

New York-Style Cheesecake



PREPARATION TIME
20 minutes



COOKING TIME
1 hour



PERFECT PARTNER
lemon tea



Springform pans can be a costly addition to your set of bakeware. Use a straight-sided cake pan instead. Invert the cooled cheesecake onto a sugared plate, then invert again onto the serving plate.

SHOPPING LIST

- graham cracker crumbs
- cream cheese • sour cream
- strawberries

ON HAND

- sugar • margarine • flour
- vanilla extract • eggs

INGREDIENTS

- 1 cup graham cracker crumbs
- 1 cup plus 3 tablespoons sugar
- 3 tablespoons margarine, melted
- 4 (8-ounce) packages cream cheese, softened
- 3 tablespoons all-purpose flour
- 1 tablespoon vanilla extract
- 4 eggs
- 1 cup sour cream
- Sliced strawberries (optional)

SERVES 12

COOKIN'
Express

- Do not open the oven door for the first 30 minutes of baking because cracks may develop in the cheesecake or it could collapse.

Make Ahead

Prepare the crust in step 1 up to 8 hours ahead. Refrigerate, covered, until ready to use.

♦ VARIATION

For great flavor and a sophisticated look, use chocolate wafer crumbs instead of graham cracker crumbs.

- 1** Preheat oven to 325°F. Grease a 9-inch springform pan. Mix crumbs, 3 tablespoons sugar and margarine in a large bowl until crumbly. Press into prepared pan. Bake for 10 minutes.



- 2** Cool crust completely. Beat cream cheese, remaining sugar, flour and vanilla in a large bowl until light and fluffy. Add eggs 1 at a time, beating well after each addition. Beat in sour cream.

- 3** Spoon batter into prepared pan. Bake cheesecake until center is almost set, about 1 hour.



- 4** Loosen cheesecake from side of pan with a knife. Let cool completely. Remove side of pan. Garnish with strawberries. Chill in refrigerator.