

## **Baking 101 Video Script - Avoiding Cracks in Cheesecake**

Cheesecake tastes great, even when it cracks. But a smooth, unbroken top is so beautiful that we're going to have to talk about how to prevent it from cracking.

There are so many variables that can lead to cracking that cheesecake really is an art rather than a science.

But there are some tips that can help to keep your beautiful cheesecake from cracking.

When you're mixing, don't over-mix! And if you're adding flavorings, add them at the end of the mixing process, and add them in gently.

Try using a water bath to bake your cheesecake. Place your cheesecake pan, wrapped in foil, in a large roasting pan. Place the whole pan in the oven. Then, fill your roasting pan with about one inch of hot water. Use the same baking time as stated in your recipe, but you may need additional baking time so be sure to check it.

Don't knife-test your cheesecake! That's just asking for a crack. To test if it's done, pull it out of the oven and jiggle it. If most of the cake is set but the center moves a little, it's done. It will continue cooking after it has been taken out of the oven to cool.

When you do take your cheesecake out of the oven, run a spatula or knife around and separate it from the side of the pan. But don't take the sides of the pan off!

And, if worse comes to worse, and you do get cracks in your cheesecake, top it with fruit or some other topping and nobody will know the difference!

If your cheesecake comes out perfect, don't ruin it when it comes time to cut it.

Cut it with un-waxed dental floss.

Or, cut it with a sharp knife, but wipe the knife after every cut.

I hope these tips have helped. And remember, if at first you don't succeed, enjoy your delicious mistakes!

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