New York Cheesecake

Tall and dense, this is a wonderful basic New York style recipe. To achieve a creamy texture with a nicely browned top, the cheesecake is baked first at a high temperature, then finishes baking at a low temperature.

Ingredients

Ingredients for filling:
1 crumb-crust recipe, made with finely ground graham crackers
5 (8-oz) packages cream cheese, softened
1 3/4 cups sugar
3 tablespoons all-purpose flour
5 large eggs
2 large egg yolks
1 teaspoon LorAnn Lemon Bakery Emulsion
1 tablespoon LorAnn Pure Madagascar Vanilla Extract or Madagascar Vanilla Bean Paste

Ingredients for crumb-crust:
1 1/2 cups (5 oz.) finely ground graham crackers or cookies such as chocolate or vanilla wafers, or gingersnaps
5 tablespoons unsalted butter, melted
1/3 cup sugar
1/8 teaspoon salt

Directions

Directions for Crust:
Stir together crust ingredients and press onto bottom and 1 inch up side of a buttered 24-centimeter (10-inch) springform pan. Refrigerate until ready to use, up to 2 hours.

Directions for Filling:
Make crumb crust as directed above. Preheat oven to 500º F. (will reduce temperature later)

Beat together cream cheese, sugar, and flour with an electric mixer. Add eggs and yolks, one at a time, then lemon emulsion and vanilla, beating on low speed until each ingredient is incorporated and scraping down bowl between additions.

Put springform pan with crust in a shallow baking pan. Pour filling into crust and bake in baking pan (to catch drips) in middle of oven 6 - 10 minutes, or until puffed. **Reduce temperature to 200º F.** and continue baking until cake is mostly firm (center will still be slightly wobbly when pan is gently shaken), about 50 to 60 minutes more. Do not overcook or top will crack. Run a knife around edge of cake to loosen (this will also help prevent cracks) and cool completely in springform pan on a rack. Chill cake, loosely covered, at least 6 hours. Remove side of pan and transfer cake to a plate. Bring to room temperature before serving. Serve with fresh raspberries or sliced strawberries if desired.

Makes 8 - 10 servings

Note: Cheesecake keeps, covered and chilled, 2 to 3 days.

Recipe Variations:

- **Lime Cheesecake**: add several drops of Lime Oil to cheesecake batter. Top cheesecake with whipped cream sweetened with sugar and flavored with a few drops of Lime Oil.
- **Cappuccino Cheesecake**: add 2 teaspoons LorAnn Coffee Bakery Emulsion to cheesecake batter. Use ground chocolate wafer cookies for crust.
- **Almond Cheesecake:** Add 1 teaspoon LorAnn Almond Bakery Emulsion. Use ground vanilla wafers or graham crackers for crust. Top cooled cheesecake with 1/2 cup sour cream and 1/4 cup sliced almonds, toasted.
- **Holiday Eggnog Cheesecake:** Add several drops of Eggnog Flavoring to cheesecake batter. Use ground gingersnap cookies for crust.
- **Fourth of July Cheesecake:** Follow New York Cheesecake recipe above, but decorate top of cake using raspberries to form a star in the center, and cover the rest of the cake's top with blueberries.
- **Almond Joy Cheesecake:** Add 1 teaspoon LorAnn Coconut Bakery Emulsion and 1 cup sliced almonds, toasted, to cheesecake batter. Top cheesecake with a glaze made from combining 1 cup chocolate chips, 3/4 cup whipping cream and 1 teaspoon vanilla in small saucepan. Stir over medium-low heat until smooth. Cool until glaze begins to thicken but can still be poured, about 30 minutes. Pour glaze over cooled cake; spread evenly. Chill cake overnight.
- **Chocolate Mint Cheesecake:** Add several drops of Mint Chocolate Chip Flavoring to cheesecake batter. Use chocolate wafers for the crust. For topping, cool cheesecake for 10 minutes. Combine 1/2 cup sour cream and 1/4 cup sugar in bowl. Spoon sour cream topping over cheesecake. Bake cheesecake in 350-degree oven for 15 - 20 minutes, until sour cream is set. Chill until cold, at least 6 hours.