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| **New York Cheesecake Recipe**  Serves 10 |



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| Ingredients15 graham crackers, crushed2 tablespoons butter, melted4 (8 ounce) packages cream cheese1 1/2 cups white sugar3/4 cup milk4 eggs1 cup sour cream1 tablespoon vanilla extract1/4 cup all-purpose flour | 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. 5. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan. 6. In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan. 7. 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. 8. 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. |