

Galatoire's Sweet Potato Cheesecake

Time

15 minutes , *preparation*
1 hours 15 minutes , *cooking*

Yield

12 servings

Source

New York Times [1]

This is the story of a lovely cheesecake

Ingredients

cinnamon, cornstarch, cream cheese, eggs, evaporated milk, nutmeg, sour cream, sugar, sugar, sweet potatoes, vanilla extract

- *see* : Graham Cracker Crust [2]

The crust

- 1 teaspoon vanilla extract
- 1/3 cup sugar
- 2 cup sour cream *room temperature*

The topping

bob [3]

- 1/8 teaspoon nutmeg *ground*
- 1/4 teaspoon cinnamon *ground*
- 2 tablespoon cornstarch
- 2/3 cup evaporated milk
- 2 large eggs *slightly beaten*
- 1 3/8 cup sweet potatoes *mashed*
- 1/4 cup sugar *light brown*
- 1 cup sugar
- 3 packages cream cheese *softened*

The filling

Directions

- *see* : Graham Cracker Crust [2]

The crust

The topping

Whisk sour cream, sugar and vanilla to combine. Spread over warm cheesecake.

Return to oven, and bake until just set, 5 minutes. Cool on wire rack.

Remove side of pan, and chill for a few hours or overnight.

The filling

Beat cream cheese with electric mixer until smooth.

Add sugar and brown sugar, beating until smooth.

Add sweet potatoes, eggs, evaporated milk, cornstarch, cinnamon and nutmeg, beating until well combined. Pour into crust.

Bake until edge is set, 55 to 60 minutes.

Notes

2 3/8 of a cup? 1/8 of a teaspoon? WTF comes up with the stuff?!

asc [3]

External References

1. <http://www.nytimes.com/2002/11/20/dining/201YREX.html>