

Eric's world famous cheese cake
Yield 1 Ten inch round cake pan

2. 5 pounds cream cheese
6 whole eggs
6 oz sour cream
4 oz heavy whipping cream
14 oz granulated sugar
2 tsp vanilla extract

1 package gram crackers
Melted butter 2 to 3 tablespoons

Method:

Pre heat oven to 350 f. Spray and line your pan with parchment and spray again.

In a mixer bowl, fitted with a paddle attachment, cream the cream cheese till the consistency of mayonnaise.

Add the sour cream, scrape down sides.

Add eggs in three increments, scraping down the sides of the bowl in between each addition.

Add cream and vanilla in a slow steady stream, until all is homogenized.

Strain your batter through a chinois.

Mix in a separate bowl crush the gram cracker until fine. Then add melted butter till it sticks together. Knead the gram cracker mix into the pan, this will make the crust layer for the cake. Place in the oven till crust is golden brown. Take out of oven and let cool.

Then distribute into your cake pan. Set pan inside a pan with water halfway up the sides of the pan. Place in oven and bake until the sides are set.