

Treasure Barrel

Classic New York Cheesecake – Creamy Baked Perfection

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups (150 g) graham cracker crumbs
- [ ] ½ cup (115 g) unsalted butter, melted
- [ ] 1/3 cup (approx. 67 g) granulated sugar

Cheesecake Filling

- [ ] 4 cups (32 oz) room-temperature cream cheese (softened)
- [ ] 1/3 cup (approx. 67 g) granulated sugar
- [ ] 1 cup sour cream
- [ ] ¼ cup heavy cream
- [ ] 1 teaspoon vanilla extract
- [ ] 4 large eggs

Instructions

1. First, let's get that oven warming up to 325°F (163°C). I like to line the bottom of my 9-inch springform pan with parchment paper, and then just grease it lightly with a bit of butter or cooking spray so nothing sticks.

2. In a medium bowl, stir together the 1 ½ cups (150 g) graham cracker crumbs, ½ cup (115 g) unsalted butter, melted, and ½ cup of the 2/3 cup granulated sugar. Press it all firmly into the bottom and a little bit up the sides of your pan. Now, just let it chill in the refrigerator for about 10 minutes while we get the filling ready.

3. Grab a large bowl and beat 4 cups (32 oz) room-temperature cream cheese (softened) on medium speed until it's just lovely and smooth. Slowly add the remaining ¼ cup granulated sugar and keep beating for about 2 minutes until it looks pale and fluffy.

4. Stir in 1 cup sour cream and ¼ cup heavy cream until it's all combined. I always use a rubber spatula to scrape down the sides of the bowl—honestly, it's the only way to make sure everything is mixed in.

5. Beat in 1 teaspoon vanilla extract, then add your eggs one at a time. Make sure each one is fully incorporated before adding the next. It should be thick but pourable; if it feels too thick, oops, just add an extra tablespoon of heavy cream.

6. Carefully pour the filling over your chilled crust and smooth the top. I like to tap the pan gently on the counter—just a few times—to get those trapped air bubbles out.

7. Pop the pan right in the center of the oven. Bake at 325°F (163°C) for 42 to 48 minutes. You're looking for the edges to be set, but the center should still have a slight wobble. A faint golden crust is great, but try not to brown the top.

8. Turn off the oven and just crack the door open. Leave the cheesecake in there for another 15 minutes. It's a gentle way to let the center set without the shock of cold air, which helps prevent those pesky cracks.

9. Take it out and let it cool in the pan on a wire rack for 2 hours. Once it's room temperature, put the lid on and refrigerate for at least 4 hours—though, honestly, overnight is best for the flavors to really meld.

10. When you're ready, run a thin knife around the edge to loosen it, then gently release the ring. Use a warm, dry knife to slice, cleaning it between cuts for those perfect edges. Serve it plain or with whatever you love.

Nutrition per serving

420 kcal	6 g	28 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature dairy is a must for a smooth batter.
- Avoid over-mixing once the eggs are in to keep it silky.
- Gradual cooling in the oven is the secret to a crack-free top.