

Treasure Barrel

Creamy New York Style Cheesecake

20 min Prep time	**1 h** Cook time	**1 h 20 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 3/4 cup graham cracker crumbs (about 10 oz box, crushed)
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1 tablespoon granulated sugar

For the Cheesecake Filling

- [ ] 4 (8 oz) packages cream cheese, room temperature, softened
- [ ] 1 cup granulated sugar
- [ ] 2 tablespoons all-purpose flour
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup sour cream
- [ ] 1/2 cup heavy whipping cream
- [ ] 2 teaspoons vanilla extract
- [ ] Pinch of salt

Instructions

1. Start by preheating your oven to 325°F (162°C). I like to line the bottom of my 9-inch springform pan with parchment paper just to be safe-it makes things so much easier later.
2. In a bowl, stir together the graham cracker crumbs, melted butter, and 1 tablespoon sugar. Press that mixture firmly into the bottom of your pan and bake it for 10 minutes. Now, just let it cool while you move on to the filling.
3. Beat your softened cream cheese in a large bowl until it is very smooth and creamy. Gradually add the 1 cup sugar and 2 tbsp flour, mixing them in until they are well combined.
4. Add the eggs one at a time. Be sure to beat on low speed after each egg; honestly, you want to mix until just combined-don't overmix, or you might end up with cracks, and ugh, that's always a bummer.
5. Stir in the sour cream, heavy cream, vanilla extract, and a pinch of salt. Keep going until the batter looks silky and uniform.
6. Pour that lovely batter over your cooled crust and use a spatula to smooth out the surface.
7. Place your springform pan inside a larger baking pan and add a 1-inch water bath around it. It sounds like a lot of work, but it really helps prevent cracks and gives it that smooth finish.
8. Bake for 50-60 minutes. You're looking for the edges to be set, but the center should still have a gentle wobble when you shake it slightly.

9 Turn off the oven and just leave the cheesecake inside with the door ajar for 1 hour. Let it cool slowly, then move it to a wire rack to reach room temperature.

10 Chill it in the refrigerator for at least 4 hours-though I'll tell you, overnight is best. Then, just release the springform pan, slice it up, and enjoy.

Nutrition per serving

380 kcal	6 g	24 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using room-temperature ingredients is the secret to avoiding those pesky lumps.
- The slow-cool process in the oven helps the cake settle without cracking.
- Patience is key-don't rush the chilling process if you want clean slices.