

Cheese Cake - Aunt Ann's "Perfect" Cheese Cake

Ingredients

- 2 cups graham cracker crumbs
- 1 stick butter or margarine
- 1/4 cup sugar
- 2 pkgs 8 oz cream cheese, room temperature, (plus 1/3 more if desired)
- 1 cup sugar
- 3 eggs
- 1/2 tsp vanilla
- 1 pt sour cream
- 1 cup sugar
- 1 tsp vanilla
- pecans (optional)

Instructions

You will want to use a Spring-form pan.

Crust: Mix graham cracker crumbs, butter and sugar. Press in a Spring-form pan. (Press chopped pecans in bottom of pan if desired). Bake at 350° for five minutes.

Filling: Blend cream cheese until smooth, add sugar, eggs, and vanilla. Pour into crust. Bake at 350° for 15 to 20 minutes. Let's cool to room temperature.

Topping: Thoroughly mix sour cream, sugar and vanilla. Spread topping on baked and cooled filling. (I use just enough topping to cover filling) bake at 350° for 10 minutes. Let cool completely.

Freeze for 10 to 12 hours (or overnight)

Take out pan while frozen. You can use a wedge knife or spatula to remove from pan.

Notes

The original name for this recipe is Perfect Cheesecake and is an all time favorite of everyone!

Summary

Yield: 8

Source: Aunt Ann

Prep Time: 30 minutes

Category: Cakes

Cuisine: American

Tags: The best!, Perfect Cheesecake, Aunt Ann