

Cheese Cakes

Sour cream

Easy Cheese Cake

Top 10 !!!!!!! In a hurry, try this simple cheesecake. It slices easily even without a crust.

CHEESECAKE:

1 Tb. butter
2 (8 oz.) packages cream cheese
3 eggs
3/4 cups sugar
1 tsp. vanilla

TOPPING:

2 cups (1 pint) sour cream
1 tsp. vanilla
3 Tb. Sugar



Grease a 9-inch pie pan with butter.

In a large mixing bowl beat softened cream cheese until fluffy.

Add eggs, beat again and then add the sugar and vanilla; mix until well blended.

Pour into pie pan and bake in a 350 degree oven for 25 minutes or until center tests done.

Remove and cool cake for 20 minutes.

Cake will sink in center, when cooling.

In a small mixing bowl combine sour cream, vanilla and sugar.

Pour over top of cake and return to oven for 12 minutes.

Cool and serve. Refrigerate any left-overs.

Yield: 8 to 10 servings.

Note: This cheesecake can be made with light cream cheese. Non-fat sour cream can be used but do not bake the topping.