Great-Great-Grandma Wanda's Cheesecake

Crust:

2 cups crushed graham crackers
2 tablespoons sugar
½ cup melted unsalted butter

Cake:

3 – 8 ounce packages of cream cheese, softened
4 eggs
1 teaspoon vanilla
1 cup sugar
¼ teaspoon salt

Topping:

2 pints sour cream
2 teaspoons sugar
2 teaspoons vanilla

Preheat oven to 350 degrees. Grease 2 9-inch springform pans.

Crust:

Combine graham crackers, sugar, and butter. Divide in half and press with spoon onto bottom of each pan. Set pans to the side.

Cake:

Beat cream cheese, sugar, salt, and vanilla with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Divide between the 2 springform pans, pouring over crust. Bake 20 minutes or until a butter knife when inserted into the center comes out clean.

Topping:

Blend the sour cream, sugar, and vanilla until smooth. Divide between the two cakes, pour on top of each cake and smooth with spoon. Return to oven for 5 minutes. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours. Yields 16 servings

Klover Bowen

Dairy

Upshur County

Senior Division