

Dad's NEW YORK CHEESE CAKE - Full Recipe

FOR THE GRAHAM CRACKER CRUST

Ingredients : 1 Package Graham Crackers (approx 1 Cup)
 1/2 Cup Sugar
 1/4 Pound (1 stick) Sweet Butter, melted

1. In a food processor, pulse the graham crackers and sugar together into course crumbs
 2. Slowly pulse in the melted butter.
 3. Spread the mixture onto the bottom and up the sides of a 10" springform pan (don't pack too tightly).
- >>> DO NOT WASH THE PROCESSOR<<<
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FOR THE FILLING

Ingredients : 4 Eggs
 3 Packages Cream Cheese
 1 Cup Sugar
 1 Tablespoon Vanilla
 1/4 Teaspoon Cardamom (optional)

1. Break up one package of cream cheese into pieces, and add it along with 2 eggs to the processor. Pulse till smooth.
 2. Do the same with another package of cream cheese plus 1 more egg.
 3. Do the same with the last package of cream cheese plus the last egg.
 4. Add the vanilla and cardamom, and pulse till smooth with no lumps.
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BAKING

1. Preheat oven to 350°
 2. Pour the filing carefully over the crust, and bake for 50 minutes
- >>> AGAIN, DO NOT WASH THE PROCESSOR<<<
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MEANWHILE, PREPARE THE TOPPING

Ingredients : 1 Pint Sour Cream
 1 Teaspoon Vanilla
 1/2 Cup Sugar

Process till smooth.

FINAL

1. After cheesecake has baked for 50 minutes, remove from oven and pour on the topping.
2. Return to oven for ten more minutes.
3. Remove from oven and cool overnight.