New York Cheesecake

Recipe by the Editors of Gourmet, Random House

Makes 1 9-inch cheesecake

Ingredients

- 1 pound cream cheese, softened
- 1 pound ricotta cheese
- 1 1/2 cups sugar
- 4 large eggs, at room temperature
- 1/2 stick (1/4 cup) unsalted butter, melted & cooled
- 3 Tbsp all-purpose flour
- 3 Tbsp cornstarch
- 2 1/2 tsp vanilla
- 2 cups dairy sour cream

Instructions

1. In a large bowl with mixer, cream together cream cheese, ricotta cheese, and sugar.
2. Beat in eggs, one at a time, beating well after each addition.
3. Add butter, flour, cornstarch, and vanilla and beat mixture until well-combined.
4. Fold in sour cream.
5. Turn into an ungreased springform pan.
6. Bake cheesecake in the middle of a preheated 325°F oven for 1 hour (the cake will be soft in the center).
7. Turn off heat - do not open the oven door - and let the cake remain in the oven for 2 hours.
8. Remove cake from the oven, set it on a rack, and let it cool completely in the pan.
9. Chill cheesecake, loosely wrapped, for at least 2 hours.
10. Remove sides of the pan and transfer cake to a cake stand or plate.

NEW YORK CHEESECAKE-FROM GOURMET'S BEST DESSERTS

FROM THE Editors of Gourmet, Random House

1 pound cream cheese, softened
1 pound ricotta cheese
1½ cups sugar
4 large eggs, at room temperature
½ stick (¼ cup) unsalted butter, melted & cooled
3 tablespoons all-purpose flour
3 tablespoons cornstarch
2½ teaspoons vanilla
2 cups dairy sour cream

In a large bowl with mixer cream together cream cheese, ricotta cheese and sugar. Beat in eggs, one at a time, beating well after each addition. Add butter, flour, cornstarch, and

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vanilla and beat mixture until well-combined. Fold in sour cream.

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