

new york cheesecake recipe martha stewart

New York cheesecake recipe Martha Stewart is synonymous with creamy texture, rich flavor, and a classic dessert experience that many aspire to recreate at home. Martha Stewart, a culinary icon, has provided countless recipes that resonate with home cooks and professional chefs alike. This article will delve into the origins of New York cheesecake, the essential ingredients required for the perfect Martha Stewart cheesecake recipe, and step-by-step instructions to ensure your dessert turns out just right.

Understanding New York Cheesecake

New York cheesecake is distinguished by its dense, creamy texture and rich flavor. Unlike other cheesecakes that may incorporate lighter ingredients like ricotta or sour cream, New York cheesecake is primarily made with cream cheese, which gives it a uniquely smooth and rich profile. Traditionally, it is baked in a springform pan and often has a graham cracker crust that provides a delightful crunch to balance the creaminess of the filling.

The Origins of New York Cheesecake

The origins of New York cheesecake can be traced back to the early 1900s when it became popular in the city. While cheesecake recipes existed long before that, it was the use of cream cheese that set New York cheesecake apart. Kraft Foods introduced cream cheese in 1872, and it quickly became the go-to ingredient for many bakers. Over the decades, New York cheesecake evolved into the beloved dessert we know today, often served plain or topped with fruits, chocolate, or caramel.

Essential Ingredients for Martha Stewart's New York Cheesecake

To recreate Martha Stewart's famous New York cheesecake, you will need the following ingredients:

- For the crust:
 - 1 ½ cups graham cracker crumbs
 - ½ cup granulated sugar
 - ½ cup unsalted butter, melted
 - ¼ teaspoon salt

- For the filling:
 - 4 (8-ounce) packages of cream cheese, softened
 - 1 cup granulated sugar
 - 1 teaspoon vanilla extract
 - 4 large eggs
 - 1 cup sour cream
 - ¼ cup all-purpose flour
 - 1 tablespoon lemon juice (optional)

Step-by-Step Instructions for Making New York Cheesecake

Creating the perfect New York cheesecake requires careful attention to detail and patience. Follow these steps to ensure success:

1. Prepare the Crust

- Preheat your oven to 350°F (175°C).
- In a medium bowl, combine the graham cracker crumbs, granulated sugar, melted butter, and salt. Mix until well combined, and the mixture resembles wet sand.
- Press the mixture firmly into the bottom of a 9-inch springform pan. Make sure it is evenly distributed and compacted.
- Bake the crust in the preheated oven for about 8-10 minutes, or until it is set and lightly golden. Remove from the oven and let it cool while you prepare the filling.

2. Make the Filling

- In a large mixing bowl, beat the softened cream cheese with an electric mixer on medium speed until smooth and creamy, about 2-3 minutes.
- Gradually add the granulated sugar and continue beating until well combined and fluffy.
- Mix in the vanilla extract and lemon juice (if using).
- Add the eggs, one at a time, beating well after each addition. Be cautious not to overmix at this stage, as this can incorporate too much air into the batter, leading to cracks during baking.
- Gently fold in the sour cream and flour until just combined.

3. Assemble and Bake

- Pour the cheesecake filling into the cooled crust, smoothing the top with a spatula.
- Place the springform pan on a baking sheet to catch any drips and to make it easier to handle.
- Bake in the preheated oven for 55-70 minutes, or until the edges are set and the center is slightly jiggly. The cheesecake will continue to set as it cools.
- Turn off the oven and crack the door open, allowing the cheesecake to cool slowly for about an hour. This helps prevent cracking.

4. Chill the Cheesecake

- After the cheesecake has cooled for an hour in the oven, remove it and let it cool to room temperature on a wire rack.
- Once cooled, cover the cheesecake with plastic wrap and refrigerate for at least 4 hours or overnight. This chilling time is crucial for the flavors to meld and the cheesecake to firm up.

5. Serve and Enjoy

- Before serving, you can top your New York cheesecake with fresh fruits, chocolate ganache, whipped cream, or any of your favorite toppings.
- To slice, run a knife around the edges of the springform pan to loosen the cheesecake. Carefully remove the sides of the pan and cut into wedges.
- Serve and enjoy your homemade New York cheesecake!

Tips for Success

To ensure your New York cheesecake is a hit, consider the following tips:

1. **Use Room Temperature Ingredients:** Allow your cream cheese, eggs, and sour cream to come to room temperature before mixing. This helps achieve a smoother batter.
2. **Don't Overmix:** Overmixing can lead to a cheesecake that is too airy and prone to cracking.
3. **Water Bath Method:** If you're concerned about cracks, consider using a water bath. Wrap the outside of the springform pan in aluminum foil and place it in a larger baking dish filled with hot water. This creates a gentle steaming effect during baking.
4. **Chill Thoroughly:** Allow your cheesecake to chill completely before serving. This enhances the flavor and texture.

Conclusion

Martha Stewart's New York cheesecake recipe is a timeless classic that brings the rich and creamy flavors of this iconic dessert into your kitchen. By following the steps outlined in this guide, you can create a cheesecake that rivals any bakery's offering. With the right ingredients, techniques, and a bit of patience, your homemade New York cheesecake will be a delightful centerpiece for any occasion. Enjoy the process, and most importantly, savor every bite of your delicious creation!

Frequently Asked Questions

What are the main ingredients in Martha Stewart's New York cheesecake recipe?

The main ingredients include cream cheese, sugar, eggs, sour cream, vanilla extract, and a graham cracker crust.

How long does it take to bake Martha Stewart's New York cheesecake?

It typically takes about 1 hour to bake, followed by several hours for cooling and setting.

Can I use a different type of crust for Martha Stewart's New York cheesecake?

Yes, you can substitute the graham cracker crust with other types like Oreo cookie crust or a shortbread crust.

What tips does Martha Stewart provide for achieving a smooth cheesecake texture?

She recommends using room temperature cream cheese, mixing on low speed, and avoiding overmixing to prevent incorporating too much air.

Is there a recommended way to store leftover New York cheesecake?

Leftover cheesecake can be stored in the refrigerator for up to 5 days, covered tightly to prevent drying out.

What variations can I try with Martha Stewart's New York cheesecake recipe?

You can add flavors like lemon zest, chocolate, or fruit purees to the batter for different variations.

How do I know when Martha Stewart's New York cheesecake is done baking?

The cheesecake is done when the edges are set but the center still has a slight jiggle; it will firm up as it cools.

What is the best way to serve Martha Stewart's New York cheesecake?

It's best served chilled, and you can top it with fresh fruit, whipped cream, or a fruit coulis for added flavor.

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