

Chantal's New York Cheesecake allrecipes.com

Rated: ★★★★★

Submitted By:
Taliesen

Prep Time: 30
Minutes

Cook Time: 1
Hour

Ready In: 7 Hours
30 Minutes

Servings: 12

"Why go to the Cheesecake Factory to get a taste of this favorite dessert when you can make your own cheesecake at home with this recipe?"

INGREDIENTS:

15 graham crackers, crushed	3/4 cup milk
2 tablespoons butter, melted	4 eggs
	1 cup sour cream
4 (8 ounce) packages cream cheese	1 tablespoon vanilla extract
	1/4 cup all-purpose flour
1 1/2 cups white sugar	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan.
2. In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.
3. In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate. Mix in sour cream, vanilla and flour until smooth. Pour filling into prepared crust.
4. Bake in preheated oven for 1 hour. Turn the oven off, and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking. Chill in refrigerator until serving.

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Printed from Allrecipes.com 4/21/2013

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easy.*
-- Angela Sackett



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