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# Hawaiian Style Cheesecake

Total time: 6 hrs 45 min Yield: 8 servings

## Ingredients

non-stick baking spray  
1/4 cup butter  
2 cup graham cracker crumbs  
1 cup sugar (divided)  
16 oz cream cheese (softened)  
1 lemon (zest)  
1/2 cup sour cream  
4 eggs (room temperature)  
whipped cream  
fresh berries

Prep Time: 45 min Cooking Time: 6 hrs Total Time: 6 hrs 45 min

## Instructions

Preheat oven to 350°F. Wrap a 9" springform pan in a foil, covering the bottom and sides of the pan completely. Coat the inside of the pan with non-stick spray.

Melt the butter in a microwave-safe bowl and set aside to cool slightly. In a small mixing bowl, combine the graham cracker crumbs and ¼ cup sugar. Add the melted butter and stir to combine. Firmly pack the graham cracker mixture into the bottom of the prepared pan.

Place the cream cheese into a large mixing bowl and beat until smooth with a stand or handheld mixer. Add the remaining ¾ cup sugar, lemon zest and sour cream and beat until smooth. Then add the eggs, one at a time, beating until smooth after each addition. Pour the batter over the crust. Set the cheesecake into a large roasting pan; add hot water to the roasting pan until it's halfway up the side of the cheesecake pan. Carefully place the roasting pan into your preheated oven, taking care not to let any water splash into the cheesecake.

Bake for 45 to 60 minutes or until a toothpick comes out clean when poked in the center of the cake. Cool for 1 hour then refrigerate for 4 hours or overnight. Serve with whipped cream, fresh berries and a glass of Chardonnay.

## Recipe brought to you by:

Chef Maka Kwon