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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 consistency 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
