

## Classic New York-Style Cheesecake (Mary Ann Ronay – 12/15/2025)

Active time – 35 min.

Total time – 11 hrs., 25 min.

(Includes chilling)

Serves 12.

Bringing the cream cheese, eggs and sour cream to room temperature before blending results in a silky-smooth batter without any lumps.

15 Graham Crackers (each 3 X 5 inches) broken into pieces

6 Tablespoons unsalted, melted butter, plus more softened, for pan

1/3 Cup packed dark-brown sugar

1 Teaspoon packed finely grated lemon zest, plus 1 Tablespoon fresh juice

1 ¼ Teaspoons Coarse Salt

2 ½ pounds cream cheese (five 8-ounce bars), room temperature

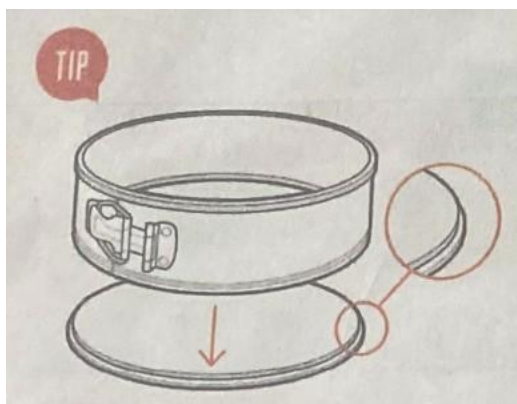
1 1/3 cups granulated sugar

5 large eggs, room temperature

1 cup sour cream, room temperature

1 teaspoon pure vanilla extract

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When assembling spring-form pan, invert bottom so raised lip faces down; this enables you to slide cake onto a serving plate and makes slicing easier. To unmold cake, release and lift sides of pan to remove, then run an offset spatula between bottom of pan and crust.



1

### **Bake crust**

Preheat oven to 350°. Finely grind crackers in a food processor. Add melted butter, brown sugar, zest, and  $\frac{1}{2}$  teaspoon salt; pulse until texture is like wet sand. Press evenly into bottom and halfway up sides of a buttered 9-inch springform pan. Bake until set, 12 to 15 minutes. Let cool.



2

### **Prepare filling**

Reduce temperature to 325°. Beat cream cheese on medium speed until smooth. Gradually beat in granulated sugar until light and fluffy, 2 to 3 minutes. Beat in lemon juice and remaining  $\frac{3}{4}$  teaspoon salt. Beat in eggs, one at a time, then sour cream and vanilla until smooth.



# 3

## **Wrap pan in foil**

Place pan in center of a double layer of foil. Lift edges of foil up, wrapping it tightly around sides of pan and folding it in under itself as necessary until flush with top of pan. (This prevents water from seeping in.)



# 4

## **Fill crust**

Pour filling into pan (it should come right to top of rim) and smooth top with a small offset spatula.



# 5

## **Bake in water bath**

Place springform pan in a roasting pan; transfer to oven. Pour enough boiling water into roasting pan to come halfway up sides of springform pan. Bake until cake is puffed and golden brown on top and slightly wobbly in center, 1 hour, 45 minutes to 2 hours.



# 6

## **Chill and unmold**

Remove springform pan from roasting pan; let cool on a wire rack 20 minutes. Remove foil and run a paring knife around sides of pan to loosen. Let cool completely. Drape pan with plastic wrap; refrigerate until cold, at least 8 hours and up to 3 days. Remove cake from pan; serve.