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16

Mary's Cheesecake

50 reviews

Made
64
time
s

Recipe by: Michele

"This recipe was passed down from my husband's grandmother. You will love this New York-style cheesecake. The longer it's refrigerated, the better. Enjoy!"

ADVERTISEMENT

Ingredients

Original recipe yields 16 servings

16

Adjust

☐ US ☐ Metric

Nutrition

Amount per serving (16 total)

Calories: 525 kcal 26%
Fat: 39.7 g 61%
Carbs: 35.4g 11%
Protein: 8.7 g 17%
Cholesterol: 184 mg 61%
Sodium: 353 mg 14%

Based on a 2,000 calorie diet

See full nutrition

On Sale

What's on sale near you. ☐ OnOff

SAFeway Safeway
570 N Shoreline Blvd Ste L
MOUNTAIN VIEW, CA 94043

These nearby stores have ingredients on sale!

+

Find the closest stores (uses your location)

☐ +2 1/2 cups graham cracker crumbs

☐ +1/4 cup white sugar

☐ +1/2 cup margarine, softened
Imperial Vegetable Oil Spread
\$0.75 - Expires in 5 days

☐ +4 (8 ounce) packages cream cheese, softened

☐ +1 1/2 cups white sugar

☐ +1 pint heavy cream

☐ +2 tablespoons all-purpose flour

☐ +7 eggs

☐ +2 teaspoons lemon juice

☐ +2 teaspoons vanilla extract

☐ +Add all ingredients to list

Directions

Prep
15 m
Cook
1 h 5 m
Ready In
2 h

counter(item)

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and margarine until well blended . Press mixture into a 9 inch springform pan.

counter(item)

In a large bowl, beat cream cheese with sugar until smooth. In a separate bowl, combine cream, flour, eggs, lemon juice and vanilla. Beat together, and then pour into cream cheese mixture. Mix well. Pour filling into prepared graham cracker crust.

counter(item)

Bake in the preheated oven for 65 minutes. Turn off oven, and cool cake in oven for 30 minutes. Prop door open and cool in oven for an additional 30 minutes. Remove from oven and cool completely. Refrigerate for as long as possible before serving.

I made it!

Share

Reviews

50



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Most helpful positive review



IREALLYHATECOOKING

1 60 19

5/25/2006

I absolutely loved it and so did everyone else (10 people to be exact!) Okay so I fixed it up a little. I did not use the lemon juice instead I put in more vanilla extract, I used 4 eggs instead...

[Read more](#)

Most helpful critical review



nknoxabcaa

0 21 2

11/28/2013

Nice flavor. Way too much batter. I think I could have probably made 2 cheesecakes from the amount. I made 1 overflowing cheesecake and 18 minicheesecakes. The top totally cracked around all of ...

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Reviews: Most helpful



1 60 19

5/18/2002

I absolutely loved it and so did everyone else (10 people to be exact!) Okay so I fixed it up a little. I did not use the lemon juice instead I put in more vanilla extract, I used 4 eggs instead...

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0 4 2

9/8/2008

I decided to try something new from the usual recipe I use. I found this recipe and gave it a try and have to say that it is the BEST CHEESECAKE EVER!! I took other users advice and used a 10 in...

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0 187 30

11/24/2005

I'm giving this recipe four stars, because it's good. The directions were off a lot. First, there is way, way, way too much for a 9 inch pan. I used a 11 inch pan, and it filled it perfectly. ...

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0 20 23

5/18/2003

This was, by far the BEST CHEESECAKE I have ever had, nevermind that I have made. Even with the heavy-sounding ingredients, it was so light and fluffy. I used a 10 inch springform and it was com...

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0 21 3

5/29/2001

I used this recipe the first time I ever made a cheesecake and it was wonderful. I will use it again and again.

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1 29 46

12/6/2003

This is one of the best cheesecakes I have ever eaten. It takes a little bit of work, but it is worth it. I ended up with enough mix to make 2 pies, which was great because we got to keep one ...

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0 135 7

9/1/2009

Made this at Christmas and it was so hectic I didn't get around to reviewing it until now! Terrific cheesecake recipe! My first "real" cheesecake and it came out delicious! I followed directions...

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0 0 2

1/2/2002

I made this cheesecake this past weekend and it really turned out great. I used the water bath when I baked it. It was smooth and really good tasting, got a lot of comments on it. I would make...

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0 0 2

10/1/2001

This is by FAR one of the best cheesecake recipes I've found. And she's not kidding about the longer you leave in the fridge. Overnight is best. YUMMY!!!!!! From all who've had it. EXCELLENT ...

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