

Grasshopper Cheesecake

A variation on the New York Style Deli cheesecake. This recipe uses Neufchatel (1/3 less fat cream cheese) to provide a creamier texture – but feel free to use all regular cream cheese if desired. Be sure to taste the batter before baking to make sure the flavor is as strong as you'd like it.

The standard cheesecake recipe is 1# cream cheese, 1 egg, 3 ½ ounces sugar, and 1 ounce heavy cream. Use this ratio to help with altering the recipe.

Ingredients	1 cheesecake (9" x 2" round) 1# 7 ½ ounces	2 cheesecakes or 1 tall cheesecake (9" x 5" round) 2# 15 ounces	3 cheesecakes 4# 6 ½ ounces
Cream cheese, room temperature	8 oz	1#	1# 8 oz
Neufchatel, room temperature	4 oz	8 oz	12 oz
Granulated Sugar	4 oz	8 oz	12 oz
Heavy Cream	2 ½ oz	5 oz	7 ½ oz
Whole Eggs	5 oz (2.5 each)	10 oz (5 each)	15 oz (7.5 each)
Bailey's Irish Cream	¾ oz	1 ½ oz	2 ¼ oz
Crème de Menthe	1 oz	2 oz	3 oz
Crème de Cacao (Chocolate Liqueur)	3/8 oz	¾ oz	1 1/8 oz

1. Prepare a 9" cake pan or springform pan. Cut a parchment paper circle so that it perfect fits into the pan, spray the pan with pan release, line the pan, then spray the paper.
2. Prepare a chocolate cookie crust in the prepared pan.
3. In an electric mixer fitted with the paddle attachment, cream together the cream cheese and neufchatel until soft and lump free (be sure to scrape the sides of the bowl).
4. Add the sugar and beat until light and fluffy.
5. Add the eggs one at a time, scraping in between each addition.
6. Once all the eggs have been added, add in the remaining ingredients and mix until combined.
7. Fill the prepared pan with the cheesecake batter and bake in a water bath (place the prepared pan in a sheet pan with water to about half up the sides of the cake pan) at 300 degrees for about 40-45 minutes. The cake should have a slight jiggle to it and when you touch it with your finger it should not stick to your finger.

8. Allow to cool slightly at room temperature then refrigerate for 4 hours or over night.
9. Once chilled release from pan and place on a nice cardboard for serving. Use a little corn syrup or ganache to secure it on the board.
10. Finish with a drizzle of ganache.

Ganache

	8 ½ ounces
Chocolate finely chopped or chocolate chips	4 ounces
Heavy Cream	4 ounces
Unsalted Butter (optional)	¼ oz
Flavoring (optional)	As needed (Liqueur about ¼ oz)

1. Place the chocolate in a large bowl.
2. Boil the heavy cream on the stove.
3. Pour the hot heavy cream on top of the chocolate and stir until completely melted.
4. Stir in the butter and liquor (if using) until completely incorporated.

Graham Cracker (or cookie) Crust

Ingredients	1 - 9" x 2" cake pan
Chocolate cookie crumbs, like oreo or teddy grahams	10 ounces
Melted Butter	3 ounces
Egg whites	1 egg

1. If necessary puree the cookies in a food processor to turn them into crumbs.
2. Place the crumbs in a bowl and the butter and egg white. Using your hands mix until the crumbs are all wet. They should be damp and when squeezed should form a ball that holds its shape. It should not be wet and dripping and it should not be dry.
5. Press the crumbs into a pie shell making sure to create a flat and even layer on the bottom and along the sides. Press down firmly to ensure there are no loose areas.
6. Bake the shells at 375 degrees F for about 5-8 minutes.
7. Allow to cool completely on wire racks before using. Double check the firmness of the shell by touching it. The shell should feel like a solid cookie and should not crumble easily.