

New York Cheesecake

Classic New York cheesecake with rich cream cheese, sour cream, and graham cracker crust. Dense, creamy texture with tangy flavor that melts in your mouth.

30 min

PREP

1h 40min

COOK

2h 10min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup cookie
- 2 cup granulated sugar
- 1 cup unsalted butter
- 1 tsp cinnamon
- 1 pinch salt
- 8 oz cream cheese
- 3 tbsp corn starch
- 4 egg
- 1 egg yolk
- 2 tsp fresh lemon juice
- 2 tsp vanilla extract
- 1 cup heavy cream

Instructions

1 Prepare the crust

Preheat oven to 175°C (350°F). Crush graham crackers into fine crumbs using a food processor or rolling pin until you have 1½ cups of crumbs.

2 Mix the graham cracker crumbs with 3 tablespoons melted butter and 2 tablespoons sugar until the mixture resembles wet sand and holds together when pressed.

3 Press the crumb mixture firmly and evenly into the bottom of a 9-inch springform pan. Bake for 10 minutes until lightly golden and set.

- 4 Remove crust from oven and let cool completely while preparing the filling. Reduce oven temperature to 160°C (325°F).
- 5 **Make the filling**

Beat 8 oz room temperature cream cheese with an electric mixer on low speed for 2-3 minutes until completely smooth with no lumps.
- 6 Gradually add 1 cup sugar, beating on low speed until just combined. Scrape down bowl sides and add 1 teaspoon vanilla extract and 1 pinch salt.
- 7 Add 4 room temperature eggs one at a time, mixing on lowest speed setting until just incorporated after each addition. Stop mixing as soon as each egg is combined.
- 8 Add 2 teaspoons lemon juice and 2 teaspoons vanilla extract, mixing just until combined. Add 1 cup sour cream and mix gently until smooth.
- 9 **Assemble and bake**

Wrap the bottom and sides of the springform pan tightly with aluminum foil. Pour the filling over the cooled crust and gently tap the pan to release air bubbles.
- 10 Place the wrapped pan inside a large roasting pan and fill the roasting pan with hot water until it reaches halfway up the sides of the springform pan.
- 11 Bake for 55-65 minutes until the edges are set and the center jiggles only slightly when gently shaken. The top should not be browned.
- 12 **Cool and chill**

Turn off oven and prop the door open slightly. Let the cheesecake cool in the oven for 1 hour, then remove and cool at room temperature for another hour.
- 13 Cover with plastic wrap and refrigerate for at least 8 hours or overnight before removing from springform pan and serving.

Tips

Use full-fat, room temperature cream cheese for the richest texture and easiest mixing. Cold cream cheese will create lumps that are difficult to eliminate.

Wrap your springform pan tightly with aluminum foil before placing in the water bath to prevent any water from seeping into the crust.

Mix ingredients at the lowest speed possible to minimize air incorporation, which can cause cracking and a less dense texture.

Test doneness by gently shaking the pan - the center should jiggle slightly like set gelatin, while the edges remain firm and lightly golden.

Cool the cheesecake gradually by turning off the oven and leaving the door slightly open for one hour before transferring to room temperature, then refrigerating.

Run a thin knife around the edges immediately after baking to prevent the cheesecake from cracking as it cools and contracts.

For perfectly clean slices, dip your knife in warm water and wipe clean between each cut to prevent the filling from sticking to the blade.