



♥ RECIPE

## New York Style Cheesecake

★★★★★ 5 from 16 reviews

*Author:* Lindsay *Prep Time:* 45 minutes *Cook Time:* 3 hours 10 minutes

*Total Time:* 3 hours 55 minutes *Yield:* 12-14 *Category:* Dessert *Method:* Oven

*Cuisine:* American

### Description

This smooth and creamy **New York Style Cheesecake** is a slice of dessert heaven! It's a rich, velvety cheesecake with a classic graham cracker crust.

### Ingredients

#### FOR THE CRUST

- 1 3/4 cups (235g) graham cracker crumbs
- 6 tbsp (112g) salted butter, melted
- 2 tbsp (26g) sugar

#### FOR THE CHEESECAKE

- 40 oz (1130g) cream cheese, room temperature (five 8 oz packages)
- 1 3/4 cup (362g) sugar
- 3 tbsp (24g) all purpose flour
- 1 tsp lemon zest
- 4 tsp vanilla extract
- 1/2 cup (115g) heavy cream
- 5 large eggs, room temperature
- 2 large egg yolks, room temperature

### Instructions

#### CRUST

- 1 Preheat oven to 325°F (163°C). Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
- 2 Combine the crust ingredients in a small bowl. Press the mixture into the bottom of the springform pan.
- 3 Bake the crust for 8-10 minutes, then set aside to cool.
- 4 Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in (see how I prepare my pan for a water bath). Set prepared pan aside.

## CHEESECAKE

- 1 Reduce oven temperature to 300°F (148°C).
- 2 In a large bowl, beat the cream cheese, sugar and flour on low speed until completely combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
- 3 Add the lemon zest and vanilla extract and mix on low speed until well combined.
- 4 Add the heavy cream and mix on low speed until well combined.
- 5 Add the eggs and egg yolks one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined.
- 6 Pour the cheesecake batter into the crust. Your pan will be very full.
- 7 Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
- 8 Bake for about 2 hours. The edges should be set and the center should be somewhat set, but still jiggly.
- 9 Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.
- 10 Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking.
- 11 Remove the cheesecake from the oven and water bath wrapping and refrigerate until firm, 5-6 hours or overnight.
- 12 Remove the cheesecake from the springform pan and place on a serving dish. Refrigerate cheesecake until ready to serve.
- 13 Serve with your favorite toppings. Cheesecake is best when stored well covered and eaten within about 5 days.

### Nutrition Facts

Serves 14

Amount Per Serving

Calories 449

*Find it online:* <https://www.lifeloveandsugar.com/best-new-york-style-cheesecake/>