

Crust:

2 cups (200 grams) of graham wafer crumbs or finely crushed vanilla wafers or gingersnaps (process whole cookies in a food processor until they are crumbs)

1/4 cup (50 grams) granulated white sugar

1/2 cup (114 grams) unsalted butter, melted

Filling:

32 ounces (1 kg) (4 - 8 ounces packages) cream cheese, room temperature (use full fat, not reduced or fat free cream cheese)

1 cup (200 grams) granulated white sugar

3 tablespoons (35 grams) all purpose flour

5 large eggs, room temperature

1/3 cup (80 ml) heavy whipping cream

1 tablespoon lemon zest

1 teaspoon pure vanilla extract

Topping:

1 cup (240 ml) sour cream (not low fat or fat free)

2 tablespoons (30 grams) granulated white sugar

1/2 teaspoon pure vanilla extract

New York Cheesecake: Grease, or spray with Pam, a 9 inch(23 cm) springform pan. Place the springform pan on a larger baking pan to catch any leakage while the cheesecake is baking. Preheat oven to 350 degrees F (177 degrees C) with rack in center of oven.

For Crust: In a medium sized bowl combine the graham cracker crumbs, sugar, and melted butter. Press the crumbs evenly over the bottom and about 1 inch (2.5 cm) up the sides of the springform pan. Cover and refrigerate while you make the filling.

For Filling: In bowl of your electric mixer place the cream cheese, sugar, and flour. Beat on medium speed until smooth (about 2 minutes), scraping down the bowl as needed. Add the eggs, one at a time, beating well (about 30 seconds) after each addition. Scrape down the sides of the bowl. Add the whipping cream, lemon zest, vanilla extract and beat until incorporated. Remove the crust from the refrigerator and pour in the filling. Place the cheesecake pan on a larger baking pan and place in the oven.

Bake for 15 minutes and then lower the oven temperature to 250 degrees F (120 degrees C) and continue to bake for about another 1 1/2 hours or until firm and only the center of the cheesecake looks a little wet and wobbly. Remove from oven and place on a wire rack.

Meanwhile, in a small bowl combine the sour cream, sugar, and vanilla extract. Spread the topping over the warm cheesecake and return to oven to bake for 15 more minutes. Remove from oven and carefully run a knife or spatula around the inside edge of pan to loosen the cheesecake (helps prevent the surface from cracking as it cools).

Let cool before covering with plastic wrap and refrigerating. This cheesecake tastes best after being refrigerated for at least a day.

Serve with fresh fruit or fruit sauces.

Makes one - 9 inch (23 cm) cheesecake.