

5 SECRETS FOR BAKING THE PERFECT CHEESECAKE



Baking the perfect cheesecake doesn't have to be hard! Follow these top 5 baking secrets and your cheesecake will turn out perfect every time!

1. **ALWAYS START WITH ROOM TEMPERATURE INGREDIENTS.** If you want your cheesecake to have a smooth and creamy consistency, the ingredients cannot be cold when you mix them. By allowing the ingredients to come to room temperature before you start, you will avoid lumps in your filling.
2. **USE THE WATER-BATH METHOD.** The water-bath method is used to create a more even temperature oven environment for your cheesecake. It lets the cheesecake bake evenly and helps to prevent cracks on top. It also helps to add moisture inside the oven and will keep the cheesecake from becoming too dry. You can watch my video to learn how to [create a water-bath](#) if you need instructions.
3. **DO NOT OVER BAKE.** When the cheesecake has finished baking, the center of the filling should still be jiggly on top. When you are removing it from the oven it will look as if it is not finished baking but once it has been refrigerated overnight, it will set up perfectly.
4. **USE ONLY THE BEST INGREDIENTS.** I have found that using name brand cream cheese is the best for making cheesecakes. It comes to room temperature quicker and mixes into a very smooth filling.
5. **PLAN AHEAD.** Cheesecakes need to be made at least one day before you plan to serve them. They need the proper amount of time to set up in the refrigerator. Give yourself a minimum of 6-8 hours of chilling time to get the best filling consistency.

To find amazing cheesecake recipes, go to AmyintheKitchen.com!