



# Ivey's In My Kitchen

Phone (914) 736-1318  
 Cook@Iveysinmykitchen.com

Fax (914) 736-1317  
 WWW.Iveysinmykitchen.com



Vicky Ziluck  
 Creative Counterpart

## Cheesecake REVISED

This has been a revolution turned revelation and ended with a recipe revision. Whip less, cream more, kicking cheesecake back to classic old school. And it's all thanks to Shunpike Dairy's Tuition Cheese. Shunpike Dairy in Millbrook NY is a Baldwin family owned and operated farm since the 1930's. Currently, Liz Baldwin and her clan are the gatekeepers to the most delicious raw milk in the world. Their blend comes from Brown Swiss, Guernsey, Ayshire, Linebacker, Jersey and even a few of the original family of Holstein cows. Happy cows. No antibiotics or hormones are ever given to the cows. I have been feeding my kids "Liz Milk" as they call it, since they were very, very small. And, they are not small anymore. They are big and healthy happy children. It must be the milk?

When I stopped by to pickup my raw milk I picked up a small round tub of Tuition cheese. I had never seen it there and was really curious, so I bought a few and took them home with my milk. Got home, quickly put away my milk pulled out some pretzels. I think it is better to say that I started with some pretzels, gluten free ones actually. Great combo. However, by the time I was finished "playing", my kitchen was humming with multiple vibrations of varying stages of incredible yumminess.

Tuition Cheese is a fresh, soft, spreadable cheese. Its texture reminded me a little of fresh home made ricotta cheese, a little creamier. It is made from the milk of

# Ivey's Corner

Did you guys know that I enjoy charity work? I'm not setting you up for a joke here, I'm serious. I think that if you are healthy and happy you have an obligation to help those who need. Need gets defined in so many different ways. It is not for me to judge, only for me to help and respond when I see a situation that touches me. I have come across many worthy charities in my time. And in those cases, I donate myself, I donate my time and my services. In this current case, I am donating my services to a fundraising auction at The Kildonan School in Amenia NY. It takes place on October 7th, 2016 at 6:00PM on the school grounds. All proceeds and benefits will go to the programs, faculty and students of The Kildonan School. There will be hors'd oeuvres, cocktails, music, dinner, dancing a silent and not so silent, auction – take a wild guess at which one I'll be a part of? Come up and bid for me. I am donating an Ivey's In My Kitchen group cooking party and an Ivey's In My Kitchen individual cooking class to the live auction. So get your interest up, your checkbook out and your vocal chords in order.

The theme is Denim & Diamonds...and anything in between! It's going to be such a fun event. Come join us and you can even take a chance and bid for me! There is more information about this event on the Kildonan website: [www.Kildonan.org](http://www.Kildonan.org) or call directly to order tickets at 845-373-2017 tickets are \$50 per person and \$90 per couple.



seven different breeds of cows at Shunpike Dairy. And, as I mentioned, very happy cows. To make the cheese, their milk is pasteurized at the lowest temperature allowable, for as briefly as allowable. This cheese is so versatile that what started out as a good idea on a cracker ended up making a cake. It changed the way I make cheesecake now. In between, by the way, it topped hot burgers, cold fresh cut peaches, got spread on a bagel; seriously, this cheese entered all aspects of my kitchen. I was throwing chopped chives on top of it and making one dammed fine omelet. It even got schmearred on my toast. But it's final, shining, glorious moment, was when I revised our classic cheesecake.

As usual, I was in a bind. I like cooking late at night, but the disadvantage is when I am lacking an ingredient. I live in a rural area; cream cheese isn't down the block. I had to rely on my stash and I was screwed. I had everything out for an hour, the eggs were cracked and ready the ingredients were all at room temperature and just waiting for me to whip them into something divine. And that's when I noticed that some of the cream cheese had gotten hard. Barring boring you with its unfortunate erect details, lets just say the log was unusable and a cheesecake was expected. Liz and I had discussed the idea of a Tuition Cheesecake, I had a few tubs in the fridge and I was clearly at a disadvantage, not having enough useable cream cheese on hand, being after midnight and all. So in the spirit of a less fluffy more creamy cheesecake, I used it. And I am so happy that I did.

Over the years my recipe has evolved as I have. My Husband used to like a fluffier texture to his cheesecake and each time I'd make one, the children would say, ooh so fluffy. And they were right, it was fluffy and for a cheesecake that is extra special. As time passed, what started out as a short recipe producing a dense cake bourgeoned into a light puff of cheesecake with many different ingredients. It was delicious, but it was not classic any longer. I realized while traveling that I missed that dense, rich, cream all over your tongue texture. I had classic cheesecake in a restaurant and thought.....why did I ever stop making this?

So I substituted three of the six bars of cream cheese with three tubs of Shunpike Dairy's Tuition Cheese and holy cow!

The classic cheesecake recipe is not difficult. It's not a lot of ingredients; its success depends on trickery, pure and simple. There are certain tricks to cheesecake, I will teach those tricks to you (and I learned a new one with this recipe, Tuition Cheese) And you know me, when I come into something good I have to share the wealth!

You're going to love this recipe, especially if you have a standing mixer (like a Kitchen Aid), it's a great tool for this job. If you have a hand mixer with two rotating blenders, you can still pull it off just fine, but be SURE to have your ingredients at room temperature.

