

Cheesecake by Lynn's Recipes



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A really good basic cheesecake recipe that is easy to make and really delicious. This is a really creamy layered cheesecake. You can serve it with fruit, praline sauce or whatever you choose.

Ingredients:

Crust:

- 1-1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup softened butter

Combine and spread on bottom and about 1/2" up edge of a 9" spring form pan that has been sprayed with cooking spray. Bake in a preheated 375° oven for 8 minutes. Cool. Reduce oven temperature to 350°.

Cake:

- 1 pound (2-8 ounce packages) cream cheese, softened
- 2/3 cup sugar
- 4 eggs

Cream the cream cheese with mixer and add sugar. Mix well. Add eggs 1 at a time and mix well after each addition. Pour this mixture into the prepared crust. Bake for 30 minutes in the preheated 350° oven. Let cool 10 minutes.

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Topping:

- 1 pint sour cream
- ½ cup sugar
- 1 teaspoon vanilla

Mix by hand in a small bowl. Spoon onto the cake part and cook for 10 more minutes at 350°. When done, cool completely on counter and then cover with plastic wrap and refrigerate overnight.

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