

*Oven Temperature: 350°F.  
Baking Time: 45 Minutes*

## *New York Creamy Cheesecake*

Serves: 8 to 12

INGREDIENTS	MEASURE	WEIGHT	
		<i>pounds/ounces</i>	<i>grams</i>
<i>room temperature</i> cream cheese*	<i>volume</i> 2 (8 ounce) packages	1 pound	454 grams
sugar	1 cup	7 ounces	200 grams
<i>optional: cornstarch †</i>	1 tablespoon	•	8 grams
3 large eggs	scant 5 fluid ounces	5.25 ounces	150 grams (out of the shell)
freshly squeezed lemon juice	3 tablespoons	1.5 ounces	47 grams
vanilla	1 1/2 teaspoons	•	6 grams
salt	1/4 teaspoon	•	•
sour cream	3 cups	1 pound 9.5 ounces	726 grams

*\*Don't be tempted to use the more expensive "natural" cream cheese. Philadelphia brand, available even in Japan, offers the best and most consistent flavor for this cake.*

*†If cornstarch is omitted, a small amount of liquid will seep out after unmolding. If the cake has a sponge base, this is no problem. Otherwise, liquid can be absorbed with a paper towel. I prefer not using the cornstarch as the cake is a shade more creamy. Also, it makes it suitable to serve as a Passover dessert.*

***Equipment:*** One 8-inch by 2 1/2-inch or higher springform pan, greased and bottom lined with greased parchment or wax paper; outside of the pan wrapped with a double layer of heavy-duty foil to prevent seepage. One 10-inch cake pan or roasting pan to serve as a water bath.

***Preheat the oven to 350°F.***

In a large mixer bowl beat the cream cheese and sugar until very smooth (about three minutes), preferably with a whisk beater. Beat in the cornstarch if desired. Add the eggs, 1 at a time, beating after each addition until smooth and scraping down the sides. Add the lemon juice, vanilla, and salt and beat until incorporated. Beat in the sour cream just until blended.

Pour the batter into the prepared pan. Set the pan in the larger pan and surround it with 1 inch of very hot water. Bake 45 minutes. Turn off the oven without opening the door and let the cake cool for 1 hour. Remove to a rack and cool to room temperature (about 1 hour). Cover with plastic wrap and refrigerate overnight.

***To Unmold:*** Have ready a serving plate and a flat plate at least 8 inches in diameter, covered with a plastic wrap. Place pan on a heated burner and move it around for 15 seconds. Wipe sides of pan with a hot, damp towel.

Run a thin metal spatula around the sides of the cake and release the sides of the springform pan. Place the plastic-wrapped plate on top and invert. Remove the bottom of the pan and the parchment. Reinvert onto the serving plate and use a small metal spatula to smooth the sides. Refrigerate until shortly before serving.

**Notes:** An 8- by 3-inch solid cake pan can be used instead of a springform. To unmold the cake, run a thin spatula around the sides, place the pan on heated burner for 10 to 20 seconds, moving the pan back and forth, and then invert. If the cake does not release, return to the hot burner for a few more seconds.

For a richer, denser cheesecake that completely holds its moisture without cornstarch, replace the 3 whole eggs with 6 egg yolks.

### ***Processor Method***

A food processor also works well to mix this batter. Process the cream cheese and sugar for 30 seconds or until smooth. Add the cornstarch if desired and pulse to blend. Add the eggs, 1 at a time, with the motor running. Add the lemon juice, vanilla, salt, and sour cream and pulse to combine.

### ***Bottoms for Cheesecake***

***Au Naturel:*** This cheesecake is firm enough to be unmolded and served without a base if desired.

***Biscuit Roulade:*** A very elegant presentation is to “sandwich” the cheesecake between soft layers of sponge-type cake. Bake Biscuit Roulade and cut it into 8-inch rounds. Use 1 round to line the bottom of the parchment-lined springform pan before pouring in the batter. After baking the cheesecake, top it with the second round. Chill and unmold as usual. Sprinkle with powdered sugar if desired. Cake scraps can be cut into shapes to decorate the sides.

***Biscuit à la Cuillère:*** Homemade or packaged ladyfingers can be used to line the bottom and sides of the cake pan. Use a 9- by 3-inch pan and butter to grease the sides of the pan; this holds the ladyfingers in position. After baking 25 minutes, cover the top of the cheesecake loosely with foil to prevent over-browning. Before unmolding, wipe the outside of the pan with a hot, wet towel.

***Finished Height:*** 2 1/2 inches

***Store:*** 1 week refrigerated. Do not freeze because the texture will become less smooth.

***Complimentary Adornments:*** 3/4 cup Lemon Curd poured hot on top of the chilled cake.

### ***Pointers for Success***

? Wrapping the pan with foil keeps it watertight. Grease the sides of the pan so the surface will not crack when the cake starts to shrink on cooling. Chill thoroughly before unmolding. The water bath pan must not be higher than the springform pan or it will slow down baking.