



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

New York Cheesecake (from Cooks Illustrated)

For the crust:

5 tablespoons unsalted butter, melted, plus 1 additional tablespoon, melted, for greasing the pan
4 ounces (approximately 8 whole) graham crackers, broken into rough pieces and processed into fine, even crumbs
1 tablespoon sugar

For the cheesecake:

2½ pounds (5 8-ounce packages) cream cheese, room temperature
⅛ teaspoon salt
1½ (10.5 ounces) cups sugar
⅓ cup sour cream
2 teaspoons freshly squeezed lemon juice
2 teaspoons vanilla extract
2 large egg yolks plus 6 large eggs, at room temperature

1. To make the crust, adjust an oven rack to the lower-middle position and heat the oven to 325 degrees F. Brush the bottom and sides of a 9-inch springform pan with ½ tablespoon of the melted butter. In a medium bowl combine the graham cracker crumbs, 5 tablespoons melted butter, and sugar. Toss with a fork until the crumbs are evenly moistened. Transfer the crumbs to the springform pan and use the bottom of a ramekin to firmly press the crumbs evenly into the pan bottom. Bake until fragrant and beginning to brown around the edges, about 13 minutes. Cool on a wire rack while preparing the filling.
2. Increase the oven temperature to 500 degrees F. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese at medium-low speed to break up and soften it slightly, about 1 minute. Scrape the beater and the bottom and sides of the bowl well with a rubber spatula; add the salt and about half of the sugar and beat at medium-low speed until combined, about 1 minute. Scrape the bowl; beat in the remaining sugar until combined, about 1 minute. Scrape the bowl; add the sour cream, lemon juice, and vanilla. Beat at low speed until combined, about 1 minute. Scrape the bowl; add the egg yolks and beat at medium-low speed until thoroughly combined, about 1 minute. Scrape the bowl; add the remaining eggs 2 at a time, beating until thoroughly combined, about 1 minute, scraping the bowl between additions.
3. Brush the sides of the springform pan with the remaining ½ tablespoon melted butter. Set the pan on a rimmed baking sheet to catch any spills in case the pan leaks. Pour the filling into the cooled crust and bake 10 minutes; without opening the oven door, reduce the oven temperature to 200 degrees and continue to bake until the cheesecake reads about 150 degrees on an instant-read thermometer inserted in the center, about 1½ hours. Transfer the cake to a wire rack and cool until barely warm, 2½ to 3 hours. Run a paring knife between the cake and the springform pan sides. Wrap tightly in plastic wrap and refrigerate until cold, at least 3 hours.
4. To unmold the cheesecake, removed the sides of the pan. Slide a thin metal spatula between the crust and the bottom of the pan to loosen, then slide the cake onto a serving plate. Let the cheesecake stand at room temperature about 30 minutes, then cut into wedges and serve. (Use a long, thin, sharp knife that has been run under hot water and then dried for slicing. Wipe the blade clean and rewarm between slices.)