Tessa Benton

Junior

Dairy

Cherokee

Cheesecake

1 1/2 cups graham cracker crumbs
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, melted
3 8-ounce packages reduced-fat cream cheese, softened
1 1/2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1/4 teaspoon salt
2 cups lite (reduced-fat) sour cream

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, 3 tablespoons sugar, cinnamon and melted butter. Mix all ingredients well and press into bottom and sides of a 9 inch springform pan.

In a large bowl, beat cream cheese and sugar until smooth. Blend in the eggs one at a time, then stir in the vanilla and salt. Fold in the sour cream.

Pour batter into springform pan, and let sit for 15 minutes. Bake in preheated oven for 1 hour. Turn off oven and leave cake in for at least 30 minutes. Remove from oven and cool. Best flavor when chilled overnight in refrigerator. Recipe yields 12 servings.