

# Esther Gould's Gourmet Cheesecake Recipe



Part of the secret to a perfect cheesecake is laying a good foundation. Just follow our guide.

## Cookie Base Recipe

1/2 package Esther Gould's Cheesecake base  
4 tablespoons softened butter  
Mix together and press into spring form pan. Use a straight-sided glass to spread and press the cookie mixture over the base and to the side of a 9 inch spring form pan. Use the back of a teaspoon to smooth out any ridges.  
Refrigerate until ready to fill with your favourite cheesecake recipe.

## Classic Cheesecake Recipe

24 oz. cream cheese (3 pkg. PHILADELPHIA Cream Cheese)  
3/4 cup sugar  
1 1/2 tsp vanilla  
3 eggs  
Beat cream cheese, sugar in mixer until well blended.  
Add vanilla and mix for 1 minute.  
Add eggs – 1 at a time – on low speed until just blended

Remove base from refrigerator. Pour filling over crust. Bake for 55 min until centre is almost set. Cool. Remove rim.

Refrigerate.

Serves 8 –10

To make this basic cheesecake your own just add your favourite toppings such as fruit, chocolate, jam or try our delicious dessert sauces:

- Irish Whiskey Cream Sauce
- Jamaican Buttered Rum Sauce
- Kentucky Bourbon Sauce
- Double Chocolate Fudge Sauce

<http://www.esthergould.com>

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