

# Fireman Derek's New York Style Cheesecake Recipe



One of Fireman Derek's original signature recipe from his early days at farmer's markets.



PREP TIME

20 mins

COOK TIME

45 mins

REFRIGERATION

TIME

8 hrs

TOTAL TIME

9 hrs 5 mins



COURSE

Dessert

CUISINE

American



SERVINGS

6 slices

## EQUIPMENT

- Mixing Bowl
- Large wooden spoon
- Disposable 9-inch pie pan
- Parchment Paper

## INGREDIENTS

### Pie Filling

- 12 ounces cream cheese
- 4 ounces sour cream
- 4 tbsp butter
- 3/4 cup cup sugar
- 2 eggs

- 1/2 tsp vanilla

### **Crust**

- 1 cup graham cracker crumbs
- 4 tbsp butter melted
- 1/4 cup light brown sugar

### **Topping**

- 1 can cherry pie filling

## **INSTRUCTIONS**

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### **Crust Directions**

1. Mix all ingredients together and spread in 9-inch pie pan.
2. Place in oven at 350 degrees for about 10 minutes.

### **Filling Directions**

1. Add the cream cheese, sour cream and butter in a mixing bowl.
2. Mix together until all the ingredients have blended.
3. Pour in sugar, eggs and vanilla.
4. Mix well again.

### **Pie Directions**

1. Place filling batter on top of crust.
2. Place in rectangular baking dish and cover with parchment paper. This will prevent browning of the top.
3. Bake for 45 minutes or until done at 350 degrees.
4. Let cool and then refrigerate overnight.
5. Spoon on the cherry pie filling

## **NOTES**

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It's a rather simple recipe...and don't forget to invite me over!



KEYWORD

Desserts