



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

New York Cheesecake (adapted from *Gourmet* via Smitten Kitchen)

Crust:

8 ounces (15 4¾-by-2½-inch sheets) graham crackers
8 tablespoons (1 stick) unsalted butter, melted
½ cup (3.5 ounces) sugar
¼ teaspoon salt

Filling:

5 (8-ounce) packages cream cheese, softened
1¾ cups (12.25 ounces) sugar
3 tablespoons all-purpose flour
1 teaspoon finely grated lemon zest
1 teaspoon finely grated orange zest
5 large eggs
2 large egg yolks
½ teaspoon vanilla

1. For the crust: Stir together crust ingredients and press onto bottom and up the sides, stopping one inch shy of the top rim, of a buttered 9-inch (or 24 cm) springform pan. Put the crust in the freezer while you prepare the filling.
2. Filling: Preheat oven to 550 degrees. Beat together cream cheese, sugar, flour and zest with an electric mixer until smooth. Add vanilla, then eggs and yolks, one at a time, beating on low speed until each ingredient is incorporated. Scrape bowl down between additions.
3. Put the springform pan with the crust in a shallow baking pan (to catch drips). Pour the filling into the crust (the springform pan will be completely full) and bake in baking pan in the middle of the oven for 12 minutes or until puffed. Please watch your cake because some ovens will top-brown very quickly and if yours does too fast, turn the oven down as soon as you catch it. Reduce the temperature to 200 degrees and continue baking until the cake is mostly firm (center will still be slightly wobbly when pan is gently shaken), about one hour more.
4. Run a knife around the top edge of the cake to loosen it and cool the cake completely in the springform pan on a rack, then chill it, loosely covered, for at least 6 hours.