

Marge Burk's Cheesecake Recipe

Ingredients:

45 graham crackers
¼ pound butter (melted)
7 small packages Philadelphia Cream Cheese
24oz sour cream
2 eggs
1 ¼ cup sugar
2 teaspoons vanilla

Equipment:

This works best with a “springform” type pan with a center cone or tube.

Directions:

Roll crackers until fine. Pour $\frac{3}{4}$ of crackers into baking pan. Add all but 1 tablespoon of melted butter. Build up sides (inside and outside) and bottom. The crust should be $\frac{1}{4}$ -inch or thinner. Bake crust at 375F for 8-10 minutes. Allow to cool while you do the following:

Blend cream cheese and 16 ounces (2 cups) of sour cream in mixer. Add eggs and blend well. Add 1 cup sugar, 1 teaspoon vanilla and the 1 tablespoon of butter. Fill $\frac{1}{4}$ inch from top of crust. This mixture does not expand when cooking.

Bake at 325F for 30 minutes. While this is baking, prepare the following:

Blend the remaining 1 cup of sour cream with 3 $\frac{1}{2}$ tablespoons of sugar and 1 teaspoon vanilla. Pour and spread this mixture over the top of the cheesecake. Continue to bake at 350F for another 10 minutes.

Chill covered at least 12 hours before serving.

Variations:

My sister tried a layer of mince meat on the bottom of this. It was wonderful!