
Cheesecake

Mid first tasted this cheesecake at the home of Marian Capra, an old family friend of Francesca's, and although Mid had always considered cheesecake to be neither here nor there, Marian's cheesecake was so delicious it wasn't long before Mid was making it, too.

The recipe has altered over time, as all recipes do, but if you've had it at Mid's in the past 5 to 10 years, then this is the one you had — most likely with Mid's favourite cheesecake topping: blueberry pie filling. For the past 25 years, it's been a traditional Christmas dessert at Mid's. (*My attempt, below — not so pretty as Mid's, but just as tasty!*)



Note: In the ingredients list below, the metric amounts for the ricotta, cream cheese and sour cream do not exactly equal their US amounts — they were adjusted for British package sizes, but all three ingredients added together do equal the US amounts in total.

For the crust: 2 cups graham cracker crumbs (or about 200g digestive biscuit crumbs)
 $\frac{1}{2}$ cup butter, melted (115g)
 3 Tbsp. sugar

For the filling: 6 large US eggs [6 medium or 7 small UK eggs]
 $1\frac{1}{4}$ – $1\frac{1}{2}$ lb. ricotta (3 x 250g containers)
 1 x 8-oz. container cream cheese (1 x 200g container)
 1 US pint sour cream (470ml / about $\frac{3}{4}$ UK pint)
 $1\frac{3}{4}$ cups sugar (350g)
 $\frac{1}{2}$ cup flour (70g)
 1 Tbsp. vanilla

For the topping: 1 x 15-oz. can of blueberry pie filling (or other topping of your choice)
