

Luscious Cheesecake Recipe

Ingredients:

2 packages of cream cheese
3 egg whites
½ cup of sugar

Topping:

8 ounces of sour cream
1 tablespoon of sugar
1 tablespoon of vanilla extract

Graham Cracker Crust:

¼ cup of melted butter
1 package of graham crackers

Preheat oven to 350. Slightly warm cream cheese in the microwave then mix with sugar. Add eggs one at a time and mix thoroughly. Set aside. For the crust, place graham crackers in a plastic bag and use rolling pin to crush. Pour mixture in a separate bowl, add sugar, and melted butter. The mixture will turn crumbly, carefully place in a pie tin for the crust. Pour the cream cheese mixture carefully on top. Place in preheated oven for approximately 30 minutes.

In separate bowl, mix sour cream, sugar, and vanilla extract and set aside. Take cheesecake out of the oven and allow to sit for several minutes. Carefully pour sour cream mixture on top of the cheesecake and bake in oven for fifteen more minutes.

When finished, place cheesecake directly in the refrigerator.