Desserts / United States

New York Cheesecake

A dense, ivory-white round of cream cheese, eggs, and sour cream baked low and slow until it trembles, then cooled for hours until it slices into clean, silken wedges with a biscuit crust that crumbles at the touch of a fork.

Time 420 min **Servings** 4

What you'll need.

- [ ] 15 parts Graham crackers, crushed to fine crumbs
- [ ] 6 parts Unsalted butter, melted
- [ ] 100 parts Full-fat cream cheese, room temperature
- [ ] 25 parts Granulated sugar
- [ ] 20 parts Large eggs, room temperature
- [ ] 15 parts Full-fat sour cream, room temperature
- [ ] 1 parts Vanilla extract and fine salt

Let's make it.

01 Combine the graham cracker crumbs and melted butter in a bowl and mix until the crumbs are evenly moistened — they should look like wet sand and hold together when squeezed. Press firmly into the bottom of a 23cm springform pan using the flat bottom of a measuring cup. Press firmly and evenly — including 2–3cm up the sides. Bake at 175°C for 8–10 minutes until just set. Cool completely before filling.

02 All ingredients must be at room temperature — cold cream cheese will not beat smooth and will leave lumps that never fully incorporate. Beat the cream cheese with a stand mixer paddle (not whisk) on medium speed until completely smooth and creamy, about 2 minutes. Scrape the bowl and beater thoroughly. Add the sugar and beat for 2 more minutes. Scrape again. Beat in the vanilla and salt. The goal is smooth — not airy. High-speed beating incorporates air that causes cracking.

03 With the mixer on low speed, add the eggs one at a time, beating only until each is just incorporated before adding the next — no more. Overmixing after adding eggs develops the batter and adds air. Finally, add the sour cream and mix on low just until combined. Scrape the bowl one final time and fold gently by hand with a spatula. The finished batter should be smooth, thick, and flow slowly.

04 Preheat oven to 160°C. Wrap the outside of the springform pan tightly in two layers of heavy foil (to prevent water ingress). Pour the batter into the cooled crust. Set the pan in a larger roasting pan and pour boiling water into the roasting pan to come halfway up the sides of the springform. Bake for 60–70 minutes until the edges are set and the center 10cm jiggles as a single mass. Turn off oven, crack door 5cm, and leave for 1 hour.

05 Remove from the water bath after the oven rest. Run a thin knife around the inside edge of the springform to release the cheesecake (this prevents cracking as it shrinks). Cool at room temperature for 2 hours. Refrigerate uncovered for at least 4 hours, ideally overnight. Remove the springform ring only when the cheesecake is fully cold. Slice with a hot, dry knife for clean cuts.

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Servings are an estimate; check quantities in the source recipe.
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