

New York Cheesecake

One 23-cm cheesecake

Crust:

- 200 g graham cracker crumbs or finely crushed digestive biscuits
- 15 g granulated white sugar
- 113 g melted butter

Filling:

- 4 g (1 T) freshly grated lemon zest
- 200 g granulated white sugar
- 27 g all-purpose flour
- 900 g cream cheese, room temperature
- 1 tsp vanilla extract
- 5 large eggs, room temperature
- 80 ml heavy whipping cream, at room temperature

Topping: (optional)

- 240 g Greek yogurt, at room temperature
- 30 g granulated white sugar
- ½ tsp vanilla extract



Cheesecake:

1. Preheat oven to **180°C**.
2. Butter, or spray with a non-stick vegetable spray, a 23-cm-round springform pan.

Crust:

1. In a medium sized bowl, combine the crushed **graham cracker or digestive biscuit crumbs, sugar, and melted butter** and stir until all the crumbs are moistened (can also do this in food processor).
2. Press crumbs evenly over the bottom and about 2.5 cm up the sides of the pan.
3. Cover and refrigerate while you make the filling.

Cheesecake Filling:

1. In a small bowl, rub the **lemon zest** into the **sugar**.
2. Stir in the **flour**.
3. In bowl of stand mixer, fitted with the paddle attachment, place the **cream cheese, sugar mixture, and vanilla** extract. Beat on medium-low speed until smooth, scraping down the sides and bottom of the bowl as needed.

* *[Don't overbeat – this will put air into the batter; the air can produce cracks in the cheesecake.]*

* *[Can also do this with a regular hand electric mixer or even by hand...just takes longer and is much more exercise!]*

4. Add the **eggs**, one at a time, beating well (**about 30 seconds**) after each addition.
5. Add the **whipping cream** and beat until incorporated.
6. Remove the crust from the refrigerator and pour in the filling. Place the springform pan on a larger baking pan, to catch any drips, and place in the oven.
7. **Bake for 15 minutes and then lower the oven temperature to 120°C**
8. Continue to bake for about another **60 - 70 minutes** or until firm (the center of the cheesecake will still look a little wet, and if you gently shake the pan the cheesecake will jiggle just a bit).
9. Remove from oven and place on a wire rack.

Topping:

1. In a small bowl, combine the **Greek yogurt**, **sugar**, and **vanilla** extract.
2. Spread the topping over the warm cheesecake and return to the oven to bake for **about 15 minutes**.
3. Remove from the oven and place on a wire rack. Immediately run a knife or metal spatula around the inside edge of pan to loosen the cheesecake*.

** Helps prevent the surface from cracking as it cools.*

4. Let cool completely at room temperature and then place in the refrigerator, uncovered, to chill for about one hour. Then cover with plastic wrap and **chill for at least 8 hours, preferably overnight**.

To freeze: Place the cooled cheesecake on a baking pan and freeze, uncovered, until firm. Then wrap in foil and place in a freezer bag or container. Seal and return to freezer. Can be frozen for several months. Thaw uncovered cheesecake in the refrigerator overnight.