

Cheesecake (sweet)

12 generous portions

Crust:

1½ cups graham cracker crumbs

¼ cup sugar

¼ teaspoon cinnamon

½ cup melted butter

Mix & press over the sides & bottom
of a springform.

Refrigerate to harden.

Filling:

*3 8-ounce packages cream cheese,
room temperature*

1½ cups sugar

1/8 teaspoon salt

4 eggs, beaten until lemon yellow

2 teaspoons vanilla

Beat until well mixed.

Pour into crust & bake at 350° for 55
minutes.

Remove cake from oven & cool 15
minutes.

Reset oven to 450°.

Topping:

2 cups dairy sour cream

¼ cup sugar

2 teaspoons vanilla

Combine by hand or mixer until light
& fluffy.

Spread over cake.

Return to oven (450°) & bake exactly 12 minutes. Cool on rack until lukewarm.
Refrigerate until firm (~4 hours).