

Treasure Barrel

New York Cheesecake – Ultra Creamy, Rich & Perfectly Smooth

40 min Prep time	**1 h** Cook time	**1 h 40 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 10 full crackers, crushed)
- [ ] 5 tablespoons unsalted butter, melted
- [ ] 2 tablespoons granulated sugar

For the Filling

- [ ] 4 (8 oz) packages full-fat cream cheese, softened room temperature
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 1 teaspoon pure vanilla extract
- [ ] 1 cup heavy cream
- [ ] 2 tablespoons all-purpose flour (optional)
- [ ] 2 tablespoons sour cream (optional)

Instructions

1. Start by preheating your oven to 325°F (165°C). I usually line a baking sheet with parchment paper now, just so it's ready for the water-bath pan later on.
2. In a bowl, stir together your graham cracker crumbs, melted butter, and 2 Tbsp sugar until everything is evenly coated. Press that mixture firmly into the bottom of a lightly greased 9-inch springform pan—and maybe 1-inch up the sides if you like—using the back of a spoon or a flat-bottomed cup.
3. Pop the crust in the oven for 10 minutes. You're looking for it to be golden, but not browned. Then just let it set aside to cool slightly.
4. Now for the heart of it. Use your electric hand mixer on medium speed to whisk that full-fat cream cheese in a large bowl until it's very smooth. Honestly, just be careful not to overmix here; we want to keep that filling silky.
5. Add in your 1 cup sugar and beat on low for 2 minutes, then bump the speed to medium. Mix it until the sugar is almost dissolved—it'll be quite thick, which is just right.
6. Add your eggs one at a time, beating lightly after each one until they're just blended. I always scrape down the sides with a spatula after each egg to make sure everything is incorporated evenly.
7. Stir in the vanilla, heavy cream, flour (if you're using it), and sour cream. Keep the mixer on low until it's combined. It should feel silky and almost elasto-tough, but still pourable.

8. Pour that lovely batter over your cooled crust and smooth the top with a spatula. Give the pan a gentle tap on the counter—it helps release any trapped air pockets.

9. Place the springform pan on your baking sheet, then carefully slide a large heat-resistant bowl or pot filled with hot water over the pan for a water bath. Bake for 55-60 minutes. You'll know it's ready when the edges are set but the center still jiggles a bit, and the internal temperature hits 200-205°F.

10. Remove it from the oven and water bath, and just let it cool in the pan on a wire rack for 1 hour (until it's about 100°F). Cover the top with plastic wrap to prevent a crust from forming, and refrigerate uncovered for at least 6 hours—though overnight is really preferred. Once it's set, release it from the springform, slice, and enjoy.

Nutrition per serving

480 kcal	7 g	32 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- A water bath is essential for that signature smooth, crack-free top.
- Room temperature ingredients are non-negotiable for a lump-free batter.
- Patience is key—don't rush the chilling process or the texture won't be quite right.