

Chantal's New York Cheesecake



This cake is easy to make, and it's so delicious. Everyone that's tried it has said it tasted just like the ones in a deli! You'll love it!

By TALIESEN



Prep: 30 mins

Servings: 12

Cook: 1 hr

Yield: 1 9-inch springform pan

Total: 7 hrs 30 mins

Additional: 6 hrs

Ingredients

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| <input type="checkbox"/> 15 graham crackers, crushed | <input type="checkbox"/> 4 eggs |
| <input type="checkbox"/> 2 tablespoons butter, melted | <input type="checkbox"/> 1 cup sour cream |
| <input type="checkbox"/> 4 (8 ounce) packages cream cheese | <input type="checkbox"/> 1 tablespoon vanilla extract |
| <input type="checkbox"/> 1 ½ cups white sugar | <input type="checkbox"/> ¼ cup all-purpose flour |
| <input type="checkbox"/> ¾ cup milk | |



Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.

In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.

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.

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.