

## Six Critical Steps to Cheesecake Success

1. Make sure your eggs, cream cheese, and sour cream are warmed to room temperature.

2. During the mixing process, scrape the sides and bottom of the bowl after you add each ingredient.

3. Always mix the sugar and flour together before adding it to the cream cheese mixture.

4. You may be used to using just butter or cooking spray to coat your pan. At Eli's our trade secret is blending flour and vegetable oil to ensure an easy pan release. The addition of flour also creates a caramelization and golden color on the sides of your cheesecake. Simply whisk together three tablespoons of vegetable oil and one tablespoon of all-purpose flour into a paste and generously brush it on the sides of the pan with a pastry brush or a paper towel.

4. Start baking at a very high temperature and then reduce the temperature as the baking process continues. Eli's expert bakers always remove cheesecakes while they're still very soft, jiggle a bit in the center, and appear not quite yet done.

5. Allow the cheesecake to sit undisturbed in its pan for about an hour after it comes out of the oven.



(Peter McCullough)