

☆ Double Crust Cheesecake

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Prep: **Cook:** **Total:**



Ingredients

- Crusts:
- Box 1 of Graham crackers (about 27 graham crackers), smashed into soft crumbs
- 1/2 Light Brown Sugar
- 1 c salted butter dissolved
- Cake:
- 2C heavy whisk cream
- 3 (8 ounces) cream cheese packaging, room temperature
- 1/2 Sugar
- 1/4 Sour cream
- 2 tbsp sugar powder
- 2 tbsp cornstarch (or more powdered sugar)
- 2 teaspoons lemon juice
- 1/2 tbsp vanilla extract

Instructions

1. Start by making a crust mixture. Combine the ingredients together until all the crumbs are evenly saturated in the butter. Pour half into the bottom of the springform pan 9" and pack. Use the bottom of a dry measuring cup to make sure it's really tight - if it's too loose it will only collapse when you're trying to cut it. Put the springform pan in the freezer to adjust, and the other half of the crust aside on the counter.
2. Using a hand mixer or stand mixer, whisk the heavy cream for 2 minutes at medium height, then add 2 tablespoons of powdered sugar or cornstarch for stabilization. Continue to whip until the cream consists of sharp peaks, about 4-5 minutes more.
3. Also, use a hand mixer or stand mixer, cream cheese, and sugar together. Scrape the sides of the bowl as you go, and mix until completely mixed.
4. Add sour cream, vanilla, lemon, and still-powered sugar. Whisk it high until smooth and thin.
5. Fold half the whipped cream, gently, then fold in the other half. Remove the bottom crust from the fridge.
6. Pour the filling into the pan and smooth. You will need to press it down while smoothing it to prevent air pockets and make it suitable. Remember that there should be a place for the upper crust.
7. Once the filling is smooth, use a spoon to sprinkle over half the remaining crumbs. Use the back of the spoon to smooth it over the top of the cheesecake while pressing it gently. Add the remaining crumbs and continue to soften and press. You might have a lot of crumbs, but that's fine. Try to press it as tightly as possible.