My Family's New York Cheese Cake From Scratch Recipe

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Recipe:

* 3 Table Spoons of Melted Butter

* 18 Crushed Gram Crackers

* 1/4 Cup of All - Purpose Flour

* 1 Cup of Sour Cream

* 1 Tablespoon of Vanilla Extract

* 4 (8 ounce) Packages of Cream Cheese

* 1 1/2 Cups of White Sugar

* 2/3 Cups of Milk

* 4 Eggs

* 1 Teaspoon of Finely Grated Lemon Zest

* 1 Teaspoon of Finely Grated Orange Zest

New York style cheese cake

Directions:

Prep: 15 min, Cook: 1 hr, Ready in: 4 hr 15 min

1) Preheat oven to 350 degrees F

2) Lightly grease the bottom and the sides of a 9 inch spring form pan

3) Mix gram cracker crumbs with melted butter in a bowl until evenly moist. Press the mix into the inside of the pan

4) Whisk flour, sour cream, and vanilla extract in a bowl

5) Stir cream cheese and sugar with a wooden spoon in a large bowl until mixed evenly for 3 - 5 minutes

6) Pour milk into the cream cheese mixture and whisk until combined

7) Whisk in eggs, one at a time, stirring well after each egg

8) Stir in lemon zest, orange zest, and sour cream mixture, whisk until combined

9) Pour mixture into prepared pan

10) Bake in preheated oven until the edges have nicely puffed and the surface of the cheese cake is firm except for a small spot in the center that will jiggle when the pan is gently shaken, about one hour

11) When the cheese cake is done, turn off the oven and let it cool in the oven for 3 - 4 hours. This prevents any cracks from forming on the top of the cheese cake.

12) Eat your freshly made New York style cheese cake.