



How to Make New York-Style Cheesecake



Vegetarian



Popular

READY IN



255 min.

SERVINGS



8

CALORIES



832 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 32 ounce cream cheese
- ☐ 4 eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 18 graham crackers crushed
- ☐ 1 teaspoon lemon zest finely grated
- ☐ 0.7 cup milk
- ☐ 1 teaspoon orange zest finely grated

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 tablespoon vanilla extract
- ☐ 1.5 cups sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wooden spoon
- ☐ springform pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Lightly grease the bottom and sides of a 9-inch springform pan.
- ☐ Mix graham cracker crumbs and melted butter in a bowl until evenly moistened. Press crumb mixture into the bottom and about 1/2-inch up the sides of the springform pan.
- ☐ Whisk flour, sour cream, and vanilla extract in bowl. Set aside.
- ☐ Stir cream cheese and sugar with a wooden spoon in a large bowl until evenly incorporated, 3 to 5 minutes.
- ☐ Pour milk into cream cheese mixture and whisk until just combined.
- ☐ Whisk in eggs, one at a time, stirring well after each addition.
- ☐ Stir in lemon zest, orange zest, and sour cream mixture; whisk until just incorporated.
- ☐ Pour mixture into prepared springform pan.
- ☐ Bake in the preheated oven until the edges have nicely puffed and the surface of the cheesecake is firm except for a small spot in the center that will jiggle when the pan is gently shaken, about 1 hour.
- ☐ When the cheesecake is done, turn off the oven and let it cool in the oven for 3 to 4 hours. This prevents any cracks from forming on the top of the cheesecake.

Nutrition Facts



 **PROTEIN 6.54%**  **FAT 58.64%**  **CARBS 34.82%**

Properties

Glycemic Index:41.76, Glycemic Load:47.36, Inflammation Score:-8, Nutrition Score:12.058695663577%

Nutrients (% of daily need)

Calories: 832.31kcal (41.62%), Fat: 54.9g (84.46%), Saturated Fat: 30.07g (187.96%), Carbohydrates: 73.34g (24.45%), Net Carbohydrates: 72.11g (26.22%), Sugar: 51.2g (56.89%), Cholesterol: 227.06mg (75.69%), Sodium: 645.91mg (28.08%), Alcohol: 0.56g (100%), Alcohol %: 0.27% (100%), Protein: 13.77g (27.55%), Vitamin A: 1986.16IU (39.72%), Vitamin B2: 0.54mg (31.97%), Selenium: 19.56µg (27.95%), Phosphorus: 276.57mg (27.66%), Calcium: 204.39mg (20.44%), Vitamin B5: 1.18mg (11.82%), Iron: 2.04mg (11.32%), Zinc: 1.68mg (11.19%), Folate: 44.17µg (11.04%), Vitamin B12: 0.62µg (10.41%), Vitamin B1: 0.16mg (10.36%), Vitamin E: 1.45mg (9.67%), Magnesium: 38mg (9.5%), Potassium: 311.76mg (8.91%), Vitamin B3: 1.6mg (8.01%), Vitamin B6: 0.16mg (7.99%), Fiber: 1.23g (4.92%), Vitamin D: 0.66µg (4.42%), Vitamin K: 3.32µg (3.16%), Copper: 0.06mg (3.05%), Manganese: 0.05mg (2.72%), Vitamin C: 0.92mg (1.12%)