

"The New York Cheesecake is an American icon — rich, smooth, and indulgent in every bite. America's influence on this dessert is undeniable; it's where boldness meets simplicity, and where every slice feels like a celebration. I was inspired by its creamy perfection and precision when I first tasted it during my travels, learning that patience and balance are key.

Back home in Bermuda, I love to give it a touch of island warmth — a whisper of citrus or even a splash of Bermudian rum to round out the sweetness. It's more than a dessert; it's a story of cultures blending — American decadence meeting Bermudian soul, baked into every bite."



- Ingredients
- For the Crust:
- 200g digestive biscuits or graham crackers, crushed
- 100g melted unsalted butter
- 1 tbsp sugar
- For the Filling:
- 900g full-fat cream cheese, softened
- 200g caster sugar
- 3 large eggs
- 200ml sour cream
- 1 tsp vanilla extract
- 2 tbsp plain flour
- Zest of 1 lemon (optional, for freshness)
- For the Topping (optional):
- Fresh berries or berry compote
- Light dusting of icing sugar



Classic New York Cheesecake



Serves: 6-10



Prep Time: 20 mins |

Cook Time: 1 hr | Chill

Time: 4 hrs | Total Time:

5 hrs 20 mins

Method

1. Preheat Oven:
2. Set to 160°C (325°F). Grease a 9-inch springform pan and line the base with parchment.
3. Make the Crust:
4. Mix crushed biscuits, butter, and sugar. Press firmly into the pan base and bake for 10 minutes. Set aside to cool.
5. Prepare the Filling:
6. Beat cream cheese and sugar until smooth. Add eggs one at a time, mixing gently. Stir in sour cream, vanilla, flour, and lemon zest.
7. Bake:
8. Pour filling onto the crust. Bake in a water bath for 50–60 minutes until edges are set and the center slightly wobbles.
9. Cool and Chill:
10. Turn off the oven, crack the door, and let the cheesecake cool slowly. Chill for at least 4 hours or overnight.
11. Serve:
12. Remove from the pan, top with berries or compote, and serve chilled.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- Always bake your cheesecake low and slow. A gentle heat prevents cracking and keeps the texture silky. And don't skip the chill — that's where the magic happens, setting the creaminess just right."
- Chef William Smith Local
- www.willsmithskitchen.com
- [#WillSmithKitchen](#) "Bringing Local Flavor to Every Table"