

- SKS -

Funfetti Cheesecake

Source: *Sally's Baking Addiction*, serves 12

FOR THE CRUST:

- 1 and 1/2 cups (150g) graham cracker crumbs (about 10 full sheet graham crackers)
- 6 Tablespoons (87g) unsalted butter, melted
- 1/3 cup (67g) granulated sugar

FOR THE FILLING:

- 24 ounces (675g) full-fat cream cheese, softened to room temperature
- 1 cup (200g) granulated sugar
- 1 cup (240g) full-fat sour cream (or plain yogurt), at room temperature
- 1 Tablespoon vanilla extract (yes, Tablespoon!)
- 1/4 teaspoon almond extract¹
- 3 large Eggland's Best eggs, at room temperature
- 3/4 - 1 cup rainbow sprinkles²
- optional: additional sprinkles and whipped cream for garnish

¹ Adjust oven rack to the lower third position and preheat the oven to 350°F (177°C). Spray a 9-inch springform pan with nonstick cooking spray. Set aside.

² Make the crust: If you're starting out with full-sheet graham crackers, you can use a food processor or blender to grind them up. Or crush them in a zipped top bag with a rolling pin. Mix the graham cracker crumbs, melted butter, and granulated sugar together with a rubber spatula in a medium bowl until combined. The mixture will be thick, coarse, and sandy. Press into a 9-inch springform pan and halfway up the sides. Make sure the crust is very compact and tight. It will be thick. Wrap aluminum foil on the bottom and tightly around the outside walls of the springform pan, which is how to prep the pan for the water bath. Bake the crust for 7 minutes. Allow to slightly cool as you prepare the filling.

³ Make the filling: Using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese and granulated sugar together on medium speed in a large bowl - about 3 full minutes until the mixture is smooth and creamy. Add the sour cream, vanilla, and almond extract and beat until combined. On low speed, add the eggs one at a time, beating after each addition until just blended. Do not overmix the filling after you have added the eggs. Very gently fold in the sprinkles, being careful as they may bleed their color a little. I usually start with 3/4 cup and add a little more (around 1/4 cup) if I think the batter could use a little extra.

⁴ Pour the filling into the cooled crust. Place the springform pan into a large roasting pan and place into the oven. Fill with about 1 inch of hot water. The foil wrapped around the pan will prevent water from leaking inside.

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- ⁵ Bake for 50-60 minutes or until the center is almost set.³ Turn the oven off and open the door slightly. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely to room temperature.
- ⁶ Refrigerate for at least 6 hours or overnight (preferred). Loosen the cheesecake from the rim of the pan and remove the rim. Cut into slices and serve chilled. Top with additional sprinkles and whipped cream, if desired. Cover leftover cheesecake and store in the refrigerator for up to 4 days.
- ⁷ Make ahead tip: You can easily freeze this cheesecake for up to 2 months. Cover tightly and freeze. Thaw overnight in the refrigerator before serving.

Additional Notes:

- ¹ *This tiny bit of almond extract adds a hint of pure sweet almond flavor. You'll really like it!*
- ² *Do NOT use sprinkles that will dye your batter. Steer clear from nonpareils, which are the little balls. I use rainbow jimmies and pastel colored quins. The quins never bleed! Always be gentle adding these to batter and do not overmix.*
- ³ *Avoid overbaking the cheesecake. When the cheesecake is done, there will still be a 2 or 3 inch wobbly spot in the center; the texture will smooth out as it cools.*