

HOW TO PREVENT A WATER BATH FROM LEAKING



1

You'll need a springform pan, heavy duty aluminum foil, and turkey sized oven bags.

Separate the sides from the bottom of the pan. Place 1 layer of foil over the bottom of the pan and reattach the sides. Place another layer of foil under the pan and fold the sides up.

2



3

After you bake the crust in the pan, open the oven bag and place the pan in the bottom. Roll the sides of the bag down until it's even with the top of the pan.

Place a folded dish towel in the bottom of a roasting pan to prevent the cheesecake from sliding around. Fill the prepared crust with cheesecake filling and set the pan inside the roasting pan on top of the towel.

4



5

Fill the roasting pan with hot water until it comes halfway up the sides of the cheesecake. Bake according to the recipe instructions.