

Noreen's Kitchen

New York Style Cheesecake

Ingredients

For Cheesecake:

5 bricks (8 ounces) cream cheese, softened
4 eggs at room temperature
1 cup of sour cream
1 cup granulated sugar
1 tablespoon vanilla extract
1 tablespoon lemon juice
2 tablespoons all purpose flour

For Crust:

1 1/2 to 2 cups crushed graham crackers*
1/2 stick butter, melted
1/2 cup granulated sugar

For Topping:

1 1/2 cups sour cream
1/2 cup granulated sugar
1 tablespoon lemon juice
1 tablespoon vanilla extract

Step by Step Instructions

Preheat oven to 325 degrees

Prepare crust by combining crushed crackers or cookies with sugar and melted butter, mixing well until the mixture resembles wet sand.

Press crumb mixture into the bottom of a 9 x 13 baking pan that has been lined with foil. Use a flat bottomed glass or measuring cup to really pack the crumb mixture securely into the pan.

Beat cream cheese in a large mixer bowl until light and fluffy.

Add sugar and continue to beat until well combined.

Add sour cream, vanilla, lemon juice and flour and mix well.

Add eggs one at a time allowing each egg to completely incorporate before adding the next. Do not over beat or you may get cracks on the top of your cheesecake.

Pour cheesecake batter on top of prepared crust and smooth evenly in pan.

Bake for 40 minutes, remove from oven and allow to cool completely to room temperature.

Prepare topping by combining sour cream, sugar, lemon juice and vanilla extract and blending well.

Pour sour cream mixture on top of cooled cheesecake and spread evenly.

Refrigerate for at least 4 hours to set before serving.

To slice into portions. Remove cake from pan using the foil "handles". Cut into 16 pieces.

Serve with plain or with fruit topping.

Refrigerate and cover any leftovers for up to 1 week (seriously?)

Enjoy!

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***You may use any type of plain cookie, digestive biscuit, vanilla wafer, cream filled wafers or anything that is otherwise dry in place of the graham crackers.**