

Sous-Vide Individual Cheesecakes



Ingredients

- 450gr Cream Cheese
- 3 Eggs
- 150gr Sugar
- ½ Tbs Vanilla Extract
- 60gr Sour Cream
- Fruit to top, if desired

Crust

- 6+ Digestive biscuits
- 50gr unsalted butter, melted

Method

1. Preheat water bath to 80C.
2. Crush digestives into very fine pieces.
3. Add melted butter. Mix thoroughly.
4. Place crust mixture at the bottom of canning jars and firmly pack down.
5. (Optional) Bake crust and jars for 10 minutes at 175C.

6. Add room temperature cream cheese, eggs, sugar, sour cream, and vanilla into a large mixing bowl and mix thoroughly.
7. Add cheesecake mixture to each canning jar, leaving about 1.25 cm from the top.
8. Tighten canning jar lids using ONLY your fingertips, ensuring not to fully tighten as air must escape during the cooking process.
9. Cook for 1 hour 30 minutes.
10. Carefully remove from water bath using tongs and let chill on the counter until cool to touch (about 1 hour).
11. Place cheesecakes in refrigerator for at least 4 hours.
12. Open lid, top with fresh fruit or jam and any leftover crust crumble and enjoy!

Notes

- [Source](#)

Revision #1

Created 2021-12-24 21:39:26 UTC by Timothy

Updated 2021-12-24 21:47:20 UTC by Timothy