

Light as Air, Fluffy Cheesecake Recipe



I very fondly remember my Aunt Mary who was my Mother's youngest sister. She was so loving and caring and a wonderful Mother to her three children.

In fact, she was like my second Mother and I spent many a day visiting her and also spent summer vacations with her.

She loved to laugh and make others laugh and she was a mentor to me on being a good Mother and wife.

Aunt Mary was also a great cook and I learned many a dish from her.

Everyone loved her cheesecake recipe and she was very proud to let us all know it was very special and when we had children we were to pass on the recipe.

Aunt Mary's cheesecake recipe is truly unique, but I've had a difficult time putting my finger on exactly what it is about it that's so special. I asked a few others in my family and the consensus is just how light and fluffy Aunt Mary's cheesecake was. Some even have described its consistency like that of a souffle.

Aunt Mary is no longer with us but she is still in our hearts and thoughts and we all have shared her recipe with our children and their children. I would like to pass this delicious recipe on to all of you out there.

Crust:

$\frac{3}{4}$ c plain bread crumbs

3 Tbsp melted margarine

$\frac{1}{4}$ c sugar

Melt margarine in saucepan and stir in bread crumbs and sugar just to moisten crumbs. Spread crumbs along bottom of an ungreased 9 inch spring form pan.



Filling:

$\frac{1}{4}$ c milk

$\frac{1}{2}$ tsp lemon juice

1 lb. Kraft Philadelphia cream cheese (let soften at room temperature)

1 pint Daisy sour cream

6 eggs, separated

$1 \frac{1}{4}$ c sugar

1 Tbsp pure vanilla extract

Blend together in large bowl milk, lemon juice and cream cheese. Add to blended ingredients sour cream, egg yolks, sugar and vanilla. Beat egg whites till stiff and fold into mixture.

Pour over crumbs and bake **320-325 degree** oven for one hour or until center comes out clean on a toothpick. Turn off heat and keep in oven one more hour. Remove sides of pan and chill. (May develop cracks on top which can be covered with sifted powdered sugar when serving).



Enjoy! And please be sure stop back and leave a comment about how you liked it. I'd love to hear what you think and please be sure to follow the tips below to insure a successful cheesecake:

Helpful suggestions for baking a perfect fluffy cheesecake:

- Use only **large** size eggs (not jumbo!)
- Use **Kraft Philadelphia Cream cheese** and best brands of sour cream (Daisy, Friendship, or Breakstone). I **do not** recommend a store brand for this recipe.
- I advise you to **calibrate your oven temperature**; if the oven fails to meet its automatic setting, it may be too hot or too cold. Therefore, compensate by using either a lower or higher temperature setting than the recommended (320-325 degrees) range.
- If you use a **silver springform pan**, bake at 325° for 1 hour or more. For a **dark, non-stick springform pan**, bake at 300° for at least 1 hour, 15 min. (Thanks to Tony for the tip!)
- Use a springform pan that measures **no less than 9"** in diameter.
- Fill the springform pan approximately **one inch below** the rim.
- **Do not** beat egg whites ahead of time. They should be **stiff but not dry**. When egg whites can **stand up in peaks** after beating then that is the time to stop beating. Watch the video below for how to properly beat egg

whites:

- Carefully **fold whites into batter** to **avoid deflating** the egg whites.

Recommended Appliances and Utensils:

I love my Kitchen Aid mixer and it makes mixing the ingredients for the cheesecake filling a breeze.

