

## Blackberry Cheesecake



### Crust Ingredients

1.25 oz. melted unsalted butter  
2.5 oz. graham cracker crumbs  
1.25 oz. granulated sugar

### Custard Ingredients

18 oz. cream cheese, at room temperature  
1 tbsp. cornstarch  
6.5 oz. granulated sugar

6 oz. full fat sour cream  
pinch of salt  
2 ea. egg yolks  
3 ea. whole eggs  
1 ½ tbsp. heavy cream  
2 ¼ tsp. vanilla extract  
2 oz. blackberry coulis  
1 cup whole blackberries

### Procedure

1. Preheat oven to 350°F.
2. In a small bowl combine all ingredients for the crust together. Cut a circle of parchment paper that fits exactly into the bottom of an 8" round cake pan that is at least 1 ½" deep.
3. Press graham cracker crumbs into the bottom of the pan so there is an even layer.
4. Bake in oven for approximately 10 minutes or until slightly brown.
5. In a separate bowl cream together the cream cheese, cornstarch, and granulated sugar until very smooth. Scrape down the sides of the bowl. Add the sour cream and salt. Mix together, and then scrape down the sides of the bowl again.
6. While the mixer is running, add one egg at a time, blending to incorporate each time.
7. Scrape down the sides again. Add the heavy cream and vanilla. Blend to incorporate.
8. Mix the fruit puree mix together with 2 oz. of the batter.
9. When crust is out of oven, pour the plain cheese cake batter in the pan, pour the flavored batter on top, and then using a small spoon, swirl in batter, taking care not to scrape the crust on the bottom. Sprinkle in the whole fruit and push in so it is submerged.
10. Place pan inside a larger pan and add water to the outside pan until it comes up ½ way of the inside pan. Place in oven.
11. Bake cheesecake for approximately 1 hour. To test to see if the cheesecake is cooked enough, it should look dry on top and if just the pan of cheesecake is jiggled, it shouldn't look liquidly. Remove from oven and cool to room temperature.
12. Chill until set very firm- at least 4 hours.
13. To remove from pan run knife around outside of the cheesecake carefully. Place pan of cheesecake back in a larger pan or pot that has about 1" in boiling water in it. Let the bottom of the pan sit in the pan of hot water for at least 30 seconds.
14. Turn cheesecake upside down onto a plate. If needed bang the plate with the cheesecake on it to help dislodge it.
15. Flip the cheesecake over. Keep chilled.