

Reduce by 2 use (2) 6" rings no foil on a 1/2 sheetpan with parchment or silkpat

## NEW YORK CHEESECAKE

**YIELD** 6 lb. 1 oz. (2922 g) Batter;  
2 Cakes, 8 in. (20 cm) each

**METHOD** Baked Custard

### Crust:

Graham crackers, crushed	16 oz.	480 g
Unsalted butter, melted	6 oz.	180 g

### Batter:

Cream cheese, room temperature	3 lb. 6 oz.	1620 g
Granulated sugar	14 oz.	420 g
Eggs	12.8 oz. (8 eggs)	384 g
Cake flour or cornstarch	2 oz.	60 g
Vanilla extract	0.5 fl. oz.	15 ml
Lemon zest, grated fine	0.1 oz. (1 ½ tsp.)	3 g
Heavy cream	14 fl. oz.	420 ml

- 1 Wrap the bottom of two 8-inch (20-centimeter) springform pans with foil.
- 2 Combine the graham cracker crumbs with the melted butter. Press the crumb mixture into the bottom of the springform pans. Bake for ~~12-15~~ minutes at 375°F (190°C) until the crust is dry to the touch. Set aside. Reduce oven to 300°F (150°C). **Bake for 5-10 minutes rotating oven.**
- 3 Blend the cream cheese and sugar on low speed in the bowl of a mixer fitted with the paddle attachment until no lumps remain. Scrape down the bowl often.
- 4 Add the eggs one at a time, waiting for each egg to be fully incorporated before adding more. Scrape down the bowl and paddle after each addition.
- 5 Add the flour and mix until combined. Add the remaining ingredients and mix to blend. **Scrape down again**
- 6 Divide the cheesecake batter evenly between the two pans.
- 7 Place the batter-filled pans in a hotel pan and set the hotel pan in the preheated oven. Pour enough warm water into the hotel pan to come halfway up the sides of the springform pans. Bake until the batter is set and no longer jiggles, approximately 75-90 minutes.
- 8 Cool the cakes on a wire rack in their pans, then refrigerate overnight. Release the sides of the springform pans and remove the rings. Portion the chilled cheesecakes. Serve garnished with raspberry sauce and chocolate, if desired.

Approximate values per 1/8-cake serving: **Calories** 770, **Total fat** 57 g, **Saturated fat** 34 g, **Cholesterol** 265 mg, **Sodium** 500 mg, **Total carbohydrates** 53 g, **Protein** 13 g, **Vitamin A** 40%, **Iron** 15%

### MISE EN PLACE

- Crush graham crackers.
- Bring cream cheese to room temperature.
- Grate lemon zest.
- Melt butter.
- Preheat the oven to 375°F (190°C).



New York Cheesecake garnished with raspberries, raspberry sauce and chocolate.

**Bake in Rotating oven at 250° bake for 20 mins \*open door for 5 mins close door bake another 15 mins open door 5-10 mins cook for another 30 mins.**  
**Place in Blast chiller for approximately 30 mins**  
**remove from rings add a thin layer of buttercream (soften buttercream by placing in mixer)**  
**freeze another 10 mins**  
**add mirror glaze (make sure its at 90°F)**  
**\*place cake on bowl that is under a 1/2 sheet pan with a cooling rack**



1 Pressing the crumb mixture into the pan.



2 Panning the batter.



3 Removing the springform pan from the cheesecake.