

martha stewart new york cheesecake recipe

Martha Stewart New York cheesecake recipe is a timeless classic that has delighted dessert lovers for generations. Rich, creamy, and perfectly balanced with a hint of tanginess, this cheesecake is the epitome of indulgence. In this article, we will delve into the history of New York cheesecake, the ingredients that make Martha Stewart's version stand out, and a step-by-step guide to creating this delicious dessert in your own kitchen.

History of New York Cheesecake

The origins of New York cheesecake can be traced back to ancient Greece, where a simple mixture of cheese, flour, and honey was used to create a dessert. However, the cheesecake we recognize today began to take shape in the United States, particularly in New York City, during the early 20th century. The use of cream cheese, developed by William Lawrence in 1872, revolutionized cheesecake recipes, leading to the rich and creamy texture we know and love today.

Martha Stewart, a prominent figure in American cooking and entertaining, has popularized many recipes over the years, including her iconic New York cheesecake. Her recipe combines traditional techniques with her signature flair for presentation, making it a go-to choice for both novice bakers and experienced chefs alike.

Ingredients for Martha Stewart's New York Cheesecake

To create the perfect New York cheesecake, you will need the following ingredients:

For the crust:

- 1 ½ cups graham cracker crumbs
- ⅓ cup granulated sugar
- ½ cup unsalted butter, melted

For the filling:

- 4 (8-ounce) packages of cream cheese, softened
- 1 cup granulated sugar
- ½ cup sour cream
- ½ cup heavy cream
- 4 large eggs
- 1 teaspoon pure vanilla extract
- 1 tablespoon lemon juice
- Pinch of salt

For the topping (optional):

- Fresh berries (such as strawberries, blueberries, or raspberries)
- Whipped cream
- Chocolate shavings or caramel sauce

Step-by-Step Guide to Making Martha Stewart's New York Cheesecake

Creating a delicious New York cheesecake might seem daunting, but with Martha Stewart's recipe, you can achieve bakery-quality results at home. Follow these steps for a perfect cheesecake:

Step 1: Prepare the Crust

1. Preheat your oven to 350°F (175°C).
2. In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated.
3. Press the crumb mixture into the bottom of a 9-inch springform pan, creating an even layer. Use the back of a measuring cup or your fingers to pack it tightly.
4. Bake the crust in the preheated oven for about 8–10 minutes, or until lightly golden. Remove from the oven and let it cool while you prepare the filling.

Step 2: Make the Filling

1. 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.
2. Gradually add the granulated sugar, continuing to beat until well combined and fluffy.
3. Add the sour cream, heavy cream, vanilla extract, lemon juice, and salt to the mixture. Beat until smooth.
4. Add the eggs, one at a time, mixing on low speed after each addition. Be careful not to overmix, as this can incorporate too much air into the batter, leading to cracks in the cheesecake.
5. Once the mixture is smooth and creamy, pour it over the cooled crust in the springform pan.

Step 3: Bake the Cheesecake

1. Place the springform pan on a baking sheet to catch any drips and ensure even baking.
2. Bake the cheesecake in the preheated oven for about 50–60 minutes. The center should be set but still slightly jiggle; it will firm up as it cools.
3. Turn off the oven and crack the door, allowing the cheesecake to cool gradually for about 1 hour. This helps prevent cracks from forming.

Step 4: Chill the Cheesecake

1. After the cheesecake has cooled in the oven, remove it and let it sit at room temperature for another 30 minutes.

2. Cover the cheesecake with plastic wrap and refrigerate for at least 4 hours, or overnight for best results.

Step 5: Serve and Enjoy

1. Once chilled, remove the cheesecake from the springform pan.
2. If desired, top with fresh berries, whipped cream, or a drizzle of chocolate or caramel sauce.
3. Slice the cheesecake using a sharp knife dipped in warm water for clean edges, and serve to your eager guests.

Tips for Making the Perfect New York Cheesecake

Creating a flawless New York cheesecake requires attention to detail. Here are some tips to ensure your cheesecake turns out perfectly:

- **Room Temperature Ingredients:** Ensure that all ingredients, especially the cream cheese and eggs, are at room temperature. This helps achieve a smooth filling without lumps.
- **Don't Overmix:** While mixing the filling, avoid overmixing once the eggs are added to prevent incorporating too much air.
- **Water Bath Technique:** For a creamier texture and to prevent cracks, consider baking the cheesecake in a water bath. Wrap the springform pan in aluminum foil and place it in a larger baking dish filled with hot water.
- **Chill Time:** Allowing the cheesecake to chill overnight enhances the flavors and improves the texture.
- **Presentation:** When serving, be creative with toppings. Fresh fruit, chocolate, or even a sprinkle of nuts can elevate the presentation.

Conclusion

Martha Stewart's New York cheesecake recipe is a classic dessert that is perfect for any occasion, from family gatherings to elegant dinner parties. With its rich and creamy texture, balanced flavor, and impressive presentation, this cheesecake is sure to impress your guests. By following the steps outlined in this guide and paying attention to key tips, you can create a dessert that rivals those found in the best bakeries. Enjoy the process, and savor every delicious bite of your homemade New York cheesecake!

Frequently Asked Questions

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

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

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

Preparation time is about 20 minutes, but the cheesecake needs to bake for approximately 1 hour and then chill for at least 4 hours or overnight.

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

Yes, you can use various crusts like chocolate cookie crust, almond crust, or even a sponge cake base.

Is it necessary to use a springform pan for this cheesecake recipe?

Yes, a springform pan is recommended as it allows for easy removal of the cheesecake without damaging it.

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

The cheesecake is best served chilled, optionally topped with fresh fruits, whipped cream, or a fruit compote.

Can I make Martha Stewart's New York cheesecake ahead of time?

Absolutely! This cheesecake can be made up to 2 days in advance and stored in the refrigerator.

What should I do if my cheesecake cracks while baking?

To prevent cracking, make sure not to overbeat the batter and bake the cheesecake in a water bath to maintain moisture.

Can I substitute low-fat ingredients in Martha Stewart's New

York cheesecake recipe?

Yes, you can use low-fat cream cheese and sour cream, but this may alter the texture and richness of the cheesecake.

What is the best way to store leftovers of Martha Stewart's New York cheesecake?

Leftover cheesecake should be covered with plastic wrap or stored in an airtight container in the refrigerator for up to 5 days.

What is the difference between New York cheesecake and regular cheesecake?

New York cheesecake is denser and creamier due to the higher ratio of cream cheese and the addition of sour cream compared to regular cheesecake.

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