

New York Cheesecake

Prep Time: 45 minutes

Cook Time: 1 hour 55 minutes

Total Time: 2 hours 50 Minutes and 8 hours to cool

Ingredients

Crust

1 ½ cups graham cracker crumbs, approximately ½ box

5 tablespoons unsalted butter, melted

2 tablespoons sugar

⅛ teaspoon salt

Filling

32 ounces cream cheese (room temperature)

2 cups sugar

3 tablespoons all-purpose flour

4 teaspoons vanilla extract

1 teaspoon packed lemon zest (adjust to taste)

2 teaspoons fresh lemon juice

¼ teaspoon salt

6 large eggs (room temperature)

½ cup sour cream

Special Equipment

9- or 10-inch springform pan

18-inch heavy duty aluminum foil

Large baking dish

Instructions

Crust

1. Preheat oven to 375°F with rack in lower third of oven
2. Wrap springform pan in single piece of large aluminum foil
3. Lightly grease inside of springform pan, ensuring bottom is assembled correctly
4. In medium bowl, combine graham cracker crumbs, melted butter, sugar, and salt, stirring until combined
5. Press crust mixture into bottom of pan in even layer
6. Bake crust for 10 minutes, until set and slightly golden
7. Remove springform pan from oven and allow to cool fully on wire rack

Filling

1. Reduce oven temperature to 325°F and boil water in a kettle
2. In large bowl, beat cream cheese, flour, and sugar together until just smooth, scraping sides and bottom of bowl as needed
3. Add vanilla extract, lemon zest, lemon juice, and salt; beat until just combined
4. Add eggs, one at a time, mixing until incorporated, scraping sides and bottom of bowl as needed
5. Stir in sour cream, ensuring batter is uniform but not over-mixed
6. Place springform pan with crust in large baking dish; pour batter on top of crust
7. Pour boiling water into baking dish around the pan, up to halfway on the pan
8. Bake until set and lightly browned, about 1 hour and 30 minutes to 1 hour and 45 minutes; *do not open the oven door until baking is complete*
9. Carefully remove the baking pan from the oven and place on a wire rack to cool, leaving the springform pan in the water bath until the water is only slightly warm, at least 45 minutes
10. Remove the pan from the water bath and remove the foil wrap; cover with plastic wrap and refrigerate for at least 8 hours