

## **Cheesecake recipe from “the old Tallmadge Buffet”**

Prep time: 25 min.    Cook time: 60 min. plus 5 min.    Total time: 1 hr. 30 min.

### **Crust Ingredients:**

12 graham crackers, crushed

3 TBS melted butter

1 TBS sugar

**Instructions:** Mix and spread in bottom of 8 x 14” glass pan

### **Crust Ingredients:**

1 ½ pounds (lbs) cream cheese

5 eggs

1 cup sugar

1 ½ tsp vanilla

**Instructions:** Preheat the oven to 300 degrees F. Use a mixer to cream the cream cheese, beat in eggs one at a time on low speed. Gradually add sugar and vanilla. Beat on high until smooth. Pour into the prepared crust and let stand 5 minutes. Bake one hour until done (when toothpick inserted in middle comes out clean). Leave oven on.

### **Topping Ingredients:**

1 ½ pints (3 cups) sour cream

½ cup sugar

1 ½ tsp vanilla

### **Instructions:**

1. Beat until mixed.
2. Spread on top of baked, cooled cheesecake. Spreading while warm is okay, but not hot!
3. Let stand 3 minutes.
4. Return to 300 degree oven and bake 5 minutes.
5. Cool, refrigerate.