs
- 1 teaspoon vanilla extract
- 1 jar strawberry or raspberry jelly or jam(no seeds)
- 1 lemon
- 6-10 strawberries with their tops still on
- 1 package of white chocolate candy melts
- 1 package of dark chocolate candy melts
- 4 tbs coconut oil

optional:

- 1-2 oil based food colors
- Sanding sugar (glittery in any color you wish)
- Edible gold dust
- grain alcohol
- thin food brush

Cheesecake Supply List

- Grater or zester
- Squeeze bottle
- Toothpicks
- Parchment paper
- springform pan
- a food processor, blender, or zip lock bag
- Need to have a microwave, stovetop, and an oven
- Bowls
- Wisk
- Food safe glass container
- Small saucepan