

# New York Cheesecake

Joanne made this for our cookbook dinner group. It is based on a recipe in the NY Times.

## Ingredients for the Crust:

- 1 cup + 3 Tbs. flour (divided)
- 1/4 tsp. + 1 3/4 cups sugar (divided)
- 1 lemon (2 tsp. zest, divided)
- 8 Tbsp. butter, cold
- 8 eggs (divided)
- 1/2 tsp. vanilla (divided)
- 5 (8 oz.) packages of cream cheese
- 1/4 tsp. salt
- 1/4 cup heavy cream



## Equipment:

- Box grater
- 9" springform pan
- Stand mixer

Preston 2022

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☑	Directions	Time (min)	
	Preheat oven to 400 degrees		
	Place two sticks of butter in the freezer	10	20
	Remove zest from 1 lemon	3	
	In a bowl, combine 1 cup flour, 1/4 tsp. sugar, and 1 tsp. lemon zest.	2	
	Grate 8 Tbsp. of butter into the sugar.	5	
	Toss flour and grated butter to combine	1	
	Add 1 egg yolk and 1/4 tsp. vanilla. Whisk together.	2	
	Pat a third of the mixture on the bottom of a 9" springform pan with the sides removed. Bake until golden	2	
	Allow bottom of the crust to cool	10	
	Butter the sides of the springform pan and attach it to the bottom. Pat remaining crust dough to 2" height.	2	
	Increase oven temperature to 475		
	In a stand mixer, beat 5 packages of cream cheese until fluffy	5	10
	Add 1/4 tsp. vanilla and 1 tsp. lemon zest	1	
	In another bowl, combine 1 3/4 cup sugar, 3 Tbsp. flour, and 1/4 tsp. salt.	3	
	Gradually add dry ingredients to the cream cheese	2	
	Add two egg yolks (reserve whites for another day)	2	
	Add 5 eggs, one at a time	3	
	Pour into the pan. Bake at 475	9	
	Reduce heat to 200 degrees. Bake until set	1 hr.	
	Turn off oven. Allow to cool with the door open	30	
	Transfer to a cooling rack. Remove pan sides	2	
		Total: 2hr. 34 min	