

New York Cheesecake

Ingredients

18 Graham Crackers (2 sleeves)
1/2 c Butter (melted)
1/4 t Salt
1 c Sugar (plus 4 tablespoons)
24 oz Cream Cheese (3 bars, room temperature)
2 c Sour Cream (room temperature)
1 1/2 t Vanilla Extract
3 Eggs (room temperature)

Instructions

1.Heat oven to 325 degrees. In a food processor pulse the graham crackers until fine crumbs form. Add the butter, salt, and 2 tablespoons of the sugar and pulse to combine. Using a dry measuring cup, press the mixture into the bottom and 2 inches up the sides of a 9-inch springform pan.

2.Using an electric mixer, beat the cream cheese and 1 cup of the remaining sugar on medium speed until smooth. Add 1 cup of the sour cream and 1 teaspoon of the vanilla and beat to combine. Beat in the eggs, 1 at a time. Pour the mixture into the crust and bake until just set (the center will be slightly wobbly), 50 to 60 minutes.

3.In a small bowl, combine the remaining 1 cup of sour cream, 2 tablespoons of sugar, and 1/2 teaspoon of vanilla. Spread over the hot

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cheesecake, then bake until set, 3 to 5 minutes more. Let cool to room temperature in the pan, then refrigerate for at least 2 hours. Run a knife around the edge of the cheesecake before unmolding.