**New York Style Cheesecake**

Ingredients:

- 2 cups crushed/crumbled graham crackers

- 2 tbs melted butter

- 1/3 cup white sugar

- 32 ounces (4 x 8 ounce packages) cream cheese

- 1 1/2 cup white sugar

- 3/4 cup milk

- 4 eggs

- 1 cup sour cream

- 1 tbs vanilla extract

- 1/4 cup all-purpose flour

Directions:

1. Preheat oven to 350 degrees F. Grease 9 inch spring form pan 2. Mix graham cracker crumbs, melted butter, and 1/3 cup sugar. Press onto bottom of pan. Bake for 17 minutes in the oven.

3. Meanwhile, mix cream cheese with sugar and until smooth. Blend in milk and add eggs one at a time. Mix just enough to incorporate. Mix in sour cream, vanilla, and flour until smooth. Pour filling into prepared crust. Tap to release air bubbles and pop visible air bubbles with a knife or fork.

4. Place a 13x9 pan on the bottom rack of oven 1/2 filled with hot water. Place cheesecake on rack above the water and bake for 1 hour(this replaces the traditional water bath of wrapping pan with foil and placing in the water bath without the risk of getting a water-soaked crust). Turn off oven and let cake cool in oven with the door closed for 5 to 6 hours ( No peeking! :) )Chill in the refrigerator. To release cheesecake from spring form pan, run a warm knife around the edge before unlocking pan.

5. Enjoy!