

New York Style Cheesecake.
Bake @ 375 for 1 hour

4 8oz tubs cream cheese
¼ lb unsalted butter (1 stick)
1 lb Sour Cream 16oz
2 Tbsp Corn Starch
1 tsp Vanilla (liberal)
1 tsp Lemon Juice
1 ½ C Sugar
5 Eggs

allow cream cheese, sour cream, butter to come to room temperature. In large mixing bowl blend all ingredients except eggs. (I usually do the first three and then the rest except the eggs.)

beat the eggs into the mixture one at a time, mixing very well after each egg. (I let it mix a long time after each egg.)

pour mixture into greased 10" spring form pan. Place pan into or over larger roasting pan that has been filled with hot water. (if spring form pan leaks, seal it with aluminum foil.)

After baking, do not remove from spring form pan until completely cool. The cake will rise during baking and fall during cooling. I let it cool in frig over night.