

CHEESECAKE!

I made this recipe from a Susan Branch dessert calendar that a friend had given me for my birthday back in 2003..

Crust:

2 1/2 c. graham cracker crumbs
3/4 c. melted butter

Combine and press into a buttered 9" pie plate, building up sides.

Filling:

1 8-oz pkg. cream cheese, softened
1/2 c. sugar
1 Tbsp. lemon juice
1/2 tsp. vanilla extract
dash salt
2 eggs

Beat softened cream cheese til fluffy. Gradually blend in sugar, lemon juice, vanilla, and salt. Add eggs, one at a time; beat after each. Pour filling into crust. Bake at 325 degrees for 25-30 min., til set.

Topping:

1 1/2 c. sour cream
3 Tbsp. sugar
3/4 tsp. vanilla

Combine all ingredients and spoon over top of hot cheesecake. Bake 10 minutes longer. Cool.

Chill several hours.

I serve this with fresh strawberries and whipping cream.