

# EAT NYC



The iconic recipes that feed the city



# I ♥ NY cheesecake

SERVES

12

Cheesecake certainly wasn't invented in New York, but the style now synonymous with the city is famous the world over. Accounts trace the New York cheesecake back to the early 20th century, when curd cheese was replaced with sour cream and newly mass-produced cream cheese (also out of New York State), giving it the smooth, silky texture and rich, just-tangy flavor it's now beloved for.

You can still find it made the way it was a century ago alongside newer takes at bakeries, delis and steakhouses across the city. The art is in taking the time to cook it delicately, with room-temperature cream cheese to avoid lumps, and a water bath for a just-set finish. A touch of cinnamon adds a wonderful fragrant note to the base.



2 lb 3 oz (1 kg) cream cheese,  
at room temperature  
1⅓ cups (295 g) superfine  
(caster) sugar  
1 tablespoon natural vanilla extract  
4 eggs  
10½ oz (300 g) sour cream

## Cheesecake crust

7 oz (200 g) graham crackers  
or digestive biscuits  
¼ cup (55 g) superfine (caster) sugar  
½ teaspoon ground cinnamon  
pinch of fine sea salt  
3 oz (90 g) unsalted butter, melted

Preheat the oven to 350°F (180°C). Grease an 8¾ in (22 cm) springform cake tin and line the base with baking paper. Wrap the outside base with a double layer of foil—make sure it's tight!

To make the cheesecake crust, blend the crackers in a food processor until finely ground, then add the sugar, cinnamon, and salt and blend to combine. Add the butter and process until well moistened, then tip the mixture into the cake tin. Using the base of a glass, press the crumbs down to make a firm base. Bake the crust for 15 minutes, or until golden.

Meanwhile, using electric beaters, beat the cream cheese in a large bowl until very smooth. Add the sugar and vanilla extract and beat for 2 minutes, or until well combined. Add the eggs, one at a time, beating until well combined after each addition. Add the sour cream and beat for another minute. Scrape the base of the bowl to ensure there are no lumps, beating to combine if necessary.

Turn the oven down to 320°F (160°C). Pour the cheesecake filling over the crust, then place the cake tin in a larger baking dish. Pour boiling water into the baking dish, until it reaches halfway up the cake tin. Carefully transfer the baking dish to the oven. Bake the cheesecake for 1 hour, or until set on the top and around the edge; it will still have a wobble in the center.

Turn the oven off and rest the cheesecake in the oven with the door closed for 1 hour.

Remove the cake tin from the water bath and place on a wire rack. Leave to cool to room temperature. Cover with plastic wrap and chill in the fridge for at least a few hours, or overnight, until the filling is completely cool and silky.

