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## New York Cheesecake ••

New York Cheesecake is a classic dessert that originated in New York City. It is a rich and creamy dessert made with cream cheese, sugar, eggs, and a graham cracker crust. The cheesecake is baked in the oven until it is set and then chilled before serving. It is often topped with a sweet fruit sauce or fresh berries. New York Cheesecake is typically enjoyed as a special treat for birthdays, holidays, or other celebrations.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 60 mins

**Total Time:** 90 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 10

**Serving Size:** 100 g

### Ingredients

500 g	Cream cheese
200 g	Sugar
4 pieces	Eggs
200 g	graham cracker crumbs

100 g Butter

2 tsp Vanilla Extract

## Directions

### Step 1

#### Preheating

Preheat the oven to 325°F (160°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

#### Mixing

In a mixing bowl, combine the graham cracker crumbs and melted butter. Press the mixture into the bottom of a 9-inch (23 cm) springform pan to form the crust.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

### Step 3

#### Mixing

In a separate mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 4

Pouring

Pour the cream cheese mixture over the crust in the springform pan. Smooth the top with a spatula.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

Baking

Bake the cheesecake in the preheated oven for 60 minutes or until the center is set. Remove from the oven and let cool to room temperature.

**Prep Time:** 0 mins

**Cook Time:** 60 mins

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## Step 6

Refrigerating

Refrigerate the cheesecake for at least 4 hours or overnight before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

**Calories:** 348 kcal

**Fat:** 38 g

**Protein:** 7 g

**Carbohydrates:** 34 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	7 g	41.18%	41.18%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	34 g	61.82%	68%
Fibers	0 g	0%	0%
Sugars	27 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	23 g	104.55%	135.29%
Fat	38 g	135.71%	152%
Cholesterol	115 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	15 iu	1.67%	2.14%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	280 mg	12.17%	12.17%
Calcium	8 mg	0.8%	0.8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	6 mg	75%	33.33%
Potassium	160 mg	4.71%	6.15%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Birthday Wedding Halloween  
 Valentine's Day Mother's Day Father's Day New Year Anniversary  
 Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic  
 Game Day

### Cuisines

Italian Chinese

### Meal Type

Brunch Lunch Dinner

### Course

Desserts

### Difficulty Level

Medium

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