

# Raspberry Cheesecake

**Yield:** 1 8" cheesecake



Hard

## Ingredients:

## Amount

Cream cheese (room temp)	453g
Sugar	226g
Whole eggs (room temp)	5 ea
Heavy Cream	226g
Lemon Juice	30g
<b>Itaberco Vanilla Flavor 1015</b>	30g
<b>Itaberco Raspberry Topping (TS-537)</b>	125g

## For the crust:

## Ingredients:

## Amount

Graham cracker crumbs	150g
Butter	70g
Sugar	20g
AP Flour	15g
Corn syrup	15g
Cinnamon	1 pinch

## Tools

- 1 Digital Gram Scale
- 2 Kitchen aid mixer with paddle attachment
- 3 Rubber spatula
- 4 8" round cake pan
- 5 Parchment
- 6 Water bath (we used a hotel pan)

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### To Prepare the Crust:

- 1 Melt butter and combine all ingredients.
- 2 Pack into bottom and up the sides (1") of parchment lined and butter greased 8" round cake pan.
- 3 Bake at 350 °F for 10 minutes.
- 4 Allow to cool

### To Prepare Cheesecake:

- 1 Scale ingredients
- 2 Paddle together cream cheese and sugar, paddle until smooth (do not overmix)
- 3 Add the eggs one at a time and paddle until incorporated (low-med. Speed will do). SDS (Stop, Drop, Scrape) bowl in between each addition.
- 4 Add the lemon juice and vanilla and paddle until incorporated
- 5 Add the heavy cream in 3rds and paddle until incorporated, stopping between each addition to SDS
- 6 Remove 200g of batter from the mixer and mix with **Itaberco Raspberry Topping (TS-537)**. Place into a piping bag.
- 7 Pour batter into cake pan.
- 8 Pipe raspberry in a swirl pattern starting from the outside working inward.
- 9 Use a toothpick to make desired design.
- 10 Place pan into center of water bath. (Water should be boiling hot).
- 11 Bake for 1 hour and 15 minutes or until center of cake sets to a jello like consistency.
- 12 Pull from oven and cool at room temp.
- 13 Allow to set in fridge for 4 hours before serving.

*buon appetito!*