



Classic Cheesecake

8 servings

Ingredients

For the Cheesecake filling:

- 12 oz. Cream Cheese (Softened)
- 4oz. Sour Cream
- 1/2 cup Granulated sugar
- 3 Eggs
- 1 zest of Lemon
- 1 teaspoon Vanilla Extract

For the crust:

- 1 3/4 cups Graham Crackers
- 3 tablespoon Granulated Sugar
- 1/4 teaspoon Salt
- 5 tablespoon Melted Butter

Method

Prepare the crust:

1. Preheat oven to 350F.
2. Process graham crackers in a food processor or blender until finely ground. Place in a bowl, add all remaining crust ingredients and mix thoroughly.
3. Grease a 9in springform pan. Tip the crust into the pan, gently press down on the crumbs using your fingers, until the crumbs are nice and evenly layered at the bottom and a little slight rise on the side of the pan.
4. Bake the crust for 10 minutes. Remove from the oven and let cool.

Make the Cheesecake Filling:

1. Preheat oven to 325F.
2. Mix cream cheese, sour cream, sugar, lemon zest and vanilla with mixer until well blended and no lumps are visible. Add eggs and mix just until blended.
3. Pour onto the crust.
4. Bake for 40 minutes or until center is almost set. Cool and refrigerate for 1 hour.