



# Chantal's New York Cheesecake



Prep	Cook	Ready In
30 m	1 h	7 h 30 m

Recipe By: Taliesen

"This cake is easy to make, and it's so delicious. Everyone that's tried it has said it tasted just like the ones in a deli! You'll love it!"

## Ingredients

15 graham crackers, crushed	4 eggs
2 tablespoons butter, melted	1 cup sour cream
4 (8 ounce) packages cream cheese	1 tablespoon vanilla extract
1 1/2 cups white sugar	1/4 cup all-purpose flour
3/4 cup milk	

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.
- 2 In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.
- 3 In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Mix in sour cream, vanilla and flour until smooth. Pour filling into prepared crust.
- 4 Bake in preheated oven for 1 hour. Turn the oven off, and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking. Chill in refrigerator until serving.

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