

Panasonic Cooking

New York Style Cheesecake

New York Style Cheesecakes are creamy, smooth, rich and absolutely delicious. Follow this recipe and make it at home!

Ingredients:

Crust

2 cups (300 g) graham cracker crumbs

1/4 (50 g) cup white sugar

1/3 cup (90 g) sweet butter (unsalted)

Filling

2 large sized containers (400 g) cream cheese, 31% fat

2/3 cups (130 g) white sugar

2 tbsp (20 g) all purpose flour

3 large eggs

1 tsp (5 ml) vanilla extract

1/2 tbsp (7 ml) lemon zest

Directions

Prepare the crust

1. Combine the graham cracker crumbs, white sugar and sweet butter in a bowl and mix thoroughly.
2. Pour the crust mixture into the multi cooker pan. Use fingertips to compress and spread the mix across the bottom and up the sides to the 4 cup marker.
3. Place in refrigerator and allow to set for 45 minutes. Meanwhile prepare the filling.

Prepare the filling

1. Place all filling ingredients in a bowl. Use a blender to beat the mixture until smooth. Do not overbeat, just enough to blend the ingredients evenly.
2. Pour mixture into the crust mold and spread it out evenly. The mixture may go above the crust, which is acceptable.
3. Place the pan into the multi cooker and press the Cake setting, adjust the timer to 65 minutes, and press Start.
4. After the beep, remove the pan from the multi cooker and allow to cool.
5. Once cooled, have a cake plate ready to receive the cake. Place a piece of parchment paper, wax paper or plastic wrap directly on top of the cheesecake. Use hand to hold the cake at the top and turn the pan over, easing the cake into your hand. Alternatively, use a flat plate without a rim or lip which will fit inside the pan, gently ease the pan off the cake. If the cake does not easily release from the pan, place the pan in a bowl of hot water for a few minutes to loosen.
6. The cake should now be sitting upside down on your hand or plate. Place the cake plate on top of the bottom side of the cake, and gently turn it back.

A few different ways:

Top the cheese cake with peach, strawberry or raspberry compote, blueberry pie filling or cherry pie filling. Add whipped cream on top.