

# New York-Style Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



975 kcal

DESSERT

## Ingredients

- 12 graham crackers
- 6 tablespoons butter melted plus more, room temperature, for pan
- 2 tablespoons sugar
- 1 inch coarse salt
- 3.5 pounds cream cheese room temperature (seven 8-ounce packages)
- 2.3 cups sugar
- 0.5 cup flour all-purpose
- 1 cup cream sour room temperature

- 1.5 teaspoons vanilla extract pure
- 5 large eggs room temperature

## Equipment

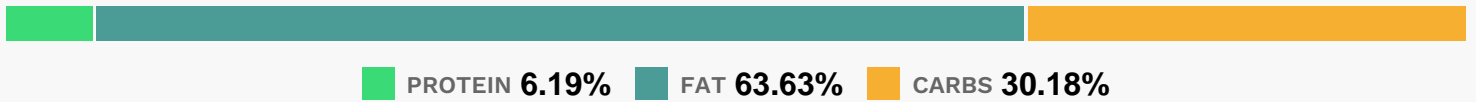
- food processor
- bowl
- frying pan
- baking sheet
- ladle
- oven
- knife
- whisk
- wire rack
- blender
- hand mixer
- roasting pan
- aluminum foil
- springform pan
- measuring cup
- meat tenderizer

## Directions

- Preheat the oven to 350 degrees. Butter the sides of a 10-inch springform pan. Wrap exterior of pan (including base) in a double layer of foil.
- To make the crust, process graham crackers in food processor until fine.
- Combine graham cracker crumbs, butter, sugar, and salt in a medium bowl.
- Transfer mixture to the pan and pat into an even layer using the bottom of a measuring cup or meat pounder. Freeze the dough in the pan, about 15 minutes.
- Place pan on a baking sheet.

- Bake until the crust is firm to the touch and deeply golden brown, about 15 minutes.
- Transfer pan to a wire rack to cool completely.
- In the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese on medium speed until fluffy, about 3 minutes, scraping down sides as needed.
- In a large bowl, whisk together sugar and flour. With mixer on low speed, gradually add sugar mixture to cream cheese; mix until smooth.
- Add sour cream and vanilla; mix until smooth.
- Add eggs, one at a time, beating until just combined; do not over mix.
- Pour cream cheese filling into the prepared pan. Set pan inside a large, shallow roasting pan. Carefully ladle boiling water into roasting pan to reach halfway up sides of springform pan.
- Bake 45 minutes; reduce oven temperature to 325 degrees. Continue baking until cake is set but still slightly wobbly in the center, about 30 minutes more. Turn off oven; leave cake in oven with the door slightly ajar, about 1 hour.
- Transfer pan to a wire rack; let cake cool completely. Refrigerate, uncovered, at least 6 hours or overnight. Before unmolding, run a knife around the edge of the cake.

## Nutrition Facts



### Properties

Glycemic Index:36.62, Glycemic Load:47.96, Inflammation Score:-8, Nutrition Score:12.966521750326%

### Nutrients (% of daily need)

Calories: 975.37kcal (48.77%), Fat: 70.16g (107.93%), Saturated Fat: 39.76g (248.52%), Carbohydrates: 74.87g (24.96%), Net Carbohydrates: 74.13g (26.96%), Sugar: 58.11g (64.57%), Cholesterol: 284.97mg (94.99%), Sodium: 710.38mg (30.89%), Alcohol: 0.21g (100%), Alcohol %: 0.09% (100%), Protein: 15.37g (30.73%), Vitamin A: 2620.32IU (52.41%), Vitamin B2: 0.6mg (35.39%), Selenium: 24.67µg (35.24%), Phosphorus: 279.59mg (27.96%), Calcium: 207.99mg (20.8%), Vitamin B5: 1.4mg (14.02%), Vitamin E: 1.91mg (12.76%), Folate: 46.84µg (11.71%), Vitamin B12: 0.63µg (10.57%), Zinc: 1.57mg (10.5%), Vitamin B1: 0.14mg (9.26%), Iron: 1.64mg (9.1%), Potassium: 313.09mg (8.95%), Vitamin B6: 0.16mg (8.04%), Magnesium: 31.12mg (7.78%), Vitamin B3: 1.19mg (5.97%), Vitamin K: 4.36µg (4.15%), Manganese: 0.07mg (3.65%), Copper: 0.07mg (3.43%), Vitamin D: 0.5µg (3.33%), Fiber: 0.74g (2.96%)