New York Style Cheesecake

Ingredients

- 1 7/8 cups graham cracker crumbs
- 1/2 cup Butter Melted (1 stick)
- 1 cup Sugar divided
- 2 lbs cream cheese
- 2 eggs lightly beaten
- 1 tsp vanilla extract
- 2 tbsp cornstarch
- 1 cup sour cream

Summary

Yield: 12
Source: Charlie (Carl) - from Sunshine Graham Crackers
Prep Time: 30 minutes
Category: Desserts
Cuisine: American
Tags: graham crackers, cream cheese

Instructions

Preheat oven to 450 degrees.

In a bowl, place graham cracker crumbs, butter and 2 tablespoons sugar; blend well. Reserve 2 tablespoons for garnish. Press remaining mixture onto bottom and sides of a greased 9 inch springform pan. Chill in freezer while preparing filling.

In mixer bowl, beat cream cheese and remaining sugar until smooth and light. Beat in eggs, vanilla and cornstarch, just until blended. Stir in sour cream. Pour mixture into prepared crust and back for 10 minutes. Reduce temperature to 200 degrees and bake 45 minutes. Turn off over; allow to cool with the door opened slightly for 3 hours.

Remove sides from pan; sprinkle with reserved crumb mixture and chill.