

Soufflée Cheesecake with Molasses Graham Cracker Crust Recipe

INGREDIENTS:

For the graham crackers

¾ cup sugar
1 ½ teaspoons baking soda
½ teaspoon kosher salt
¼ teaspoon ground cinnamon
1 tablespoon vanilla extract
¾ cup unsulfured molasses
1 ½ sticks unsalted butter, softened
2 ½ cups whole wheat flour, plus more for dusting

For the graham cracker crust

1 ¾ cups graham cracker crumbs
2 tablespoons unsalted butter, melted
1/8 teaspoon kosher salt

For the cheesecake filling

2 pounds cream cheese (four 8-ounce packages), softened
1 cup (8 ounces) goat cheese, softened
1 tablespoon lemon juice
1 tablespoon vanilla extract
¼ teaspoon kosher salt
¼ teaspoon orange flower water
2 cups sugar
6 large eggs, cold
¾ cup heavy cream
1 jar caramel sauce for drizzle

INSTRUCTIONS:

Make the graham crackers

1. Preheat the oven to 350 °F with the oven rack in the middle position.

2. Combine sugar, baking soda, salt, cinnamon, vanilla, molasses, and butter in a stand mixer bowl. Using the paddle attachment, cream ingredients together at medium speed until somewhat light.
3. Reduce mixing speed to low and add the whole wheat flour.
4. Scrape the dough onto your work surface and knead gently to form a ball. Divide in half for rolling.
5. Use whole wheat flour to generously coat your work surface.
6. Pat the dough into a rectangle and sprinkle both sides with flour.
7. Roll out the dough to 15 by 11 inches, it will be very thin. Add more flour as needed while rolling.
8. Brush away the excess flour and place on an aluminum baking sheet. Repeat the rolling process with the other half of the dough.
9. Bake for about 20 minutes, until the crackers are tawny brown and firm. Cool to room temperature on the baking sheets.

Make the graham cracker crust

1. Prepare the cheesecake pan: You will need an 8 by 3 $\frac{3}{4}$ inch round pan for this recipe. If using a springform pan, cover the bottom with foil. If using a cake pan, cover the bottom with parchment paper. For either pan, lightly grease the pan with butter.
2. Pulverize the graham crackers in a food processor or with your rolling pin. You will only need $\frac{1}{3}$ to $\frac{1}{2}$ of the recipe above. Extra graham crackers can be frozen for up to 3 months.
3. Add the crumbs, melted butter, and salt to the prepared pan. Use a fork to stir until well combined.
4. Using the bottom of a glass, compress the crust into the bottom of the pan. Do not press the crust up the sides of the pan.

Make the cheesecake filling

1. Preheat the oven to 450 °F.
2. Combine the cream cheese, goat cheese, lemon juice, vanilla extract, salt, and orange flower water in the bowl of a stand mixer.
3. Using the paddle attachment, mix on medium speed until smooth. Be sure to scrape the bowl about halfway through.
4. Reduce the speed to medium-low and add the sugar all at once.

5. Set a fine mesh sieve over the bowl, crack the eggs into the sieve, and whisk until they pass through. Discard any clots that remain.
6. Resume mixing on low until well combined, then scrape the bowl again.
7. Bring the cream to full boil on the stove. Add to the batter while mixing on low.
8. Pour the mixture into the prepared pan and place on a baking sheet.
9. Bake for about 20 minutes, until the cheesecake puffs $\frac{1}{2}$ inch over the rim of the pan and is golden brown on top.
10. Turn off the oven and open the door to vent for 10 minutes, leaving the cheesecake inside. Close the door and set the oven to 250 °F.
11. Continue baking another 35 minutes, until the edges are firm and the center is 145 °F.
12. Cool the cheesecake for 15 minutes, then run a thin knife around the sides to loosen.
13. Cool for another 1 hour, then cover and refrigerate for at least 12 hours.
14. Loosen the cheesecake from the pan using a thin knife and release the springform latch.
15. Cut into 16 slices using hot water to clean the knife between cuts.
16. Drizzle with caramel sauce and serve.