

# Cheesecake

Preheat oven to 325 degrees, then 450, 250 HA!

Basic cheesecake, ready for topping with your favorite flavors

## Ingredients

- 1 cup Graham Cracker Crumbs
- 3 tablespoons Sugar
- 3 tablespoons Butter, melted
- 24 oz. Cream Cheese, softened
- $\frac{3}{4}$  cup sugar
- 3 Eggs
- 1 teaspoon Vanilla Extract

## Directions

1. Combine graham cracker crumbs, 3 Tbs sugar, and margarine
2. Press mixture into bottom of a 9 inch springform pan and bake at 325 for 10 minutes
3. Combine cream cheese and  $\frac{3}{4}$  cup sugar and mix on medium speed until well blended
4. Add eggs one at a time, allowing each to be well mixed in before adding the next
5. Blend in vanilla
6. Pour over crust and bake at 450 degrees for 10 minutes
7. reduce oven temp to 250 degrees and continue baking for another 25-30 minutes, until set
8. loosen from rim of pan, but do not remove rim completely until cake has cooled completely
9. chill cake for 2 hours before adding topping and serving

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Last update: **2017/12/25 18:02**

