

Treasure Barrel

Perfect New York Cheesecake No Water Bath

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

Ingredients

The Crust

- [ ] 1 3/4 cups graham cracker crumbs, crushed
- [ ] 1/4 cup sugar
- [ ] 1/2 cup unsalted butter, melted

The Filling

- [ ] 32 oz cream cheese, softened
- [ ] 1 1/4 cups granulated sugar
- [ ] 1 cup sour cream
- [ ] 1 teaspoon vanilla extract
- [ ] 1 teaspoon lemon zest
- [ ] 4 large eggs

The Topping

- [ ] 1 cup sour cream for topping
- [ ] 2 tablespoons granulated sugar for topping
- [ ] 1/2 teaspoon vanilla extract for topping

Instructions

1. First things first, preheat your oven to 325°F (162°C). Take your 9-inch springform pan and lightly grease the bottom with some butter or a bit of non-stick spray—just to be safe, yeah?
2. In a medium bowl, stir together your graham cracker crumbs, 1/4 cup sugar, and that melted butter. You're looking for it to be uniformly moist, kind of like wet sand. Now, press those crumbs firmly into the bottom of the pan and let them go up the sides about 1/2 inch.
3. Pop that crust into the refrigerator for about 10 minutes. It just needs a little moment to set while we get the filling ready.
4. Using your hand mixer on medium speed, beat the softened cream cheese until it's completely smooth and lump-free. Gradually add in the 1 1/4 cups granulated sugar, and keep beating it for about 2–3 minutes until it looks all glossy and airy. Wow, it smells great already.
5. Gently fold in 1 cup sour cream, 1 teaspoon vanilla extract, and the lemon zest. Just mix until it's combined—no need to overdo it here.
6. Add your eggs one at a time, beating lightly after each one. Be careful not to over-whisk; the batter should be thick, but still pourable. I mean, we want it creamy, not bubbly.
7. Pour that lovely filling over your chilled crust. Give the pan a few gentle taps on the counter to get rid of any air bubbles, and then smooth the top out with an offset spatula.

8. Bake it in the oven for 50 minutes. You'll know it's ready when the edges are set but the center still has a slight tremor when you jiggle the pan. Just look out for any browning; we don't want to over-bake this beauty.

9. Once the timer goes off, turn the oven down to 200°F (93°C). Leave the cheesecake inside with the door cracked open just a bit for 60 minutes. This lets it cool gradually, which honestly is the secret to avoiding those pesky cracks.

10. Move the cake to the refrigerator to chill for at least 4 hours, though I'd suggest overnight if you can wait. Just before you serve, whisk together 1 cup sour cream, 2 tbsp granulated sugar for topping, and 1/2 teaspoon vanilla extract for topping, then spread it thin over the top. Chill it for one last 30 minutes to set.

Nutrition per serving

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

Tips & notes

- Using room-temperature eggs makes the batter much smoother.
- The gradual cooling process in the oven is essential for a crack-free surface.
- If the center feels a bit soft after the initial chill, just give it another hour in the fridge.