

# Inside the Jewish Bakery: Cake

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Strawberry cheesecake. (Courtesy of Allan Whitaker)

## 100 Percent Cream Cheese Cheesecake

*Makes one 9 in./23 cm. round cake*

INGREDIENT: Cake, cookie or graham cracker crumbs to line pan

VOLUME: 1 cup

OUNCES: 2.5

GRAMS: 70

BAKER'S PERCENTAGE: —

INGREDIENT: Cream cheese, cut or broken into walnut-size lumps

VOLUME: 4 cups

OUNCES: 32.0

GRAMS: 910

BAKER'S PERCENTAGE: 100%

INGREDIENT: Granulated sugar

VOLUME: 1 1/3 cups

OUNCES: 9.6

GRAMS: 270

BAKER'S PERCENTAGE: 30%

INGREDIENT: Table salt

VOLUME: 2 ¼ tsp.

OUNCES: 0.5

GRAMS: 14

BAKER'S PERCENTAGE: 1%

INGREDIENT: Egg, beaten

VOLUME: 1 cup

OUNCES: 13.0

GRAMS: 370

BAKER'S PERCENTAGE: 40%

INGREDIENT: Light cream

VOLUME: 1/3 cup

OUNCES: 3.1

GRAMS: 90

BAKER'S PERCENTAGE: 9%

INGREDIENT: Lemon zest

VOLUME: 2 Tbs.

OUNCES: 1.6

GRAMS: 45

BAKER'S PERCENTAGE: 5%

INGREDIENT: Lemon juice

VOLUME: 1/2 tsp.

OUNCES: 0.1

GRAMS: 4

BAKER'S PERCENTAGE: 0%

1. Preheat your oven to 325° F./165° C., with the baking surface in the middle of the oven. Generously grease the sides and bottom of a 9 x 2 in./23 x 5 cm. round cake pan and apply a thick coating of cake or graham cracker crumbs by putting the crumbs inside the greased pan and moving them around so that they adhere to the grease.
2. In a large saucepan or stockpot, bring 4 qt./3.5 L. of water to a boil.
3. Put the cream cheese, sugar and salt in a mixing bowl and cream until smooth, either by hand or at lowest (KA 1) speed with the flat (paddle) beater of a stand mixer.
4. Add the beaten egg in four to five parts, mixing thoroughly after each addition until evenly blended. Add the flavorings with the final addition of egg. Note: Keep your mixing speed low to avoid incorporating any air into the custard, since bubbles will create brown spots on the top surface of the cake during baking.
5. Place in the oven a pan large enough and deep enough to accommodate the cake pan—a turkey roaster is ideal. Fill the cake pan with the batter to within ¼ in./0.6 cm. of the top and carefully place it in the larger pan, then carefully add the boiling water to within ½ in./1.25 cm. of the top of the cake pan.
6. Bake for 50 to 60 minutes, until the outer edge of the cake turns medium brown and pulls away from the pan when lightly touched.
7. Remove the cake to a rack and let it cool for 1 ½ to 2 hours. To remove from the pan, cover the cake with a piece of parchment and a plate or baking sheet, then turn it upside down. Put your serving platter on the bottom of the cake and flip it over once more. Top with cherry or berry filling, if desired. Refrigerate until serving.