



FINCH + FENNEL

Triple Berry Cheesecake

BERRY FILLING INGREDIENTS:

1/3 c Blueberries
1/3 c Raspberries
1/3 c Blackberries
1/3 c F+F Triple Berry Jam
Juice of 1 Large Lemon

CHEESECAKE FILLING INGREDIENTS:

16 oz Cream Cheese, softened
2 eggs, room temperature
1/2 c Granulated Sugar
1 tsp Vanilla Extract

CRUST INGREDIENTS:

1 1/4 c Graham Cracker Crumbs
1/4 c Granulated Sugar
1/4 c Butter, melted

INSTRUCTIONS:

1. Cover the outside of a 9" springform pan with two layers of heavy-duty aluminum foil. Begin with the bottom, then clamp the side ring around the base & fold the aluminum up towards the top of the pan, pressing it tight—this will prevent water from seeping into the cheesecake while it cooks in the water bath. Spray the inside of the springform pan with nonstick cooking spray.
2. Pre-heat the oven to 375°F.
3. For the berry sauce, combine berries, F+F Triple Berry Jam & lemon juice, mixing slightly.
4. To begin making the crust, mix graham cracker crumbs, sugar & melted butter. Firmly press the crust mixture onto the bottom and about 1/2" up the sides of the pan, to form a crust. Bake for 20 minutes. Remove from oven, & let sit for 15 minutes. Transfer to the refrigerator to cool. Decrease oven temperature to 325°F.
5. To make the filling, mix softened cream cheese, eggs, sugar & vanilla with a mixer until smooth. Gently pour filling into the cooled graham cracker crust.
6. Pour half of the berry sauce over top and gently swirl in with a knife, being careful not to ruin the crust.
7. Set the unbaked cheesecake in a large roasting pan. Pour boiling water into the roasting pan until it comes about one inch up the side of the springform pan. The water bath regulates the temperature and keeps the cheesecake baking at an even, low heat. The steam/humidity created by the water bath also protects the cheesecake from drying out and cracking.
8. Bake at 325°F until the cake is just set, about 1 hour and 30 minutes to 1 hour and 45 minutes. The cake should not look liquidly at all but will wobble just a bit when the pan is nudged. Carefully remove the roasting pan from the oven and set it on a wire rack. It will continue to cook as it cools.
9. Cool the cheesecake in the water bath until the water is just warm, about 45 minutes. Remove the springform pan from the roasting pan with the water bath, discard the foil & cool the cheesecake completely on the cooling rack. Once cool, move it to the refrigerator to chill for at least 8 hours, or overnight.
10. After the cheesecake is fully chilled, remove the sides of the springform pan. You can serve the cheesecake right from the base of the springform pan, or if you'd like to transfer it to a serving platter, run a long, thin spatula between the crust and the pan bottom, and then use two large spatulas to transfer the cheesecake to a serving dish. Slice with a sharp knife, wiping the knife clean between slices. Serve with remaining berry sauce.



Enjoy!

