

Mascarpone Cheesecake

Makes 16 Servings

Preparation: 30 min, Cook Time: 1 hr

This mascarpone cheesecake recipe is an extra-rich, creamy take on an old-fashioned favorite. Top it with a sweet caramel drizzle, fruit, or whipped cream. This cheesecake must be made the day before serving. Adapted slightly from Lauren Habermehl, Taste of Home
Carolyn T's blog: <https://tastingspoons.com>



3/4 cup graham cracker crumbs

3 tablespoons sugar

3 tablespoons butter, melted

FILLING:

16 ounces cream cheese, softened

16 ounces Mascarpone cheese

1 cup sugar

1 tablespoon lemon juice

1 tablespoon vanilla extract

4 large eggs, room temperature, lightly beaten

1 large egg yolk, room temperature

TOPPING:

1 cup heavy cream, sweetened with vanilla and powdered sugar

1. Preheat oven to 325°F. Place oven rack on a middle-lower shelf of the oven.
2. Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square) and securely wrap the foil around the pan. Don't be stingy with the foil. Use large sheets rather than piecing small ones together. The foil is essential to prevent any liquid in the water bath from seeping into the pan, which would lead to a soggy crust and a watery filling.
3. In a small bowl, combine the graham cracker crumbs and sugar, then stir in the melted butter. Press the mixture onto the bottom only of the prepared springform pan, then place the pan on a baking sheet. Use the flat bottom of a measuring cup or glass to help press the crust mixture into an even layer on the bottom of your pan. Bake for 10 minutes, then cool on a wire rack.
4. Using a stand mixer, beat the softened cheeses, sugar, lemon juice and vanilla until smooth. Add the eggs and egg yolk and beat on low until just combined. You do not want to aerate the filling, just until it's mixed thoroughly, about 20-30 seconds on low.
5. Pour the filling over the crust, then place the springform pan in a large baking pan. Carefully add 1 inch of hot water to the larger pan. Transfer to the oven and bake until the center is just set and the top appears dull, about 1 hour to 1 hour and 15 minutes. Set a timer about 10 minutes prior to check the cheesecake. Use an instant read thermometer and remove the cheesecake when it reaches 145°F. It will continue to bake slightly while it cools. Also, if the cheesecake is getting too brown on the top, cover top with foil, gently crimped around the springform rim. Once done, remove the cheesecake from the water bath and cool on a wire rack for 10 minutes. Carefully run a knife or a thin plastic spatula around the inside edge of the pan to loosen the cheesecake. Allow it to cool slowly and gently for the best results, about 3 hours. Then, refrigerate the cheesecake overnight in the pan (do not remove the springform side). DO NOT rush the cooling process. Cheesecake can crack if transferred to the refrigerator too soon.
6. Remove the springform side, slice and add a large dollop of whipped cream to each serving. Or for extra sweet, add a caramel drizzle, or sliced berries on or around each slice.

Source: tasteofhome.com