

Treasure Barrel

Extra Rich and Creamy New York Cheesecake

30 min Prep time	**55 min** Cook time	**1 h 25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 2 cups graham cracker crumbs
- [ ] 1/3 cup granulated sugar
- [ ] 1/2 cup unsalted butter, melted

Creamy Filling

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

Instructions

1. First things first, preheat your oven to 350°F (176°C). I like to line the bottom of my 9-inch springform pan with a bit of parchment paper; it just makes things so much easier when it's time to take the cake out.

2. In a small bowl, go ahead and combine your 2 cups graham cracker crumbs, 1/3 cup granulated sugar, and that 1/2 cup melted unsalted butter. Just stir it all together until those crumbs are evenly coated and look just right.

3. Press that crumb mixture firmly into the bottom of your prepared pan. Pop it in the oven and bake for 8 minutes. Then, well, just let it sit and cool down to room temperature while you work on the filling.

4. Now for the good part. In a large bowl, beat the 4 (8 oz) cream cheese, softened, and 1 1/4 cups granulated sugar with your mixer on medium until it's smooth and creamy. Stir in the 2 teaspoons vanilla extract, 2 teaspoons fresh lemon juice, and a pinch of salt. Add the 4 large eggs, room temperature, one at a time, beating well after each one. Finally, stir in the 1 cup sour cream, 1 cup heavy cream, and 2 tablespoons all-purpose flour until it's silky. Honestly, try not to overmix it here.

5. Pour that lovely batter over your cooled crust. Give the pan a few gentle taps on the counter to get rid of any air bubbles. Bake at 350°F (176°C) for 50–60 minutes. You'll know it's done when the edges are set, but the center still has a little jiggle to it. Oops, if you see the top browning too fast, just tent it with some foil.

6. Once it's baked, turn off the oven but only open the door a crack. Let the cheesecake stay in there for 1 hour to cool slowly. It sounds strange, I know, but it really helps prevent those pesky cracks.

7. Carefully remove the pan from the oven and move it over to a wire rack. Let it cool at room temperature for another 2 hours.

8. Now, cover the cake and tuck it into the refrigerator for at least 4 hours, or overnight if you have the patience. Once it's fully set, remove it from the pan before you serve your guests.

Nutrition per serving

680 kcal	12 g	42 g	48 g
Calories	Protein	Carbs	Fat

Tips & notes

- The slow-cooling process in the oven is essential for a smooth top.
- Ensure all dairy is room temperature to avoid lumps in the batter.
- Tapping the pan helps prevent air pockets and surface cracking.