

## Ranger Cafe Peppermint Latte Cheesecake

### For the batter

#### INGREDIENTS:

<b>1# 4 OZ</b>	<b>CREAM CHEESE</b> <b>( 2 1/2 8 OZ PACKAGES)</b>
<b>¾ CUP</b>	<b>GRANULATED SUGAR</b>
<b>2 TBL.</b>	<b>CORNSTARCH</b>
<b>4 1/2OZ</b>	<b>WHOLE EGGS</b>
<b>3</b>	<b>EGG YOLKS</b>
<b>½ CUP</b>	<b>HEAVY CREAM</b>
<b>3 EACH</b>	<b>EGG YOLKS</b>
<b>1/2 C</b>	<b>HEAVY CREAM</b>
<b>1 Tbsp</b>	<b>VANILLA</b>
<b>2 Tbsp</b>	<b>TRABLIT COFFEE EXTRACT</b>

#### DIRECTIONS:

1. ARRANGE YOUR OVEN RACKS SO ONE RACK IS IN THE MIDDLE TO MAKE CHEESECAKE.
2. PREHEAT OVEN TO 325F.
3. CREAM THE CREAM CHEESE WITH A MIXER FOR 5-10 MINUTES, SCRAPING OCCASIONALLY, UNTIL THE MIXTURE LOOKS EASILY SPREADABLE.
4. COMBINE SUGAR AND CORNSTARCH AND THEN ADD TO CREAM CHEESE, SCRAPE AFTER 2-3 MINUTES.
5. COMBINE EGGS AND YOLKS, ADD TO CREAM CHEESE MIXTURE, SCRAPE BOWL
6. ADD THE CREAM, VANILLA AND TRABLIT AND STIR TO MIX. POUR BATTER INTO PREPARED (COOKED & COOLED) CRUST.
7. PLACE PAN IN A BAKING DISH LARGE ENOUGH TO FILL WITH WATER TO GO HALFWAY UP THE SIDE OF THE PAN (OMIT THIS STEP IF USING A SPRINGFORM PAN!)
8. BAKE AT 325F LOW FAN UNTIL THE MIDDLE IS FIRM. Check for doneness at 50 minutes. It may take longer depending on your oven.

## Ranger Cafe Peppermint Latte Cheesecake

### CHOCOLATE GANACHE

#### INGREDIENTS

- 1 CUP HEAVY WHIPPING CREAM
- 8 OZ GOOD QUALITY SEMI SWEET CHOCOLATE

#### DIRECTIONS

1. PLACE CHOCOLATE IN A MIXING BOWL AND HAVE THREE LAYERS OF PLASTIC WRAP READY TO USE
2. BRING CREAM JUST TO THE BOIL, **DO NOT LET IT COME TO A FULL ROLLING BOIL**, REMOVE FROM HEAT
3. IMMEDIATELY POUR THE HOT CREAM OVER THE CHOCOLATE **DO NOT STIR,**
  - a. I MEAN IT...I'LL TURN THIS CAR AROUND **RIGHT NOW** AND **NOBODY** GETS TO GO TO CEDAR POINT!
4. COVER WITH THE PLASTIC WRAP AND LET SIT **UNDISTURBED** **FOR 15 MINUTES** IN A WARM PLACE
5. REMOVE PLASTI WRAP AND STIR GENTLY AND CONTINUOUSLY UNTIL ALL THE CHOCOLATE HAS MELTED AND THE MIXTURE IS VERY SMOOTH (IF CHOCOLATE HAS NOT MELTED, PLACE BOWL OVER SIMMERING WATER AND STIR UNTIL MELTED)

## Ranger Cafe Peppermint Latte Cheesecake

### OREO CRUST

#### INGREDIENTS

**¾ CUP FINELY CRUSHED OREOS**

**¾ CUP GRAHAM CRACKER CRUMBS**

**AS NEEDED MELTED BUTTER (POSSIBLY ONE STICK, OR MORE ; ) )**

#### DIRECTIONS

- 1. COMBINE OREOS AND GRAHAM CRACKER CRUMBS IN A BOWL**
- 2. ADD ENOUGH MELTED BUTTER UNTIL THE MIXTURE IS MOIST ENOUGH TO HOLD TOGETHER (LIKE WHEN YOU WANT TO MAKE A SAND CASTLE)**
- 3. LINE PAN AS NEEDED**

### WHIPPED CREAM

#### INGREDIENTS

**1 ½ CUPS HEAVY WHIPPING CREAM**

**POWDERED SUGAR TO TASTE**

**(MIX A LITTLE AT A TIME, YOU DON'T WANT IT TOO SWEET)**

#### DIRECTIONS

- 1. IN A COLD MIXING BOWL, SLOWLY WHIP THE CREAM AND POWDERED SUGAR MIXTURE UNTIL THICK THEN INCREASE YOUR SPEED UNTIL THICK ENOUGH TO HOLD A STIFF PEAK**
- 2. OR JUST USED THE CANNED STUFF, IF YOU ARE AFRAID...OR TIRED.**

## Ranger Cafe Peppermint Latte Cheesecake

### COOK'N @ HOME TIPS:

- ★ Read through the recipe and make notes while watching the demonstration video(s) provided.
- ★ Make a plan: Avoid times when others may need the kitchen. Choose a time when you can be supervised by your parent(s) or guardian.
- ★ Clear off your work area. Remove any items that you will not be using to complete your lab.
- ★ Wash your hands with hot soapy water for 15-20 seconds.
- ★ Wash your work station with hot soapy water.
- ★ Gather clean equipment needed. Preheat your oven (if needed).
- ★ Mise en place ingredients and equipment before beginning to cook.
- ★ Be aware of all safety precautions (handmixer, oven, etc) and your surroundings.
- ★ Clean as you go: Wipe down your station often. Remove dirty containers from your workstation as you go.
- ★ Thoroughly clean up your kitchen. Wash all dishes, work surfaces and equipment.

### Below is what is needs to be included with each Ranger Apron Cooking Assignment:

1. Family members or parents will use the rubric to provide positive feedback for Chef Corti/McGorray. Students will scan or take a picture of the completed rubric and upload it to their Google Classroom assignment.
2. Students will take pictures or video tape of the entire process. (**Sanitation, organization, planning, measuring, preparing, cooking, plating, serving, and cleaning**). **Students will then upload videos and pictures to their assignment within Google Classroom.**

[Ranger Apron Rubric](#) -Please review and follow instructions.