



# Cheesecake

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 and a half cups of Graham Wafer Crust, 3/8 cup of Butter, melted, 1lb White Cream Cheese (room temperature), 2/3 cup Granulated Sugar, 3 Eggs (extra large or large), 1 tbsp of Vanilla Extract, 1/2 pint (250 ml) Sour Cream, 1/4 cup Sugar, Fruit Topping or Icing (optional - ie. Strawberry, Blueberry, Mango)

## Instructions

### **Graham Wafer Crust**

Thoroughly combine 1 and a half cups of graham wafer crumbs. Pat over bottom and sides of 10" glass pie plate.

### **Cheesecake**

Prepare graham wafer crust. Using electric mixer, beat cheese until smooth. Beat in 2/3 cup of sugar, then the eggs, one at a time, beating well after each. Add vanilla.

Turn filling into pie plate lined with crust. Bake at 300 F for 30-35 minutes. Remove from over and cool for 5 minutes.

Beat sour cream with 1/4 cup of sugar and spread over cheesecake. Return to over for 5 minutes. Cool, then spread with fruit topping or icing, if desired.

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