

DESSERT

Chantal's New York Cheesecake

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
450 min	30 min	60 min	8	\$2.01	799 kcal



Chantal's New York Cheesecake takes roughly 7 hours and 30 minutes from beginning to end. Watching your figure? This lacto ovo vegetarian recipe has 799 calories, 13g of protein, and 53g of fat per serving. This recipe serves 8 and costs \$2.01 per serving. 5367 people found this recipe to be tasty a...

Ingredients

- ☐ 2 tablespoons butter, melted
- ☐ 4 eggs
- ☐ 15 graham crackers, crushed
- ☐ 1 cup sour cream
- ☐ 1½ cups white sugar
- ☐ 32 ounce packages cream cheese
- ☐ ¼ cup all-purpose flour
- ☐ ¾ cup milk
- ☐ 1 tablespoon vanilla extract

EQUIPMENT Bowl, Oven, Springform pan

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.
- 2 In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.
- 3 In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate.
- 4 Mix in sour cream, vanilla and flour until smooth.
- 5 Pour filling into prepared crust.
- 6 Bake in preheated oven for 1 hour. Turn the oven off, and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking. Chill in refrigerator until serving.

Nutrition per serving

799

KCAL

13 g

PROTEIN

53 g

FAT

69 g

CARBS

Saturated Fat

29.1 g · 182% of daily needs

Fibre

1 g · 4% of daily needs

Sugar

50.1 g · 56% of daily needs

Sodium

601 mg · 26% of daily needs

Cholesterol

224 mg · 75% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chantals-new-york-cheesecake-142779