

## **FRENCH CHEESE CAKE**

*February 24, 2022*

### ***Crust:***

- 1 ¼ cup graham cracker crumbs
- 3 tbsp sugar
- 3 tbsp butter

Melt butter and mix all ingredients together. Grease spring foam pan, put in a few crumbs and shake around sides, then put rest in (leaving out a little for the top) and press on bottom.

### ***Filling:***

- 2 – 8oz cream cheese (room temp)
- 1 cup sugar
- 3 eggs
- 1 tsp vanilla
- 1 pint (16oz) sour cream

Preheat oven to 375 degrees. Cream both blocks of cream cheese then add sugar, eggs and vanilla. Blend well then fold in sour cream. Pour in pan. Spread remaining crumbs on top. Bake for 30 minutes and then turn off oven. Leave cheese cake in oven for 1 hour after finishing baking.