



Cheesecake

Crust:

1/3 c powdered sugar (sometimes called fruit sugar)

1 1/2 c graham cracker crumbs (I use more according to size of pan)

1/4 lb butter or margarine (a little more to create a solid crust)

Using a fork mix all the ingredients together in the bottom of your pan and then pat down until firm

Chill if you make ahead a day.

Mixture:

1c granulated sugar

3 eight ounce packages of cream cheese (can even be light)

1 tsp vanilla flavouring or artificial flavouring will do

4 whole eggs

Soften the cheese up ahead of time before you want to mix all the above ingredients together. Once creamy pour in pan and bake at 350 degrees for 50 minutes.

Optional: Remove cake and spread sour cream over the top and cook 5 more minutes.

Cool and add topping of cheery pie filling or strawberry or whatever you like. Chill over night.