

Basic Cheesecake

Creamy vanilla cheesecake, waiting to be topped with your favorite fruit

Yield:

8 servings

Ingredients:

12 ounces cream cheese, softened

4 ounces (1/2 cup) sour cream

3/4 cup sugar

2 eggs

1 teaspoon vanilla

one 9-inch graham cracker crust* Instructions:

1. In a large bowl, beat cream cheese, sour cream, sugar, eggs, and vanilla until smooth.
2. Pour into crust and bake for 45 minutes at 350 degrees. Remove from the oven and let cool.
3. Chill for at least 4 hours or up to two days before serving. Top with fruit topping (photo shown with cherry topping), whipped cream, or just eat plain!

Additional Notes:

*You

can make your own crust by combining 1 cup graham cracker crumbs, 2

tablespoons sugar, and 4 tablespoons melted butter. Press into the

bottom of your dish and fill as directed.

This basic cheesecake recipe was one of the first recipes we added to this website! It's easy and delightfully creamy.



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This recipe is from Tammy's Recipes.