

Cheese cake

Ingredients:

1½ - cups finely crushed graham crackers
1/3 - cup sugar
1/3 - cup butter, melted
3 - 8-ounce packages cream cheese, softened
1 - cup sugar
2 - tbsp all purpose flour
1 - tsp vanilla
¼ - cup of milk
3 - eggs, lightly beaten

Preparation:

Preheat oven to 375 F.

Crust:

In medium bowl stir together crushed gram crackers and 1/3-cup sugar. Stir in melted butter. Press the crumb mixture onto bottom and about 2 inches up the sides of an 8 or 9-inch spring-form pan. Place the crust-lined spring-formed pan on a double layer of 18 x 12 inch heavy-duty aluminum foil. Bring edges of foil up and mold around the sides of the pan to form a watertight seal.

Filling:

In a large mixing bowl beat cream cheese, the cup of sugar, the flour and the vanilla with an electric mixer on medium speed until combined.

Beat in milk until smooth. Stir in eggs. Pour into crust lined pan.

Place a roasting pan and pour enough hot water around pan to reach halfway up the sides. Bake in the pre-heated oven for 40 to 45 minutes for the 8-inch pan (35 to 45 minutes for the 9-inch pan) or until the edges of the cake are set but the center jiggles a bit when the pan is gently shaken. Turn off the oven and let cheesecake sit in the oven for 1 hour.

Cool in pan on a wire rack for 15 minutes. Using a small sharp knife, loosen the crust from the sides of the pan. Cover and chill for at least 4 hours before serving.

Makes 12 slices.

This one needs to be baked at home and brought in that evening.