

CHEESECAKE

8-10 16-20 32-40 SERVINGS

CRUST

1 1/3	2 2/3	5 1/3	CUPS	GRAHAM CRUMBS
1/3	2/3	1	CUPS	SUGAR
1/3	2/3	1	CUP	BUTTER MELTED

FILLING

2	4	8	PKG	LIGHT CREAM CHEESE
1/2	1	2	CUP	LIGHT SOUR CREAM
1/3	2/3	3/3	CUPS	SUGAR
3	6	12	EACH	EGGS
1	2	4	TSP	VANILLA

1. PRE HEAT OVEN TO 350. IN A BOWL MIX CRUMBS, SUGAR & MELTED BUTTER UNTIL WELL BLENDED.

2. PRESS INTO WELL GREASED 8-9 INCH SPRING FORM PAN. PRESS FLAT TO FORM CRUST. PUT INTO FRIDGE.

3. IN A BOWL BEAT CREAM CHEESE & SUGAR. ADD SOUR CREAM & VANILLA. BEAT IN EGGS ONE AT A TIME.

4. SPREAD OVER CRUST, BAKE AT 350 FOR 25-30 MIN

5. COOL, CUT INTO SLICES. TOP WITH BERRIES AND SERVE

