



# cheesecake

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 packages cream cheese (light works fine, too)just under 1 cup sugar3 eggs1 1/2 teaspoons vanillafresh  
grated lemon rind, to taste1 small container sour cream (8 ounces)pre-made graham cracker crust (or make  
your own)

## Instructions

Beat cream cheese until smooth, adding one egg at a time and the sugar, vanilla, and lemon rind gradually until the mixture is smooth and fluffy. Add the sour cream and beat. Pour into graham cracker crust and bake for 45-50 minutes at 325 degrees. The top will usually crack. Shut off the oven and keep the cheesecake in for another 20-30 minutes, or up to one hour. Remove and let cool before serving with fresh strawberries and cream.