

Posted on 31 December 2012

by ewfood

Cheesecake



Ingredients

For the crust
8 oz. plain graham crackers
2.2oz. baker's sugar
4oz. butter

For the filling
4.4oz. baker's sugar
8oz. cream cheese, softened
1 egg
1fl oz. vanilla extract

For the topping
2 cups sour cream
1oz. baker's sugar
1fl oz. vanilla extract

Preparation

1. Preheat oven to 190°C.
2. For the crust
3. In a food processor process the crackers, butter and sugar. Press the crust into the pan of your choice and refrigerate for 10 minutes.
4. For the filling
5. In a food processor cream together the cream cheese, sugar, vanilla and egg until a smooth concistency is reached. Pour this filling into the crust and bake for 35 minutes. Remove from the oven to cool. Increase the oven temperature to 220°C.
6. For the topping
7. Meanwhile combine the sour cream, vanilla and sugar and spread this mixture onto the cheesecake. Return to the oven for 10 minutes. Allow it cool completely before serving.

Cooks Note