



Palatable

New York Style Cheesecake

🕒 Prep: 20m • Cook: 1h • Total: 1h 20m

👥 8-10

Ingredients

- 1 1/4 cup graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- 4 (8 oz.) package cream cheese, softened
- 1 (14 oz.) can Sweetened Condensed Milk
- 4 large eggs
- 1/3 cup all purpose flour
- 1 tablespoon vanilla extract
- 1/2 teaspoon lemon zest

Instructions

1. HEAT oven to 300degF. Combine graham cracker crumbs, sugar and butter in small bowl; press firmly into bottom of un-greased 9-inch springform pan.
2. BEAT cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour, vanilla and lemon peel; mix well. Pour into prepared pan.
3. BAKE 1 hour or until lightly browned. Cool. Chill. Garnish as desired.

Notes

Instead of 1/2 tsp of Lemon Zest, you can use 1 tbsp or Lemon Juice

🔗 Source : <https://www.eaglebrand.com/recipe-detail/newyorkstylecheesecake-4044>