

Culinary 9/10
S.Grier

CREAMY BAKED CHEESECAKE

BASE:

30 mL melted margarine
10 mL sugar
125 mL graham wafer crumbs
10 mL flour
1 mL cinnamon (optional)

FILLING:

$\frac{3}{4}$ pkg cream cheese
40 mL sugar
80 mL sour cream
 $\frac{1}{2}$ egg (25 mL)
2 mL vanilla

Fresh fruit of your choice for the top

METHOD:

1. Preheat the oven to 350 F.
2. In a **wide glass liquid measure** mix together the sugar, flour, cinnamon and graham wafer crumbs with a **fork**. Pour the melted margarine over top and blend with a fork until mixture is slightly moist and holds together.
3. Divide the mixture evenly between the two pans, then use the **small teaspoon** to press the mixture up the sides of the pan leaving a little bit on the bottom.
4. In a **medium bowl**, using an electric mixer, beat the cream cheese until very smooth. Add the sugar and beat again. Add egg and vanilla and beat till smooth. Beat in sour cream. Scrape down sides and beat again.
6. Pour the cream cheese mixture evenly into the two crusts. Place the whole groups cheesecakes on a jelly roll pan and bake for 25 min or until the center of the cheesecake is set. When cooled, decorate with thinly sliced glazed fruit if desired.