

CHEESECAKE

CRUST

18 crumbled graham crackers
 $\frac{1}{4}$ lb. butter
 $\frac{1}{4}$ cup brown or white sugar

3 small pkgs. or 16 oz. (2 large pkgs.) of Philadelphia cream cheese
 BASE
 12 oz. whipped creme cheese
 2 beaten eggs
 $\frac{3}{4}$ cup sugar
 $1\frac{1}{2}$ teaspoon lemon juice

TOPPING

1 pint carton sour creme
 $3\frac{1}{2}$ tablespoons sugar
 1 teaspoon vanilla

1. Mix crust and press into pan (8x12)
2. Combine and beat Base until it is frothy.
3. Pour Base into crust
4. Bake 15-20 min. at 350°
5. Remove and cool 5 min.
6. Mix topping and pour onto Base
7. Bake 10 min.,
8. Remove from oven and when cool enough, set in refrigerator for at least 5 hours, (the longer it is in the refrigerator the better--I like mine in for about 24 hours-JBF)

I enjoy this recipe very much; just follow directions carefully and there should be no problems. Lot's of luck and calories-----

James Flodine
 9/66