



New York Cheesecake

This recipe makes a thick and rich cheesecake that has no crust to get soggy. Chill it overnight before slicing it.

From "Jim Foble's Old-Fashioned Baking Book" by Jim Foble, Lake Isle Press, 1996

INGREDIENTS

5 large eggs
2 cups (1 pint) sour cream
Four 8-ounce packages cream cheese
8 tablespoons (1 stick) unsalted butter
1 1/2 cups granulated sugar
2 tablespoons cornstarch
1 1/2 teaspoons vanilla extract
1 teaspoon fresh lemon juice
1 teaspoon grated lemon zest

Makes one 10-inch cheesecake



Dara O'Brien

PREPARATION

1. Let the eggs, sour cream, cream cheese, and butter come to room temperature. Adjust a rack to the center of the oven and preheat to 300°F. Generously butter a 10-inch springform pan. To ensure that no moisture from the water bath seeps into the pan, wrap a double layer of heavy-duty aluminum foil tightly around the bottom and sides, crimping and pleating the foil to make it conform. Fold the top edge of the foil down so it is even with the top edge of the pan.
2. In a large mixing bowl, using an electric mixer, beat the eggs with the sour cream until well blended.
3. In a medium-sized bowl, beat the cream cheese with the butter until smooth and creamy. Scrape into the egg-sour cream mixture and beat until smooth. Add the sugar, cornstarch, vanilla, lemon juice, and lemon zest and beat thoroughly, about 2 minutes. Pour into the prepared springform pan and place in a roasting pan large enough to prevent the sides from touching. Place in the oven and carefully pour in enough very hot tap water to reach halfway up the sides of the springform pan.
4. Bake for 2 hours 15 minutes, or until the cake is very lightly colored and a knife inserted in the center emerges clean. Remove from the water bath and carefully peel the aluminum foil from around the pan. Let stand at room temperature until completely cool, about 4 hours. Refrigerate, covered, until well chilled.

Note: When using a water bath, or bain-marie, you must be very careful not to scald yourself with the hot water in the outer pan. This is all too easy to do as you remove the paired pans from the oven: The pans are heavy and unless you can keep them absolutely level, the water sloshes around. Use very thick potholders (preferably mitts) and an outer pan with handles, if you have one.