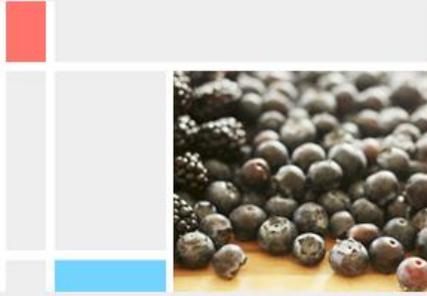


## THE WAY THE COOKIE CRUMBLES



### **Candy Corn Cheesecake** (adapted from Dorie Greenspan's Tall and Creamy Cheesecake)

Makes 16 servings

I didn't want the cheesecake to be too tall, because I wanted slices to have the approximate dimensions of one piece of candy corn, so I cut the recipe down by a fourth, but I think it was too short then. I've increased the ingredient amounts back to those in the original recipe, so your cheesecake will be taller than mine.

For the crust:

4 ounces graham crackers (about 8 full crackers)  
2 tablespoons sugar  
 $\frac{1}{8}$  teaspoon salt  
4 tablespoons unsalted butter, melted

For the cheesecake:

4 (8-ounce packages) cream cheese, at room temperature  
 $1\frac{1}{2}$  cup (9.33 ounces) sugar  
 $\frac{1}{2}$  teaspoon salt  
2 teaspoons pure vanilla extract  
4 large eggs, at room temperature  
 $1\frac{1}{2}$  cups sour cream

1. For the crust: Grease a 9-inch springform pan and wrap the bottom of the pan in aluminum foil. Heat the oven to 350 degrees.
2. In the food processor, process the graham crackers until finely ground; add the sugar and salt and pulse to combine. Pour the melted butter over the crumbs; pulse until evenly coated. Press the mixture evenly onto the bottom of the prepared pan. Bake until fragrant and beginning to brown around the edges, 10 to 12 minutes. Cool on a wire rack while preparing the filling. Reduce the oven temperature to 325°F.
3. For the cheesecake: Working in a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the cream cheese at medium speed until it is soft and creamy, about 4 minutes. With the mixer running, add the sugar and salt and continue to beat another 2 minutes, until the cream cheese is light. Beat in the vanilla. Add the eggs one at a time, beating until each is thoroughly combined. Reduce the mixer speed to low and stir in the sour cream.
4. Bring 2 quarts of water to a boil. Place the foil-wrapped springform pan in a larger baking dish.
5. Arrange molds of 2-inch diameter and 6-inch diameter in the springform pan. Pour uncolored batter into the smallest mold in the middle, to a height about 1-inch below the top of the pan. Color the remaining batter yellow and fill the outermost ring. Use a small amount of red food coloring to color the remaining batter orange and pour the rest of the batter into the second ring. Carefully remove the molds by lifting them straight up out of the batter.
6. Pour the boiling water into the baking dish around the springform pan. Transfer to the oven and bake for 1 hour and 30 minutes, until the center jiggles like jello when lightly shook and a thermometer inserted into the center of the cheesecake reads 150 degrees. Turn the oven off, prop open the oven door, and leave the cheesecake in the oven for another hour.
7. Remove the cheesecake from the oven and the water bath. Cool on a wire rack until it reaches room temperature, then transfer to the refrigerator and chill for at least 4 hours or up to a week.