



Desserts

This is the simplest and absolutely the best "cheese cake" I have ever had. It's not really a cake it's more of a pie. Whatever, it is rich, creamy and delicious! **Great Recipe. Credit my wife for this one!**

A note before you start: Prescott is at 5200 ft elevation.

CHEESECAKE PIE

Makes two 9" deep dish pies. Serves 16-20.

CRUST:

16 whole graham crackers (the whole 2 x 4" rectangle), finely crushed

1/2 cup soft margarine

1/4 cup granulated sugar

1/8 tsp ground cinnamon

BOTTOM LAYER:

24 oz real Philadelphia Cream Cheese (NOT lowfat or fat free), softened

1.5 cups granulated sugar

4 whole eggs

4 tsp. vanilla

2 tsp. fresh lemon juice

TOP LAYER:

3 cups real sour cream (NOT lowfat or fat free)

1/2 cup granulated sugar

2 tsp vanilla

Preheat oven to 375 degrees. (385 in Prescott)

Mix graham cracker crumbs, margarine, sugar and cinnamon in large bowl, mixing with hands at end until well combined. Press into bottom and up sides of two 9" deep dish pie pans. Bake for 5 minutes at 375/385 degrees.

Remove from oven and let cool while you mix up bottom layer of cheesecake.

Turn down oven to 350 degrees. (360 in Prescott)

In a large mixer bowl, beat cream cheese until smooth. Add sugar and beat well. Add eggs, one at a time, beating well after each addition. Add vanilla and lemon juice and beat well. Pour into prepared crusts. Bake about 22-25 minutes at 350/360, until 2" around edge is dull but center is still shiny. It should still be slightly jiggly. If you overcook it will get air bubbles and not have a nice texture. If you undercook it will run when cut.

Remove from oven and let cool 30 minutes.

Turn oven up to 400 degrees. (410 in Prescott)

In a small bowl, mix sour cream, sugar and vanilla until smooth. Spread over slightly cooled bottom layer. (Don't just pour it into center of bottom layer or it will sink to the bottom and make a big mess.) Put back in the oven and bake for 5 minutes at 400/410 degrees.

Remove from oven. Cool to room temp. Cover with plastic wrap and refrigerate until ready to serve.