

Cheesecake Cheat Sheet

Cheesecakes are one of my favourite desserts! But, these tasty little treats can be a little temperamental. Here are my favourite tips and tricks to keep your next cheesecake recipe nice and happy!

Control Your Air Bubbles

Air pockets or bubbles can cause cracks in your cheesecake while it's baking. There are two easy ways to prevent air bubbles in your batter.

1. Use room temperature cream cheese. It's much easier to mix your batter with room temperature cream cheese. This can prevent excess air from being added to your batter from overmixing.

2. Thoroughly mix all ingredients before adding your eggs. Eggs become whipped when you beat them. That means the more you mix your batter, the more air is being added. By making sure all your ingredients are mixed before you add your eggs and you'll reduce the amount of air in your batter.

Use A Water Bath

A water bath is an easy way to keep the air in your oven nice and humid. Even though it sounds a little complicated, it's an easy way to keep your cheesecake from cracking.

To make a water bath, wrap the outside of your springform pan in foil (to prevent water leaks) and place your prepared pan in a roasting dish or pan large enough for it to sit flat. When your cheesecake is ready for the oven, put the roasting/springform pan in the oven. Then quickly add 1-2" of hot water to the roasting pan and close the door.

No Peeking!

If you only follow one of these tips, it should be this one! Cheesecakes hate sudden temperature changes. Even a tiny draught from cracking your oven door for a quick peek can spell disaster for your cheesecake, later. Patience is a virtue, friend!

Don't Overcook It

Overcooking your cheesecake can also encourage it to crack. While you definitely should not open the oven door, you should keep an eye on it. I normally start checking on it consistently around the 50-60 minute mark. You'll know it's done when the edges puff up, but the center still isn't quite set.

Cool It Down Slowly

Any sudden change in temperature can cause your cheesecake to crack. So, once your cheesecake is cooked, Just turn off the oven and open the oven door a crack. Leave the cheesecake to cool down in the oven for at least an hour.

Once your cheesecake has reached room temperature, cover the surface of the cheesecake with plastic wrap and put it in the fridge for another 4 hours (I like to do it overnight).

Cracks Happen

At the end of the day, sometimes you'll do everything right and your cheesecake will still crack. If you're worried about it, keep some whipped cream or fruit handy and plop it on any problem areas.