

## How to Make the Perfect New York Cheesecake at Home

? Classic New York Cheesecake



**OVEN**  
**325°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs (about 10-12 crackers)

1/4 cup granulated sugar

6 tbsp unsalted butter, melted

For the Filling:

4 (8 oz) packages cream cheese, softened

1 1/4 cups granulated sugar

1 cup sour cream, room temperature

1 tsp vanilla extract

3 large eggs, room temperature

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 325°F (165°C). Lightly grease a 9-inch springform pan, and wrap the bottom and sides with aluminum foil to prevent leaks in the water bath.
- 2. Make the Crust:** In a bowl, mix the graham cracker crumbs, sugar, and melted butter until combined and sandy. Press the mixture firmly into the bottom of the pan. Bake for 8-10 minutes, then cool while preparing the filling.
- 3. Make the Filling:** In a large bowl, beat the cream cheese on medium speed until creamy and smooth (about 2-3 minutes). Add sugar and beat until combined. Mix in sour cream and vanilla extract. Add eggs one at a time, mixing on low after each addition. Avoid overmixing to prevent cracks.
- 4. Assemble and Bake:** Pour the filling over the cooled crust. Place the springform pan into a larger roasting pan. Carefully pour hot water into the roasting pan until it comes halfway up the springform pan. Bake for 55-70 minutes, until the edges are set but the center is slightly jiggly.
- 5. Cool and Chill:** Turn off the oven and let the cheesecake sit inside with the door slightly open for 1 hour. Cool completely at room temperature, then refrigerate for at least 4-6 hours, preferably overnight.

### TIPS FOR SUCCESS

Room temp ingredients = smooth texture.

Let cream cheese, eggs, and sour cream sit out.

Water bath is key: it ensures even baking and prevents cracks.

Don't overmix once the eggs are added to avoid incorporating excess air.

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