



## Cheesecake



### Crust:

- 1 package graham crackers
- 2 T sugar
- 3 T butter

Crush graham crackers in Ziploc bag using rolling pin until fine. Stir in sugar. Melt butter and mix into graham cracker mixture. Press into pie plate. Set aside.

### Filling:

- 2 8-oz. packages cream cheese, room temperature
- 3/4 c plus 1 T sugar
- 2 Tbsp cornstarch
- 1 1/2 tsp vanilla extract
- 1 extra-large egg
- 3 oz. heavy whipping cream

Beat one package cream cheese with one half the sugar and the cornstarch in a large bowl on low until creamy, about 3 minutes. Then beat in remaining package of cream cheese. Increase the mixer speed to high and beat in the remaining sugar, then beat in the vanilla. Blend in the egg, then add the heavy cream, beating the batter only until completely blended. Be careful not to overmix. Gently spoon the cheese filling on top of a graham cracker crust in a pie plate.

Place the cheesecake in a large shallow pan containing hot water that comes about 1 inch up the sides of the pan. Bake in 350 oven about 40 minutes or until the cheesecake center barely jiggles when you shake the pan.

Cool for 1 hour on wire rack. Then cover the cheesecake with plastic wrap and refrigerate until completely cold, at least 4 hours or overnight.

### Topping:

Top cheesecake with fruit filling, as desired. I use raspberry Danish Dessert (make one box with 2 1/2 cups water according to package directions) and add 1 package frozen raspberries.