

Pagliacci's New York Cheesecake

Serves 10

Crust

- 1 1/4 cups graham wafer crumbs (I prefer vanilla wafer crumbs)
- 1/4 cup sugar
- 1/4 cup butter, melted

Filling

- 40 ounces cream cheese, room temperature (5 8oz packages; I use low-fat.)
- 2 tablespoons fresh lemon juice
- 2 teaspoons vanilla
- 1 3/4 cups sugar (I like a 1 1/4 cups)
- 3 tablespoons flour
- 1/4 teaspoon salt
- 5 eggs
- 2 egg yolks
- 1/4 cup whipping cream

Directions:

First: Mix crumbs, 1/4 cup sugar and butter and press into a 10" spring form pan. Refrigerate until ready to use.

1. Preheat oven to 500°. *Make sure your oven is clean before you start!*
2. Beat cream cheese with electric mixer in large bowl until very smooth. Blend in lemon juice and vanilla. Sift sugar, flour and salt together and gradually beat into cheese. Beat until creamy, smooth and light, about 5 minutes. Beat in eggs and yolks one at a time. Blend in cream. Pour into crust. *Place filled pan on a baking sheet lined with parchment paper or foil.*
3. Bake 12 minutes.
4. Reduce oven temperature to 300°. Continue baking until cake is firm at edges, but fairly jiggly at center – 45-55 minutes.
5. Run a sharp knife around the edge of the pan. Cool cake completely, cover loosely and refrigerate at least 24 hours before serving.

Read more: <http://www.food.com/recipe/pagliaccis-new-york-cheesecake-364368#ixzz1RMOCwh6e>