

Cheesecake



Ingredients:

For the crust:

1 1/2 cups graham cracker crumbs
1/3 cup butter, melted
3 tablespoons sugar

For the filling:

4 (8-ounce) packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla extract
4 eggs
1/4 cup sour cream

For the topping (optional):

Fresh fruit, whipped cream, chocolate sauce, etc.

Instructions:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Make the crust: Combine graham cracker crumbs, melted butter, and sugar in a bowl. Press mixture firmly onto the bottom of a 9-inch springform pan.
3. Make the filling: In a large bowl, beat cream cheese and sugar until light and fluffy. Beat in vanilla extract. Add eggs one at a time, beating well after each addition. Stir in sour cream.
4. Pour filling over crust.
5. Bake for 60-70 minutes, or until the center is almost set.
6. Turn off oven and let cheesecake cool in oven for 30 minutes. Then, refrigerate for at least 4 hours, or overnight.
7. Serve: Top with desired toppings, such as fresh fruit, whipped cream, or chocolate sauce.