

New York Style Deli Cheesecake

Cheesecake is essentially a custard pie. Different ratios of ingredients will alter the texture. Generally speaking, cream cheese, heavy cream, half and half, and sour cream all provide fat so normally if you don't have enough of one ingredient you can substitute more of another to replace it. If you're trying to flavor a cheesecake try infusing the flavor in the heavy cream on the stove first (like tea but instead of water use heavy cream and instead of tea some of the solid herb or spice you want to infuse). If you use liquid flavorings, like alcohol, you may want to use more eggs since eggs create the structure in cheesecake. Too much liquid and not enough eggs and the cheesecake won't set up. Be sure to aim for "over flavoring" since cream cheese is heavy in fat which masks flavor very well.

The standard cheesecake recipe is 1# cream cheese, 1 egg, 3 ½ ounces sugar, and 1 ounce heavy cream. Use this ratio to help with altering the recipe.

Ingredients	1 cheesecake (9" x 2" round) 1# 7 ½ ounces	2 cheesecakes or 1 tall cheesecake (9" x 5" round) 2# 15 ounces	3 cheesecakes 4# 6 ½ ounces
Cream cheese, room temperature	12 oz	1# 8 oz	2# 4 oz
Lemon Zest	1 lemon	2 lemons	3 lemons
Granulated Sugar	4 oz	8 oz	12 oz
Heavy Cream	2 oz	4 oz	6 oz
Whole Eggs	4 oz (2 each)	8 oz (4 each)	12 oz (6 each)
Sour Cream	½ oz	1 oz	1 ½ oz
Half-and-Half	1 oz	2 oz	3 oz
Vanilla Extract	To Taste	To Taste	To Taste

1. Prepare a 9" cake pan or springform pan. Cut a parchment paper circle so that it perfect fits into the pan, spray the pan with pan release, line the pan, then spray the paper.
2. Prepare a graham cracker or cookie crust in the prepared pan.
3. In an electric mixer fitted with the paddle attachment, cream together the cream cheese until soft and lump free (be sure to scrape the sides of the bowl).
4. Add the sugar and beat until light and fluffy.
5. Add the eggs one at a time, scraping in between each addition.
6. Once all the eggs have been added, add in the remaining ingredients and mix until combined.

7. Fill the prepared pan with the cheesecake batter and bake in a water bath (place the prepared pan in a sheet pan with water to about half up the sides of the cake pan) at 300 degrees for about 40-45 minutes. The cake should have a slight jiggle to it and when you touch it with your finger it should not stick to your finger.

8. Allow to cool slightly at room temperature then refrigerate for 4 hours or over night.