



Cut at the line for a 4x6 Recipe Card

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New York Style Cheesecake

(Cakes)

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great food | made easy!

Ingredients:

- Crust:
 - 1 ½ cups all-purpose flour
 - 1/3 cup white sugar
 - 1 egg, beaten
 - ½ cup butter or margarine, softened
- Filling:
 - 5 blocks cream cheese, softened
 - 1 ¾ cups white sugar
 - 3 tbsp all-purpose flour
 - 5 eggs
 - 2 egg yolks
 - ¼ cup whipping cream

Directions:

Combine crust ingredients and spread to edges of a 10-inch springform pan (or 9 x 13-inch pan). Prick all over with a fork, then bake 15 minutes at 400°F. Allow to cool. Turn oven up to 475°F. In a bowl, combine cream cheese, sugar, flour and eggs. Mix thoroughly. Add cream and mix enough to blend. Pour filling over crust and bake for 10 minutes at 475°F. Reduce temperature to 200°F and bake for 1 hour. Turn oven off, but leave cake in for another hour. Chill overnight. Top with fruit or sauce, or serve plain.