Bordt Family Cookbook

Compiled by: Shaon Bordt

Introduction

New York Cheescake

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 yokes
- 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 yokes. 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.