

# MONIQUE'S REAL FRENCH CHEESE CAKE

F MEDIUM

Last Modified: 09/16/2020

PREP: 1 Hr  
COOK: 25 Min  
OVEN: 350 & 450

DESSERT

**MAKES 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
<b>GRAHAM CRACKER CRUST</b>			
1 1/2	Cups	Graham Cracker Crumbs	
3	Tbsp	Granulated Sugar	
6	Tbsp	Unsalted Butter	Melted
<b>CREAM CHEESE FILLING</b>			
3	8 Oz Pkgs	Cream Cheese (Philadelphia)	Room Temp
3	Large	Eggs	Room Temp
1	Tbsp	Vanilla Extract	
<b>SOUR CREAM TOPPING</b>			
1	Pint	Sour Cream	
3	Tbsp	Granulated Sugar	
1/2	Tbsp	Vanilla Extract	
<b>FRESH FRUIT COMPOTE</b>			
1/2	12 Oz	Bottle Seagram's Strawberry Daiquiri Wine Cooler	
		(Choose a wine cooler that COMPLIMENTS your fruit choice)	
16	Oz	Fresh Blueberries	
		OR	
16	Oz	ANY other Fresh Fruit you like	
1/2	Cup	Granulated Sugar	
1	Tsp	Lemon Zest	
2	Tsp	Lemon Juice	
1/4	Cup	Fresh Mint Leaves	Chopped
<b>OPTIONAL CANNED FRUIT TOPPINGS</b>			
1	21 Oz Can	Lemon Pie Filling	
		AND/OR	
1	21 Oz Can	Cherry Pie Filling	
		AND/OR	
1	21 Oz Can	Blueberry Pie Filling	
		AND/OR	
1	21 Oz Can	Strawberry Pie Filling	

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<b>PREPARATION</b>	
<b>FACTOID</b>	Near the end of the computer school class in 1986, it was decided that since my home was large enough to house the entire Company Crew & families and all of the out-of-country students attending inside in case of rain, that it would be held there. Jean Pierre and wife Monique happened to be staying with me. We local Americans were all to bring a dish to pass. JP & Monique decided that they wanted to bring something "French" to pass. A couple of weeks before the party, Monique, with a LARGE smile, proudly showed JP & I what she had just "found" at the grocery store: Graham Cracker Crumbs (NOT available anywhere in France). She had decided that she would make her Father's wonderful Cheesecake as their dish to pass. This Cheesecake was so good, that people were actually licking their dessert plates.
<b>TOOLS</b>	1) 9" Spring Form Cake Pan OR IF ABSOLUTELY NECESSARY 1) Store-bought Graham Cracker Shell 2) 2 - Small Mixing Bowls 3) Medium Mixing Bowl 4) Rubber Spatula 5) Small Saucepan & Lid
<b>OPTION</b>	A store bought Graham Cracker Shell is OK if you're in a BIG rush. Do what you wish - Be French or be square.
<b>PREP</b>	<b>DISH</b> 1) Open the Butter, Cream Cheese and Sour Cream containers and allow them to come to room temperature (SOFT).
<b>1</b>	<b>THE CRUST:</b> In a small mixing bowl, melt the Butter in the microwave, about 20 seconds.
<b>2</b>	<b>THE CRUST:</b> Evenly mix in the Graham Cracker Crumbs and Sugar so that ALL of the Crumbs are damp with the Butter. Allow the mixture to cool & stiffen up a bit.
<b>3</b>	<b>THE CRUST:</b> Using a spatula and your fingers, press the Crust evenly into the sides, corners and bottom of the cake pan. ONLY experience will tell you how far up the pan sides to press the Graham Crackers.
<b>4</b>	<b>THE CRUST:</b> Place the pan into the refrigerator so it firms up nicely and won't flake off of the sides while you spread in the Filling.
<b>5</b>	<b>THE FILLING:</b> In a medium mixing bowl, using a fork, Cream together the Cream Cheese, Sugar and Vanilla until smooth.
<b>6</b>	<b>THE FILLING:</b> Using a spatula, blend in the Eggs ONE AT A TIME until VERY smooth i.e. the Sugar has completely dissolved - NO grittiness - TASTE to be certain).
<b>7</b>	<b>THE CAKE:</b> GENTLY spread the Cream Cheese Mixture evenly on top of the Graham Cracker Crust.
<b>8</b>	<b>BAKE:</b> Preheat the oven to 350 Degrees with a rack just below center.
<b>9</b>	<b>BAKE:</b> Bake the Cake until it firms up (dry toothpick), about 20 minutes.
<b>10</b>	<b>THE TOPPING:</b> In a small mixing bowl, thoroughly blend together the Sour Cream, Sugar and Vanilla.
<b>11</b>	<b>THE TOPPING:</b> Remove the Cake from the oven and allow it to cool until you can safely touch the pan, about 2-3 hours. GENTLY spread the Sour Cream Topping thinly on top of the Cream Cheese Filling.
<b>12</b>	<b>BAKE:</b> Preheat the oven to 450 Degrees with a rack just below center.
<b>13</b>	<b>BAKE:</b> Bake the Cake until the top just begins to turn color, about 4 to 6 minutes. WATCH VERY CLOSELY - ANY DARK / BURN = NO GOOD.

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<b>14</b>	<b>COMPOTE:</b> Using ONLY ripe, ready to eat Fruit. Clean, wash, peel and cut the Fruit into small pieces. Leave smaller Fruits whole (Blueberries, Raspberries, etc.).
<b>15</b>	<b>COMPOTE:</b> In a small saucepan over medium high heat, add in the Sugar and the Seagram's Wine Cooler, bring it to a boil and stir until the Sugar has completely
<b>16</b>	<b>COMPOTE:</b> Add in the chosen fruit pieces, Lemon Zest, Lemon Juice and Mint Leaves. Lower the heat to medium and cook for about 15 minutes or until the juice gets thick and syrupy. You want to end up with a nice, thick Sauce that doesn't run all over the plate with about 1/3 of the Fruit pieces left whole.
<b>17</b>	Let the Cake SLOWLY cool down to room temperature. Place it in the refrigerator (top sealed with plastic wrap - NO to refrigerator added flavors) to get nice and cold.
<b>18</b>	Just before serving, release the spring form and carefully separate the Graham Cracker Crust from the sides with a table knife. Remove the spring form sides.
<b>SERVE</b>	Using a long, sharp warm knife (put the blade in hot water & wipe dry just before using). Cut the Cake in half, half again, half again to make 8 even slices. Top each slice generously with a few tablespoons of cold Fruit Compote & serve while very cold.