

# New York cheesecake recipe

CHAT-0258 / REV EXPORT-03 / 2025.11.26

A conversation-specific public summary of new york cheesecake recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

|                |                                         |
|----------------|-----------------------------------------|
| STATUS         | RECOVERED / SPECIFIC NOTE               |
| CLASSIFICATION | DAT                                     |
| MATERIAL       | CHAT EXPORT / FOOD & RECIPES            |
| DISPOSITION    | PUBLIC CONVERSATION EXCERPTS / REDACTED |
| CATEGORY       | Food & Recipes                          |
| RECORD TYPE    | recipe-thread                           |

## TECHNICAL NOTES

Conversation-specific knowledge extracted from the new york cheesecake recipe discussion.

### A RECIPE TO MAKE / ADDED TO THIS RECORD

This new cheesecake uses an egg-yolk-only filling to match the requested version. The original promised PDF was not recovered.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

### RICH NEW YORK-STYLE EGG-YOLK CHEESECAKE

New matching egg-yolk formula using the source’s cream-cheese/sour-cream base. The eight-yolk ratio, cornstarch and full method are newly composed because the promised egg-yolk PDF is not available; no recovery or kitchen-test claim is made.

|             |                                                          |
|-------------|----------------------------------------------------------|
| YIELD       | 1 9-inch cheesecake; 12 slices                           |
| PREP / WAIT | 25 minutes; at least 6 hours chilling                    |
| COOK        | About 75-100 minutes at 325°F, plus 10 minutes for crust |

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## RECIPE INGREDIENTS

- Crust: 1 1/2 cups (150 g) graham cracker crumbs
- Crust: 2 tbsp (25 g) granulated sugar
- Crust: 6 tbsp (85 g) unsalted butter, melted
- Filling: 32 oz (907 g) full-fat brick cream cheese, softened
- Filling: 1 cup (200 g) granulated sugar
- Filling: 2 tbsp (16 g) cornstarch
- Filling: 1/4 tsp fine salt
- Filling: 8 large egg yolks (about 140 g), at room temperature
- Filling: 1 cup (230 g) sour cream
- Filling: 2 tsp vanilla extract
- Filling: 1 tbsp lemon juice
- 1 tsp butter, for the pan
- About 6 cups hot water, for the water bath

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## RECIPE METHOD

1. Heat oven to 325°F. Grease a 9-inch springform pan at least 3 inches deep. Mix crumbs, crust sugar and melted butter; press over the base. Bake 10 minutes and cool while making filling.
2. Beat cream cheese on low until smooth. Mix sugar, cornstarch and salt, then beat into the cheese, scraping the bowl to eliminate lumps.
3. Add yolks in four additions on low speed, mixing just until combined. Mix in sour cream, vanilla and lemon juice without whipping in extra air.
4. Set the springform inside a slightly larger solid cake pan as a water barrier, then put that assembly into a roasting pan. Pour filling over the crust. Add hot water to the roaster to reach about halfway up the outer solid cake pan; do not let water enter the cheesecake.
5. Bake 75-100 minutes, until the edges are set and the middle moves as one soft unit rather than rippling like liquid. Check the center with a thin probe and continue until it reaches 160°F.
6. Switch off the oven, crack the door and leave the cake for 30 minutes. Remove carefully from the water bath, cool on a rack for about 45-60 minutes, and refrigerate before 2 hours have elapsed from the end of baking.
7. Chill at least 6 hours, preferably overnight. Run a thin knife around the edge, release the ring and slice with a clean knife.

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## RECIPE NOTES & STORAGE

- This uses eight yolks and no egg whites, matching the user's final request. The earlier four-whole-egg recipe is preserved as source history, not presented as the requested final version.
- Store covered in the refrigerator at 40°F or below for up to 4 days, or freeze slices for up to 2 months.

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## RECIPE BASIS & REFERENCES

CHAT-0258 explicit egg-yolk request

<https://u225x.com/record/CHAT-0258>

FDA egg-dish temperature guidance

<https://www.fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety>

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## ORIGINAL RECORD / RETAINED NOTES

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### CONVERSATION / QUESTION AND CONTEXT

Ne york style cheese cake recipe

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### CONVERSATION / EXTRACTED GUIDANCE

1. --
2. 1 ½ cups (150g) graham cracker crumbs
3. 2 tbsp sugar
4. 6 tbsp butter - melted
5. Pinch of salt (optional)
6. 4 bricks cream cheese (32 oz total / 900g), softened to room temp
7. 1 cup (200g) sugar
8. 1 cup (230g) sour cream - room temp

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## SPECIFICATION

|               |                                  |
|---------------|----------------------------------|
| SOURCE        | Supplied ChatGPT export          |
| CATEGORY      | Food & Recipes                   |
| CONVERSATION  | 4 user turns / 4 assistant turns |
| ATTACHMENTS   | 4 references detected            |
| PUBLIC DETAIL | Extracted knowledge + excerpts   |

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## DEVELOPMENT HISTORY

2025.11.26 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

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## RELEASED MATERIAL / SOURCE LINKS

CHAT-0258-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0258-public-note.txt>

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## RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0258>