## In addition to the recipe ingredients, you will need:

Parchment Paper (thick)  
Pencil  
Scissors  
Water Bath: (trick)

Baking pan large enough to place the cake pan inside of it without touching the sides, kitchen towel, hot water, and a pair of damn fine oven mitts.

Cake Pan: NOT SPRING FORM!

9 or 10 inch round is what we use. Any shape pan can be used\*\*. If you can cut on the line you can line any shaped pan with parchment paper. Butter acts as the glue.

6 8oz. of Cream Cheese – let sit out min. 30 minutes  
1 Cup Sugar  
1 Tbs. Vanilla Extract  
1 Tbs. Lemon Juice  
6 Eggs – room temperature  
Pinch of Salt  
Butter – room temperature for greasing the pan

Place oven rack in the bottom position. Preheat oven to 500° - your oven better be clean!

Butter cake pan well and line the bottom with a circle of parchment paper. Sides too. (Instructional video available)

Put full teakettle on stove to boil  
Use a standing mixer, paddle attachment. Begin with the cream cheese, Tuition Cheese sugar and a pinch of salt.

Beat on low to get started. About 1 minute and then scrape down the bowl. It's gonna be lumpy bumpy and that's ok. Continue to beat on med-low for another minute. Scrape down the bowl. Yes again, get used to it, frequent scraping is one of the tricks.

Blend until you feel the cream cheese has incorporated with the sugar. Scrape down again.

Now eggs. Add one egg at a time, you're looking for most of the yellow of the egg to be incorporated before you add the next. Don't rush this step. Scrape down the bowl again.

Combine lemon juice and vanilla extract. Add to the batter.

Add sour cream

Blend for another minute and scrape down the bowl, again.

Pour batter into the parchment- lined cake pan and place the cake pan into a water bath. Place the whole water-bath

contraption onto the oven rack before filling it with hot water. The water should be no higher than 1/2 way up the sides of the cake pan. Go slowly, you don't want to spill any boiling water into the creamy cheesecake batter.

Bake for 10 minutes at 500°

After the 10 minutes is up, keep the door closed & reduce the oven temperature to 350°

Bake for 1 hour and check. If the center jiggles when you wiggle the pan, she's not ready yet. Bake for another 30 minutes. It's done when a knife comes out clean.

When baking time is finished, leave the cake in the oven and crack the door. Leave it in the oven for about an hour.\*

Let the cake sit out of the water bath for another hour.

Chill in the refrigerator for at least 4 hours. Overnight is even better. Cake will keep up to a week refrigerated. Freezes great! Individually wrap the last piece or two – if there is any left over – into the freezer for random cravings.

Before serving, take the cake out and float it in a sink filled with warm water. Not too deep, just enough to go 1/2 the way up the cake pan. Make sure the entire cake is covered with plastic wrap to protect it from the warm water. After a few minutes floating in the warm water, remove the cake pan from the water. Jiggle the now warmed parchment paper sides until they lift freely from the pan. Now you can turn out the cheesecake. Get a FLAT cake plate and a second flat surface. I use a cutting board, place the cutting board on top of the opening of the cake, turn it over, ... hard. Like, make a THWACK-sound hard. Gently lift the pan by the sides, exposing the parchment lined bottom of the cake. Gently remove the parchment paper circle and then center the cake on the flat cake plate you will be storing in the refrigerator. Check all this out before hand and have it set up. The cake has a gently browned top, which forms an almost crust-like texture. The underside with the parchment circle will be very soft and moist. Vicky and I disagree on which is the actual top of the cake, she says the crust is the top, I say it is the bottom, either way it's simply wholesome and delicious.

So, for now, when you are looking to get turned on, go visit [WWW.Shunpikedairy.com](http://WWW.Shunpikedairy.com)

## TIPS & TRICKS OF THE CHESECAKE TRADE

**PARCHMENT PAPER:** A no-stick must. Before you get started, with a pencil, outline the bottom of the pan. Cut just inside the line. Then take a large sheet of parchment paper and wrap it around the outside edge, all the way around the pan. Cut and let it roll into its natural tube shape. Place the tube of parchment paper inside the pan and trim approx. 3 inches above the rim. Use room temperature butter as glue to adhere the parchment circle first to the bottom and then gently unroll the parchment tube along the buttered sides of the cake pan adhering to the pan the whole way.

## WATER BATH BASICS

Place the filled cake pan into a larger pan, such as a baking dish or roasting pan.

Place a kitchen towel under the cake pan to prevent juggling and water spillage.

Have a teakettle boiling on the stove for the water bath.

Place the whole water bath contraption on the oven rack.

Then fill it up.

\* If you are pressed for time and do not have the leisure of letting the cake sit in the turned off oven, you may take it out of the oven, keeping it inside the water-bath to begin to slowly cool.

\*\* Since the parchment paper extends the height of the cake pan walls there is more flexibility in pan shape and size. You don't have to worry about the batter running over.

Scan code with your smart phone to view our instructional video of the parchment paper process. Or go to [Boatingonthehudson.com](http://Boatingonthehudson.com) to view our video.

*Enjoy!*

<https://youtu.be/cmdFwCoOahA>

