

Cheesecake in a New York Minute

~recipe for New York Cheesecake~

Crust:

16 crushed graham crackers
2 T melted butter

Preheat your oven to 350 degrees. Spray a 9" springform pan with cooking spray. After crushing the graham crackers in a food processor, combine with the melted butter and press into the bottom of the springform pan.



Cheesecake Filling:

4 (8 oz.) packages cream cheese
1 ½ cups sugar
¾ cup milk
3 eggs
1 cup sour cream
1 T real vanilla extract
¼ cup flour

Bring the cream cheese to room temperature. Using a mixer, combine the cream cheese with sugar, and blend until smooth. Add the milk, the eggs, sour cream, vanilla, and flour. Blend until the mixture is smooth.

Pour on top of the crust and bake in the oven for one hour. Leave the cheesecake in the oven with the door open for one hour. After cheesecake is completely cooled, refrigerate until serving.