Classic New York Cheesecake

Ingredients:

For the Crust:
1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
1/2 cup unsalted butter, melted

For the Cheesecake Filling:
4 (8-ounce) packages of cream cheese, softened
1 1/4 cups granulated sugar
1 teaspoon pure vanilla extract
4 large eggs
2/3 cup sour cream
2/3 cup heavy cream

Instructions:

Preheat the Oven:
Preheat your oven to 325°F (160°C). Position the oven rack in the center.

Prepare the Crust:
a. In a bowl, combine the graham cracker crumbs, sugar, and melted butter.
b. Press the mixture into the bottom of a 9-inch (23 cm) springform pan to create an even crust. You can use the bottom of a glass to help press it down.
c. Bake the crust in the preheated oven for 10 minutes. Remove it from the oven and let it cool while you prepare the filling.

Make the Cheesecake Filling:
a. In a large mixing bowl, beat the cream cheese until it's smooth and creamy.
b. Add the granulated sugar and vanilla extract and continue to beat until well combined.
c. Add the eggs one at a time, mixing on low speed after each addition until just incorporated.

d. Stir in the sour cream and heavy cream until the mixture is smooth and creamy.

Assemble and Bake:
a. Pour the cheesecake filling over the cooled graham cracker crust.
b. Tap the pan on the counter a few times to remove any air bubbles.
c. Place the springform pan in a large roasting pan. Fill the roasting pan with hot water until it reaches about halfway up the sides of the springform pan. This water bath helps prevent cracking.
d. Bake in the preheated oven for about 45-55 minutes, or until the edges are set but the center still jiggles slightly.

Cool and Chill:
a. Turn off the oven and crack the oven door. Allow the cheesecake to cool in the oven for about an hour.
b. Remove the cheesecake from the oven and refrigerate it for at least 4 hours or overnight to set.

Serve:
Remove the cheesecake from the springform pan and slice. You can garnish each slice with fresh berries or fruit if you like.