



New York-Style Cheesecake

New Yorkers are convinced that “their” cheesecake is the best, and indeed, this dessert—said to have made its debut at a city delicatessen in the 1920s—is the picture of smooth, creamy perfection. While there’s no single definition of New York-style, the term generally refers to a classic, unadorned cheesecake. This luxurious version features a cream-cheese and sour-cream filling over a homemade cookie-dough crust.

SERVES 8 TO 10

FOR THE CRUST

- ½ cup (1 stick) unsalted butter, room temperature
- ½ cup sugar
- 2 large egg yolks
- 2¼ teaspoons vanilla extract
- 1¼ cups all-purpose flour, plus more for dusting
- Pinch of salt

FOR THE FILLING

- Unsalted butter, for pan
- 3½ pounds (seven 8-ounce bars) cream cheese, room temperature
- 2¼ cups sugar
- ½ cup all-purpose flour
- 5 large eggs, room temperature
- 1 cup sour cream, room temperature
- 1½ teaspoons vanilla extract

1. Make the crust: With an electric mixer on medium speed, beat butter and sugar until pale and fluffy, 3 to 5 minutes. Add yolks, 1 at a time, beating well after each and scraping down sides of bowl as needed. Beat in vanilla. Add flour and salt; beat until mixture comes together but still crumbles.

2. Preheat oven to 350°F. On a lightly floured surface, roll out dough to slightly more than ¼ inch thick. Place the bottom of a 10-inch springform pan on top of dough; using a paring knife, cut out a round about ¼ inch larger in diameter than the pan. Transfer dough to a baking sheet; freeze 15 minutes. Bake until golden, 12 to 15 minutes. Transfer crust to a wire rack to cool completely.

3. Make the filling: Set a kettle of water to a boil. Replace bottom of springform pan, butter side, and insert bottom crust. With an electric mixer on medium speed, beat cream cheese until fluffy and smooth, about 3 minutes, scraping down sides of bowl as needed. In a small bowl, combine sugar and flour. Reduce mixer speed to low. Gradually add sugar mixture to cream cheese; beat until smooth. Add eggs, 1 at a time, beating until well incorporated after each and scraping down sides of bowl as needed. Mix in sour cream and vanilla.

4. Pour filling over crust. Wrap bottom and sides of springform pan in a double layer of foil; set springform pan in a large roasting pan. Carefully pour boiling water into roasting pan to reach halfway up side of springform pan. Bake cheesecake until set, 45 minutes; reduce oven temperature to 325°F. Continue to bake until cake is golden on top but still slightly wobbly in center, about 30 minutes more. Turn off oven; leave cake in oven with door slightly ajar 1 hour.

5. Remove from water bath; transfer to a wire rack to cool completely. Refrigerate, uncovered, at least 6 hours or up to overnight. Run a knife around edge of cake to loosen before unmolding.