

Jan Koenigs' Cheesecake Recipe

Crust

Mix 1/3 cup sugar, 6 tbsp melted butter & 2 cups graham cracker crumbs. Press onto bottom & sides of a 10"-12" springform pan. Pressing the crumbs up onto the sides takes some practice... if it keeps falling down, try adding more butter to the crumbs (yum)

Filling

3-8oz. packages of softened cream cheese
1-1/4 cup of sugar
1 tsp vanilla
5 eggs

Mix eggs ONE-AT-A-TIME into cream cheese until smooth, blend in sugar and vanilla, then carefully pour the filling into the crust.



Bake

Bake at 300 deg. for 1 hour (or more if the center still seems to liquid). After it's fully baked, remove from oven. Very often the filling will have expanded while cooking and is up near the top of the pan... you may need to gently tap the pan a few times and wait a few minutes for the cake to "fall" slightly so that you have room to add the topping (continue below)...

Topping

Mix 1 cup of sugar & 1-1/2 tsp vanilla into 1-1/2 pints of sour cream. Pour this mixture onto the top of the cake after it's initial baking, and then return to the oven for 10 minutes. Let cake cool overnight... or if you're impatient like me, use the fridge to hasten the cooling process. Please note, it's normal for the cake to shrink in the pan... it will lower in height and the sides may pull in slightly.

Remove the spring-form pan sides before slicing.

If the cake never "firms-up" like you think it should... eat it anyway, and next time bake it longer.

Diabetic?

You can replace the sugar in this recipe with **Splenda** sugar substitute... same measurements, and it tastes great!!!