## **NEW YORK-STYLE CHEESECAKE**



unsalted butter for the pan 3 8-ounce packages cream cheese at room temperature 1 cup All Natural SomerSweet® (or 1/4 cup Original SomerSweet®) 3 large eggs at room temperature 1 cup sour cream 1 ½ tablespoons freshly squeezed lemon juice 1 teaspoon lemon zest 1 teaspoon vanilla

Preheat oven to 350 degrees. Butter the sides and bottom of a 9-inch springform pan with a double thickness of waxed paper. Lay two 24-inch-long pieces of aluminum foil on a work surface to make an X. Place the springform pan in the center of the foil and fold up around the sides to form a waterproof jacket.

In a large mixing bowl beat the cream cheese and SomerSweet\* until light and fluffy. Add the eggs one at a time, beating well after each addition. Add sour cream, lemon juice, lemon zest, and vanilla. Mix until smooth. Pour the batter into the prepared pan and place in a large roasting pan. At the door of the oven, pour enough hot water into the roasting pan to surround the cheesecake with one inch of water. This is a water bath, which helps keep the cheescake from cracking and curdling.

Bake for one hour. Turn off the oven and let cool, for an additional hour, without opening the door. Remove the cheesecake from the water bath and let cool to room temperature. Cover with plastic wrap. Refrigerate in the springform pan overnight. Run a warm knife around the edges of the cheesecake before you release the springform. Transfer cheesecake to a serving dish. Great with a drizzle of my Triple Hot Fudge or Hot Caramel Sauce. Serves 8-10