

Bordt Family Cookbook

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Introduction

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New York Cheesecake

Description

What can I say about New York Cheesecake! Submitted by Sharon Bordt - April 8, 2010

Ingredients

- 2 cups finely crushed graham crackers
- 1/2 cup margarine or butter
- 5 pkgs cream cheese (8 oz packages), softened
- 1 3/4 cups sugar
- 2 tbsps all purpose flour
- 2 1/2 tsps vanilla
- 5 eggs
- 2 egg yolks
- 1/3 cup whipping cream
- 1 tsp finely shredded lemon peel



Instructions

Crust: Combine graham cracker crumbs and margarine, Stir well and press onto bottom of 9x3pan (springform). Cake: Mix cream cheese, sugar, flour, and vanilla. Beat with an electric mixer until fluffy. Add eggs and egg yolks. Beat on low speed until blended well. Stir in whip cream and lemon peel. Place on baking sheet. Bake at 325* for 1 1/2 hrs until center is almost set.