

Plum Cheesecake

We grow delicious burgundy plums. They are dark purple on the outside and deep red on the inside. They are perfectly tart and sweet. I anxiously awaited the plums to ripen this summer to create a colorful and tart twist to a light and fluffy cheesecake.

Ingredients

Crust

12 graham crackers
1 tablespoon golden brown sugar
6 tablespoons unsalted butter, melted

Filling

2 ½ pounds cream cheese, room temperature
1 ½ cups granulated sugar
5 large eggs, room temperature
2 large egg yolks, room temperature
½ cup sour cream
Juice of ½ lime (about 1 tablespoon)
1 ½ teaspoons vanilla extract

Topping

6 ripe red plums, cored and thinly sliced lengthwise

Preparation

Preheat oven to 350 degrees and set rack in the middle.

Place graham crackers in a food processor and pulse until finely ground.

In a medium bowl combine graham cracker crumbs, melted butter and brown sugar until moistened. Evenly spread the mixture into the bottom of a 10-inch spring form pan and gently press into the pan and about 1-inch up the sides. Place pan in the oven and bake for 8 minutes. Remove and set aside to cool.

Raise oven temperature to 450 degrees.

To make the filling, mix the cream cheese and granulated sugar in the bowl of an electric mixer with the paddle attachment on medium-high speed until fluffy and smooth, about 5 minutes. Reduce the speed to low and add eggs and egg yolks two at a time, mixing well in between each addition. Add the sour cream, vanilla, and lime juice and mix on low until well combined. Scrape down the sides as necessary. Pour mixture on top of the cooled crust.

Carefully arrange the sliced plums on the filling in a decorative fashion, fanning slices slightly, starting at the outer edge overlaying them around the entire edge of the pan and then continuing a smaller circle in the center. It should look like a spiral.

Place the spring form pan in a large baking pan filled with hot water and place in the oven. Bake for 15 minutes and then turn the oven temperature down to 225 degrees. Bake for another 1 hour and 15 minutes. Turn the oven off and then crack the door open. Allow the cake to sit in the oven with the door open for 30 minutes. Take the cake out of the oven and let it sit at room temperature until completely cooled, about 2-3 hours. Wrap the cake and refrigerate overnight. Slice and serve when ready.

Serves 8-10