

Classic Cheesecake

(A basic must for endless variations. Let your imagination take flight)

Crust

2 ½ cups graham cracker crumbs

½ cup sugar

½ cup melted butter

Filling

1 cup sugar

2 large eggs, room temperature

1 cup sour cream, room temperature

1 teaspoon pure vanilla extract

½ cup heavy cream, room temperature

24 oz. Original Philadelphia Cream Cheese, softened (substitution will change the final results)

1. Preheat oven to 350degrees. Butter 9” spring form pan.

2. Make graham cracker crust: Break enough graham crackers (about 2 ½ packages) into the bowl

of a food processor. Blitz until the mixture is reduced to crumbs. (If you don't have a processor, place

broken graham crackers in a resalable plastic bag and smash with a rolling pin or other flat object until reduced to crumbs.)

Pour crumbs into mixing bowl. Add sugar and melted butter. Combine with fork until crumbs are moistened. Pour into prepared spring form pan. Press evenly and firmly into bottom of pan. Set aside.

3. In bowl of mixer, mix cream cheese until smooth. Mix in sugar. Scrape down sides of bowl. Add eggs and combine. Scrape down sides of bowl. Mix in sour cream and vanilla.

4. Add cream and combine into mixture with a rubber spatula until smooth.

5. Pour into prepared spring form pan.

6. Place on middle rack in center of preheated oven and bake for 40 - 45 minutes. (Center will still be runny.)

7. Turn oven off and leave oven door ajar. Cool for about an hour. Remove from oven to cooling rack. to finish cooling. Refrigerate for at least 4 hours or overnight.

