New York Cheesecake

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
8 in cheesecake, 12 slices	≈45 min	≈11 h (incl. 6 h chill)	400 °F (204 °C), 525 °F (274 °C), then 200 °F (93 °C)	502 kcal · 387 mg Na · 9 g protein

EQUIPMENT
8 in springform · Food processor · Stand mixer · Rolling pin · Oven thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
PASTRY CRUST				
1	Granulated sugar	80 g	⅓ cup + 1 tbsp	Pulse the sugar and zest ≈5 s. Add the butter, yolk, water and vanilla and pulse until granular, with butter bits ≈¼ in.
	Lemon zest, *finely grated*		1 lemon	
	Butter, salted, *cold, 4 pieces*	43 g	3 tbsp	
	Egg yolk	17 g	1 large	
	Water	15 g	1 tbsp	
	Vanilla extract	4.2 g	1 tsp	
2	Flour, all-purpose	100 g	¾ cup + 1 tbsp	Add the flour. Pulse rapidly 20–30 times, scraping the bowl, until the dough nearly forms a ball. Flatten into a thick disk, wrap and chill 1 h.
3				Oven to 400 °F (204 °C), rack in the lower third. Butter the pan and remove the ring. Press a bit under half the dough thin over the base. Bake until pale golden, ≈8 min. Cool completely. Oven to 525 °F (274 °C).
4				Roll the rest into an 8 × 6 in rectangle and cut crosswise into four 2 in strips. Reattach the ring. Press the strips around the side, patching the gap with scraps. Chill.
FILLING				
5	Cream cheese, Philadelphia, *room temp*	907 g	4 × 8 oz bricks	Beat the cream cheese until smooth. Add the sugar, flour, salt, zests and vanilla and beat 2–3 min.
	Granulated sugar	280 g	1⅓ cups + 1 tbsp	
	Flour, all-purpose	19.5 g	2½ tbsp	
	Kosher salt, Morton	1.2 g	¼ tsp	
	Orange zest, *finely grated*		1 orange	
	Lemon zest, *finely grated*		1 lemon	
	Vanilla extract	10.5 g	2½ tsp	
6	Eggs, *room temp*	200 g	4 large	Beat in the eggs and yolks one at a time, ≈15 s each. Beat 30 s more.
	Egg yolks, *room temp*	34 g	2 large	
7	Heavy whipping cream	45 g	3 tbsp	Mix in the cream on low. Pour into the crust and smooth the top.

Source: Lindy's, via Greg Patent, Baking in America; scaled from 9 in

#	INGREDIENT	MASS	VOLUME	PROCEDURE
BAKE				
8				Bake at 525 °F (274 °C) for 10 min. Lower to 200 °F (93 °C) and bake until the top is golden brown and only the center wobbles slightly, ≈1 h.
9				Cool on a rack to room temp, ≈2 h. Cover loosely and refrigerate at least 6 h, ideally overnight. Run a thin knife around the edge, remove the ring, and slice with a hot, dry knife.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Granulated sugar	360 g	1,393	4	—
Butter, salted	43 g	308	277	0
Egg yolk	17 g	55	8	3
Vanilla extract	15 g	42	1	0
Flour, all-purpose	120 g	435	2	12
Cream cheese, Philadelphia	907 g	3,240	3,564	65
Kosher salt, Morton	1.2 g	—	480	—
Eggs	200 g	286	284	25
Egg yolks	34 g	110	16	5
Heavy whipping cream	45 g	153	12	1
Total		**6,022**	**4,649**	**112**
Per serving (1/12)		**502**	**387**	**9**

Nutrition: USDA FoodData Central: SR Legacy (sugar, butter, egg, yolks, vanilla, unbleached all-purpose flour, cream) and Branded Foods labels (Philadelphia, Morton). Water, zest and pan butter not counted.

NOTES

- Dense and cake-like, not creamy: more eggs and some flour, only a little cream, and no water bath.
- Scaled to 8 in from Patent’s 9 in recipe (×0.8). The 2 yolks are rounded up from 1.6.
- Check the oven with a thermometer. The 200 °F (93 °C) stage only works if the oven really holds that.
- Patent prefers Neufchâtel (less fat). The numbers are for Philadelphia Original. His strawberry sauce is left off.