

CRANBERRY AND BLUEBERRY CHEESECAKE

Ingredients

Crust

- 1 cup de graham cracker crumbs
- 4 tablespoons of butter, melted

Gâteau

- 2 8-ounce packages of cream cheese, at room temperature
- 6 eggs
- 1 cup of sugar
- 2 teaspoons of vanilla extract
- ½ teaspoon of salt
- 1 teaspoon of lemon zest
- 1 cup of crème fraîche¹
- 4 ounces of fresh or frozen cranberries
- 4 ounces of fresh blueberries
- ¼ cup of cornstarch
- ¼ cup of sugar

Croûte: Mix les Ingrédients et les presser au fond d'un moule à fond amovible.

Gâteau: Faire battre la crème Philadelphia et les eggs. Add au fur et à mesure le sucre, la vanille, le sel, le citron et la crème fraîche.

Assemblage: Mix la féculé et le sucre et enrober les fruits de this mixture. Posez les fruits sur la croûte. Répandre la pâte du gâteau sur les fruits. Cook dans un bain marie au four préchauffé à 350 degree F. for 1 h 25 mn. Après la sortie du four, poser une assiette avec un poids sur le gâteau pour le presser, et réfrigérer complètement avant de démouler. Pour 10-12 personnes.

ACTIVITIES

1. What other fruits could you substitute for the cranberries and blueberries? At what time of year?
2. What different kinds of pastry molds do you know of? What is each used for? Look on line for other types.
3. What are the main categories of cheese? How is each used in cooking?
4. Why do you need to butter and flour a mold?
5. Why is it important to coat the berries in cornstarch?

Notes

¹ Crème fraîche is whole cream which has not had all the bacteria which make it thicken removed. It is not always found in the U.S. You can make a substitute by mixing equal parts heavy cream and sour cream at room temperature. Refrigerate before using.