

## New York Style Cheesecake Pie

An easy, NY style cheesecake made in a packaged graham cracker pie crust? Sacrilege to some, but so rich, tasty and easy to make. No stand mixer, springform pan or prebaking required. Top it with fruit or serve a glass of your justly famous, homemade fruit cordial. Sing along with Frank—you know the words!



### Ingredient list for 8 servings

1 pound cream cheese - whipped or softened  
½ cup + 1 tablespoon sugar  
2 tablespoons sour cream  
1 teaspoon lime juice  
¾ teaspoon vanilla  
Pinch of salt  
2 eggs + 1 yolk  
Graham cracker crust



- Cut cream cheese blocks into cubes and let them sit at room temperature for about 20 minutes to soften. This step isn't necessary if you're using cream cheese from a tub.
- Transfer the softened cream cheese to a deep bowl. Beat it on medium speed for about 2 minutes.
- Scrape the sides of the bowl with a rubber spatula, then add the sugar, sour cream, lime juice, vanilla and salt. Beat for another 2 minutes.
- Scrape the bowl again. Then add the eggs and egg yolk and beat until everything is completely blended and the mixture is smooth and fluffy, another couple of minutes. You may need to stop the mixer to scrape the bowl every now and then.
- Preheat oven to 475F. Adjust the oven rack to the middle setting. Add 2 small oven safe bowls half-filled with water to the back corners of the oven.
- Put a metal baking tray under the pie tin and pour the filling into the prepared crust. Transfer it to the oven. Save the clear plastic lid for later storage.
- Bake at 475F for 10 minutes, then lower the heat to 225F and bake for another 50 minutes.
- Don't open the oven door! When it's finished, the cheesecake should jiggle a little bit at the center but be firm at the edges.
- Transfer the cheesecake to a wire rack. Let the cheesecake cool for a full two hours at room temperature. Then re-cover it with the original plastic lid and refrigerate at least overnight, although a full 24 hours is best.

Note: This recipe was adapted from the Spruce Eats website version. I made it in my large toaster oven, so check the times and temperatures you'll be using.