

# New York Style Cheesecake

Servings : 10

Amount	Measure	Ingredient - Preparation Method
1/2	cup	all-purpose flour
		Cheesecake crust dough
7	packages	8 oz cream cheese - room temp
2 1/4	cups	sugar
1	cup	sour cream - room temp
1 1/2	teaspoons	pure vanilla extract
5	large	eggs - room temp
		unsalted butter - softened
		boiling water

Preheat oven to 350. On a lightly floured surface, roll out cheesecake crust dough slightly thicker than 1/8 inch. Place the base of a 10 inch springform pan on top as a guide, then cut out the dough. Slide dough onto base.

Attach sides to pan; wrap exterior of pan (including base) in a double layer of foil. Freeze dough in pan for 15 minutes.

Transfer pan to a baking sheet. Bake dough until golden, about 18 minutes. Transfer pan to a wire rack, and let crust cool. Leave oven on.

Put cream cheese in the bowl of an electric mixer fitted with the paddle. Mix on medium speed until fluffy, about 3 minutes.

Stir together sugar and flour in a large bowl. With mixer on low speed, add sugar mixture to bowl in a slow, steady stream; mix until smooth. Add sour cream and vanilla, mix until smooth. Add eggs, one at a time, mixing until just combined. (do not overmix)

Butter sides of cake pan. Pour cream cheese filling over crust. Set pan inside a large, shallow roasting pan. Transfer to oven. Carefully ladle boiling water into roasting pan to reach halfway up sides of pan.

Bake 45 minutes; reduce oven temperature to 325. Continue to bake until cake is golden and set but still slightly wobbly in center, about 30 minutes more. Turn oven off; leave cake in oven with door slightly ajar, 1 hour.

Transfer cake pan to rack; let cake cool completely. Refrigerate, uncovered, 6 hours or overnight. Run knife around edge of cake before unmolding.

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# Cheesecake crust dough

Amount	Measure	Ingredient - Preparation Method
8	tablespoons	unsalted butter - room temp
1/4	cup	sugar
1	large	egg yolk
1	teaspoon	pure vanilla extract
3/4	cup	all-purpose flour
1	pinch	salt

Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment; cream on medium speed until pale and fluffy, 3-4 minutes. Mix in egg yolk and vanilla. Add flour and salt; mix just until a dough forms.

Shape dough into a disk, and wrap in plastic wrap; refrigerate at least 30 minutes or up to 1 day.

Yield: "1 10" crust"