

# En ?yi New York Stili Cheesecake

Perfect New York Style Cheesecake recipe with cream cheese and sour cream. Rich, creamy texture with step-by-step instructions for the ultimate dessert.

30 min

HAZIRLIK

1h 40min

PI?IRME

2h 10min

TOPLAM

4

PORSIYON

Medium

ZORLUK

En ?yi New York Stili Cheesecake

## Malzemeler

- 2 pack cookie
- 2 cup granulated sugar
- 1 cup unsalted butter
- 1 tsp cinnamon
- 1 pinch salt
- 250 g cream cheese
- 3 tbsp corn starch
- 4 egg
- 1 egg yolk
- 2 tsp fresh lemon juice
- 2 tsp vanilla extract
- 1 cup heavy cream

## Yap???

- Prepare the oven and pan**

Preheat your oven to 175°C (350°F). Wrap the bottom and sides of a 9-inch springform pan with aluminum foil to prevent water from leaking in during the water bath.
- Make the crust**

Crush 2 packs of graham crackers into fine crumbs using a food processor or rolling pin. Mix the crumbs with 2 tablespoons sugar, 3 tablespoons melted butter, and 1 pinch salt until the mixture holds together when pressed.
- Press the crumb mixture firmly and evenly into the bottom of the prepared springform pan. Bake for 10 minutes until lightly golden, then remove and let cool completely.**
- Reduce oven temperature to 150°C (300°F). Bring all filling ingredients to room temperature, about 30 minutes.**
- Make the filling**

Beat 250g cream cheese in a large bowl with an electric mixer on low speed until completely smooth and creamy, about 3 minutes with no lumps remaining.
- Gradually add the remaining 1 cup sugar, beating on low speed until just combined. Scrape down the bowl sides.**

- 7 Beat in 4 eggs one at a time on low speed, mixing just until each egg disappears before adding the next. Add 1 teaspoon vanilla and 2 teaspoons lemon juice, mixing briefly.
- 8 Gently fold in 1 cup sour cream and 2 teaspoons lemon zest using a spatula, mixing just until combined. Do not overmix.
- 9 **Assemble and bake**  
Pour the filling over the cooled crust and smooth the top. Tap the pan gently on the counter 2-3 times to release air bubbles.
- 10 Place the springform pan inside a large roasting pan. Pour hot water into the roasting pan until it reaches halfway up the sides of the springform pan.
- 11 Bake for 1 hour 40 minutes, until the edges are set and the center still jiggles slightly when gently shaken.
- 12 **Cool gradually**  
Turn off the oven and prop the door open slightly. Let the cheesecake cool in the oven for 1 hour to prevent cracking.
- 13 Remove from the water bath and cool completely at room temperature, about 2 hours. Refrigerate uncovered for at least 8 hours or overnight until firm.
- 14 **Serve**  
Run a thin knife around the edges to loosen the cheesecake, then remove the springform ring. Slice with a clean, warm knife and serve chilled.

## ?puçlar?

Use full-fat, high-quality cream cheese for the best flavor and texture. Low-fat versions will result in a less creamy cheesecake.

Bring all ingredients to room temperature before mixing to ensure smooth incorporation and prevent lumps.

Pre-bake the crust to prevent it from becoming soggy when the filling is added.

Mix on the lowest speed possible to avoid incorporating excess air, which can cause cracking.

Wrap your springform pan in aluminum foil before placing it in the water bath to prevent water from seeping in.

Don't open the oven door during baking, as temperature fluctuations can cause cracks.

Cool the cheesecake gradually by turning off the oven and leaving it inside with the door slightly open for about an hour.

Chill the cheesecake for at least 4 hours or overnight before serving for the best texture and easiest slicing.