



Traditional Baked Cheesecake

Crust:

1 ¼ cup graham-cracker crumbs
2 Tbsp sugar
¼ cup butter, melted

Topping:

1 can cherry or blueberry pie filling

Cheese mixture:

4 (8-oz.) pkgs. cream cheese
1 cup sugar
2 eggs
¼ cup all-purpose flour
1 tsp. grated lemon peel
1 cup dairy sour cream

Preheat oven to 350°F. Grease a 9-in. spring form pan. In a small bowl combine cracker crumbs and sugar. Stir in butter. Press crumbs onto bottom of pan. Bake 10 min. Remove. Cool on wire rack.

Increase oven to 400°F. In large bowl beat cream cheese & sugar until smooth. Beat in eggs, flour & lemon peel until blended. Stir in sour cream. Pour cheese mixture over bottom crust. Smooth top.

Bake 45-50 minutes or until center is set. Turn oven off; leave cheesecake in cooling oven with door slightly ajar, 3 hours. Remove from oven. Cool completely in pan on a wire rack. Refrigerate until served.

To serve, run tip of knife around inside edge of pan. Release and remove pan side. Place cheesecake on a serving plate. Pour pie filling over top of cake, spreading to cover the whole top.

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