# cheesecake

## Family Chef: Lori McMahon

#### Crust Ingredients:

* 1 ¾ c graham cracker crumbs
* 1/3 c margarine, melted
* ¼ c sugar

#### Cream Cheese Layer Ingredients

* 3 8 oz. packages of cream cheese
* 1 c sugar
* 3 eggs
* ½ tsp vanilla
* ¼ tea almond (optional)

#### Sour Cream Layer Ingredients

* 1 pint (16 oz.) sour cream
* 3 tbsp sugar
* 1 tsp vanilla
* 1 (21 oz.) can cherry pie filling \*

#### Instructions:

**Crust:**

1. Combine graham cracker crumbs, margarine, and ¼ cup of sugar.
2. Press on bottom of spring form pan and about 1 ½ inches up sides.

**Cream Cheese Layer:**

1. Preheat oven to 350 degrees Fahrenheit.
2. In a bowl, with electric mixer/hand mixer, beat cream cheese, sugar, and vanilla until creamy – make sure not to overmix as this causes the cheesecake to fall when cut.
3. Beat in eggs, one at a time.
4. Bake for 20 minutes – let cool.

**Sour Cream Layer:**

1. Mix sour cream, sugar, and vanilla together – spread on top of cream cheese layer
2. Bake for 20 minutes – let cool
3. Top with cherries

**Notes**

1. \* Cherries – Alternative toppings could be blueberry pie filling, fresh strawberries with a strawberry shortcake type glaze, caramel