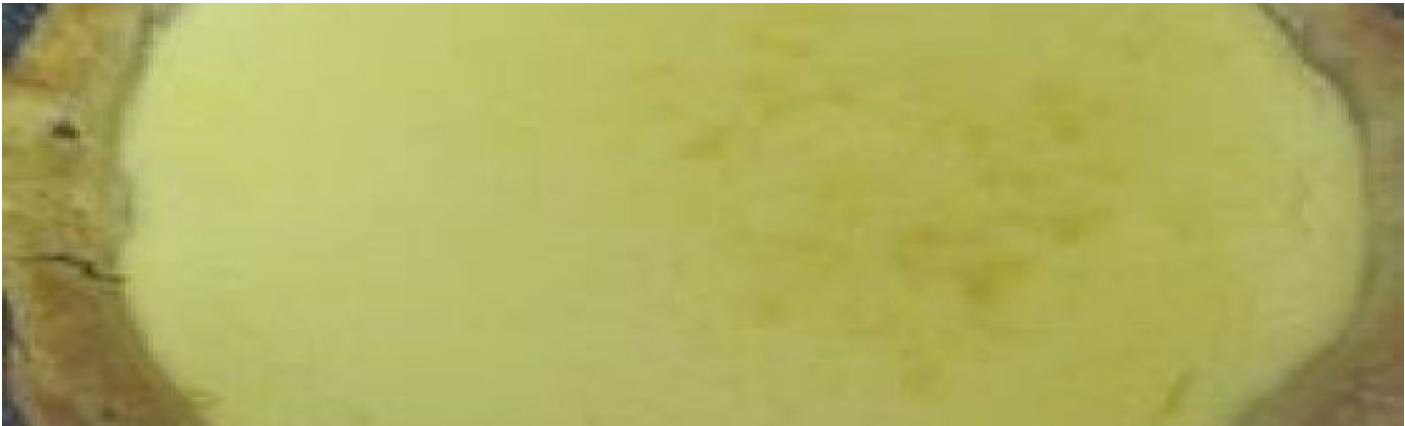


DESSERT

New York Cheesecake I

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
90 min	30 min	40 min	8	\$1.83	697 kcal



The recipe New York Cheesecake I can be made in roughly 1 hour and 30 minutes. One portion of this dish contains approximately 10g of protein, 54g of fat, and a total of 697 calories. This recipe serves 8 and costs \$1.83 per serving. It works well as a dessert. This recipe from Allrecipes has 1 fans...

Ingredients

- ☐ ½ teaspoon almond extract
- ☐ 16 ounce packages cream cheese, softened
- ☐ 1¾ cups finely ground graham cracker crumbs
- ☐ ¼ teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup white sugar
- ☐ ½ cup melted butter
- ☐ 3 eggs
- ☐ ½ teaspoon ground cinnamon
- ☐ 3 cups sour cream
- ☐ ¼ cup finely chopped walnuts

EQUIPMENT Oven, Springform pan

Method

- 1

Preheat oven to 375 degrees F (190 degrees C).
- 2

Mix graham cracker crumbs, walnuts, cinnamon and melted butter together. Press on bottom and sides of a 9 inch springform pan.
- 3

Combine 3 well-beaten eggs, cream cheese, sugar, salt, vanilla and almond extract. Beat until smooth. Blend in the sour cream and pour into the crumb crust.
- 4

Bake at 375 degrees F (190 degrees C) for about 35 minutes or just till set. Cool. Chill well, about 4 or 5 hours. Filling will be soft. May be served as is or topped with your favorite fruit topping or glaze.

Nutrition per serving			
	697	10 g	54 g
	KCAL	PROTEIN	FAT
			47 g
			CARBS
Saturated Fat			28.5 g · 178% of daily needs
Fibre			0.9 g · 4% of daily needs
Sugar			34.6 g · 38% of daily needs
Sodium			514 mg · 22% of daily needs
Cholesterol			200 mg · 67% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/new-york-cheesecake-i-142792