

Cheesecake 101

Wednesday, December 10, 2025

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Kristyn Slick

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No-Bake Cranberry Orange Swirl Cheesecake

Crust:

2 cups gingersnap crumbs
6 tbsp melted butter

1 tsp vanilla

Zest of 1 orange

Filling:

16 oz cream cheese, room temp
½ cup powdered sugar
1 cup heavy cream, whipped to stiff
peaks

Cranberry Swirl:

1 cup cranberries
¼ cup sugar
2 tbsp water

Instructions

Simmer cranberries, sugar & water until berries burst. Mash and cool.

Mix crumbs + butter; press into springform pan; chill.

Beat cream cheese + powdered sugar + vanilla + orange zest. Fold in whipped cream. Pour filling into crust. Dollop cranberry sauce and swirl with a knife.

Refrigerate 6 hours or overnight. Garnish with sugared cranberries or orange curls.

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Holiday Peppermint Bark Baked Cheesecake

Crust:

2 cups chocolate cookie crumbs
(like Oreos)

5 tbsp melted butter

Filling:

24 oz cream cheese, room temp

1 cup sugar

1 cup sour cream

3 large eggs

1 tsp vanilla

½ tsp peppermint extract

½ cup crushed peppermint candies

Topping (optional):

4 oz dark chocolate, melted

Additional crushed peppermint

Instructions

Mix crumbs + melted butter; press into springform pan. Bake at 325°F for 8 minutes.

Beat cream cheese + sugar. Add sour cream, vanilla, and peppermint. Add eggs one at a time. Fold in peppermint candy.

Wrap pan in foil; bake in a water bath at 325°F for 55–65 minutes. Center should jiggle slightly.

Turn off oven, crack door, cool 1 hour before refrigerating overnight.

Drizzle melted chocolate on top and sprinkle more peppermint.

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Pan Alternatives

1. 8x8 or 9x9 Baking Dish (Best Option)

- ✓ Works for both baked and no-bake
- ✓ Easy to slice into bars

Tip: Line with parchment so you can lift the whole cheesecake out.

Adjustment: Reduce baking time slightly for the baked cheesecake (start checking 10–15 minutes early).

2. Pie Dish

- ✓ Great for a more “homey” look
- ✓ Perfect for no-bake versions

Tip: Press crust up the sides just like a pie.

Adjustment: Baked cheesecakes may puff slightly higher in the center—still delicious!

3. Muffin Tin (Super Cute Mini Cheesecakes!)

- ✓ Perfect for families, kids, and portion control
- ✓ Fast set time

Tip: Use cupcake liners for easy removal.

Adjustment: No-bake versions chill in 1–2 hours. Baked versions cook fast (15–18 minutes).

4. Small Ramekins or Glass Jars

- ✓ No cutting required
- ✓ Perfect for gifting or class presentations

Tip: Especially great for no-bake cheesecake.

5. Loaf Pan

- ✓ Works like a mini springform
- ✓ Easy to slice into thick bars

Tip: Line fully with parchment “handles” for lifting.



Important Reminders

No water bath needed if using a square/rectangle pan — just lower the oven temp to 300–315°F to reduce cracking and overbaking.

Thickness will vary depending on the dish; thinner cheesecake = quicker bake.

Chill time matters more than the pan. Overnight is still ideal!