

Mascarpone Cheesecake

Active time: 30 min Start to finish: 12 hr (includes cooling and chilling).

Ingredients

For crust (I make a basic graham cracker crust one)

- 2 Cups Crushed Graham Crackers
- 1 1/4 sticks (10 tablespoons) unsalted butter, melted and cooled

For filling

- 20 oz cream cheese (2 1/2 eight-ounce packages), softened
- 8 oz mascarpone cheese at room temperature (about 1 cup)
- 3/4 cup sugar
- 3 large eggs
- 1 teaspoon vanilla
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon salt

For topping

- 1 cup sour cream
- 1/4 cup sugar
- 1 teaspoon vanilla
- 1 teaspoon fresh lemon juice
- 1/8 teaspoon salt

Preparation

Make crust:

Put oven rack in middle position and preheat oven to 350°F. Butter bottom and side of a 9-inch springform pan.

Stir together cookie crumbs and butter in a bowl. Reserve 1/4 cup crumb mixture for sprinkling over cheesecake, then pat remainder onto bottom and 1 1/2 inches up side of springform pan (about 1 inch

thick). Put pan in a shallow baking pan and bake until golden, about 10 minutes. Cool completely on a rack, about 25 minutes. Leave oven on.

Make filling while crust bakes:

Beat cream cheese, mascarpone, and sugar in a large bowl with an electric mixer at medium high speed until fluffy, 3 to 5 minutes. Add eggs 1 at a time, beating well after each addition. Add vanilla, lemon juice, and salt and mix at low speed until combined. Pour into cooled crust and bake until cake is set and puffed around edge but still trembles slightly when pan is shaken gently, 25 to 30 minutes. Cool slightly in springform pan on rack, about 20 minutes. (Cheesecake will continue to set as it cools.) Leave oven on.

Make topping:

Stir together sour cream, sugar, vanilla, lemon juice, and salt in a small bowl and spoon over cheesecake, spreading gently and evenly, leaving a 1/4-inch border around edge.

Bake cheesecake until topping is set, about 10 minutes. Run a thin knife around edge to help prevent cracking. Sprinkle top with reserved crumbs and cool completely in pan on rack, then chill, loosely covered, at least 8 hours.

Mascarpone Whip Cream

- 1 cup heavy whipping cream
- ½ cup mascarpone cheese
- ⅓ cup confectioners' sugar

Step 1: In the bowl of a stand mixer fitted with the whisk attachment, beat the whipping cream until soft peaks form. Add the sugar.

Step 2: Add 1/2 cup mascarpone cheese to heavy cream when whipping.

Step 3: Continue whipping until the mixture forms stiff peaks.