



Family Cheesecake



Courtenay
St. Germain

Servings: ~10

Total Time: ~2 hrs

Allergens: Dairy, Eggs

Directions

- Mix crackers, melted butter and 3 tbsp sugar. Press into bottom of pan.
- Mix in a large bowl cream cheese, eggs, 2 c sugar and 2 tbsp vanilla until smooth. This is the cheesecake.
- Pour mixture over crust in pan. Bake for 1 hour at 350 degrees. Let cool for 30 minutes.
- Prepare topping. Mix 1 pint sour cream, 3 tbsp sugar and 1/2 tsp vanilla. Pour over cheesecake. Bake 10 minutes at 450 degrees.
- Cool overnight in fridge. Add toppings as preferred.

Ingredients

- 1 1/4 crushed graham crackers
- 1/3 cup melted butter
- 3 tbsp sugar
- 4 (8 oz) packages of room temperature cream cheese
- 5 eggs
- 2 cups sugar
- 2 tbsp vanilla
- 1 pint of sour cream
- 3 tbsp sugar
- 1/2 tsp vanilla