



New York Style Cheesecake Recipe

This New York style cheesecake is amazing! It is best when you let it refrigerate overnight after baking it. This cheesecake is so good I will even make it for myself and freeze the leftover pieces so I can have some whenever I have a craving!

Equipment

- 9" springform pan
- parchment paper
- glass pan (13x9)
- blender or processor



Ingredients

Graham Cracker Crust

- 2 1/3 cups honey graham cracker (finely ground)
- 1/3 cup granulated sugar
- 10 tbsp butter (melted)
- 3/4 tsp cinnamon
- 1/4 tsp salt

Cheesecake Filling

- 4 packages cream cheese (8 oz. each) (room temperature)
- 1 cup sour cream (room temperature)
- 4 large eggs plus 1 egg yolk (room temperature)
- 2 tsp lemon juice
- 1 tbsp vanilla extract
- 1 1/2 cup granulated sugar
- 3 tbsp cornstarch



Instructions



1. Take out your cream cheese, sour cream, and eggs and let them heat up to room temperature. If you forget to do this step in advance you could place them in a bowl of warm water for a little while to warm them up. It is important to bring them to room temperature to minimize lumps in the cheesecake.
2. Preheat your oven to 350F.
3. Grease your springform pan with some avocado oil, or an oil of your choice. Then line the sides with parchment paper. The parchment paper should be a little taller than the sides of the springform pan.
4. In a food processor or blender, finely grind the honey graham crackers. Place them in a small bowl.
5. Add the sugar, cinnamon and salt to the bowl and mix until combined.
6. Melt the butter in the microwave or on the stove. Then pour over the graham cracker mixture and mix until everything is coated.
7. Press the graham cracker mixture onto the bottom of the springform pan, as well as the sides.
8. Bake the crust in the oven for 10 minutes. Then take it out and place it on a cooling rack while you prepare the cheesecake filling.
9. Turn the oven down to 310F.
10. In a small bowl mix together the eggs, lemon juice and vanilla extract. Set aside.
11. In your mixing bowl, add the cream cheese. Mix together on a medium speed until it is smooth, about 30 seconds.
12. Add the sugar and the cornstarch. Mix on low for about 30 seconds, then let it sit for a minute.
13. While the mixture is sitting, fill a glass 13x9 pan with hot water and place it on the bottom rack of your oven.
14. Scrape the sides of your mixing bowl and mix the cheesecake filling for another 30 seconds on low.
15. Add the sour cream and mix on low until it is just incorporated.
16. While the mixer is on low, slowly pour in the egg mixture. Pour in a little bit and then let it mix in before adding more. This will take a minute or two, don't add too much at once.
17. Use a spatula and scrape the sides and hand mix for a few seconds. Then pour the mixture into the crust in the springform pan.
18. Place the cheesecake on the middle rack in the oven and bake for about 1 hour and 40 minutes, or until the center of the cheesecake has set. The cheesecake may puff up on the sides, but it will go back down once it has cooled.
19. Once the cheesecake is done, turn the oven off and crack the oven door. Let it cool in the oven for at least an hour before taking it out.
20. After it has cooled, put the uncovered cheesecake in the fridge overnight before serving.
21. After the cheesecake has chilled overnight, you can take it out and serve it. You can store any leftovers in the refrigerator in the springform pan, but make sure to cover it. You can also put it in an airtight container. It will last up to 7 days in the refrigerator.
22. If you would like to freeze any leftovers, cut individual slices and place parchment paper around them. Then place the wrapped slices into a freezer resealable plastic bag or an airtight container. It will last up to 3 months in the freezer.