

New York Style Cheese Cake

This recipe might seem daunting but rest assure it is very simple to make. Use a 9 “ spring form pan. Wrap in aluminum foil. This prevents water from leaking into the cake while baking. Serve with fresh berries if you wish.

Shopping List:

3 # Philadelphia Brand cream cheese
1 # sour cream.
6 ea. large whole eggs.
2 egg yolks
1 $\frac{3}{4}$ cups granulated sugar
1 teas. pure vanilla extract
1 ea. Lemon juice and zest
 $\frac{1}{4}$ teas. kosher salt
2 cups graham cracker crumbs
2 tbs. powdered sugar
 $\frac{1}{2}$ stick unsalted butter - melted

Procedure:

- Whip the eggs with the vanilla, sugar and lemon.
- Blend in a bowl the cream cheese, sour cream and the salt.
- Add the egg mixture and mix well.
- Chill while preparing the crust.

Crust:

- Place in a mixing bowl the graham cracker crumbs, powdered sugar and mix.
- Add the melted butter and mix well.
- Place into the spring form pan and line just the bottom. Press down firmly. You can use the bottom of a measuring cup or anything with a flat bottom.
- Chill for $\frac{1}{2}$ hour.
- Pour the cheese mixture into the pan and gently tap the entire pan on your counter top to remove any air bubbles.
- Heat oven to 350 and once up to temp. place the cake into another pan to bake in a water bath. This is extremely important as if not baked this way the cake will form large cracks as it bakes.
- Fill the holding pan half way up the sides of the cake pan. Use room temp. water.
- Place into the preheated oven and bake for 1 $\frac{1}{2}$ hour or until just set. **DO NOT OVER BAKE !!!!!** please. Test with a wooden skewer after 1 $\frac{1}{2}$ hour. If clean it is done. Remove from the water bath rest on a baking rack. Let chill overnight. ENJOY!!!!