



— EST. 1980 —



PAIRS
WELL WITH:
ZINFANDEL

NEW YORK STYLE CHEESECAKE

Servings 16-20

Do not be afraid of the extreme oven temperature--the surface of the cake will be golden, with a creamy interior.

Preheat the oven to 400°. Lightly grease a 9-inch springform pan.

Whisk together in a bowl or process in a food processor for 10 seconds:

1¼ cups all-purpose flour

1/3 cup sugar

(Finely grated zest of 1 small lemon)

¼ teaspoon salt

Add:

**1 stick unsalted butter,
cut into 8 pieces, softened**

Mash with the back of a fork or process until the mixture resembles coarse crumbs. Add:

1 large egg yolk

Stir or process just until the dough comes together in a ball. If the dough is too soft and sticky to work with, wrap it and refrigerate for at least 30 minutes (up to 2 days). Press one-third of the dough, or slightly less, over the bottom of the pan as evenly as possible. Prick the dough all over with a fork. Bake until the crust is light golden brown, 10 to 15 minutes.

Let cool completely on a rack.

Press the remaining dough about 1/8-inch thick around the sides of the pan, making sure that it is attached to the bottom crust all around. Brush the bottom and sides of the crust with:

1 egg well beaten

Refrigerate the crust if you are not filling it right away.

Have all ingredients at room temperature, about 70°. Preheat the oven to 500°.

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cooking



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Beat in a large bowl, or in a stand mixer with the paddle attachment, until smooth and creamy:

**2½ pounds (five 8-ounce packages)
cream cheese, softened**

Scrape the sides of the bowl and the beaters well. Gradually add and beat until smooth and creamy, 1 to 2 minutes:

**1¾ cups sugar (Up to 3 tablespoons
all-purpose flour, for a denser texture)**

Beat in:

Finely grated zest of 1 lemon

½ teaspoon vanilla

Beat in one at a time until incorporated, scraping the sides of the bowl and the beaters after each addition:

5 large eggs

2 large egg yolks

On low speed, beat in:

½ cup heavy cream

Scrape the batter into the crust and smooth the top. Bake for 15 minutes at 500°, then reduce the oven temperature to 200° and bake for 1 hour more.

Turn the oven off, prop the oven door ajar with the handle of a wooden spoon, and let the cake cool in the oven for 30 minutes.

Transfer to a rack and let cool completely in the pan before removing the pan ring. Cover and refrigerate for at least 6 hours, preferably 24 hours, before serving. The cheese flavor is

even more intense after 48 hours.

Raspberry Sauce

1 pint raspberries

3 tablespoons sugar

2 teaspoons lemon juice

Use a silicone spatula to push the pulp through a fine-mesh sieve into a bowl until all that is left in the sieve is a heaping tablespoon of stiff, clumped together seeds. Serve chilled or at room temperature. Cover and refrigerate for up to 3 days.

