

Cheese Cake

Graham cracker crust:

1 ¼ cup graham cracker crumbs (fine)

½ stick butter melted

Mix well

Line spring pan with 2/3 of mixture

Reserve 1/3 for the top of the cake

Cheesecake mixture:

16oz cream cheese at room temp

1 pt sour cream

3Tbsp flour

1 ½ cup sugar

Pinch of salt

1 tsp vanilla

6 eggs separated, beat whites until stiff and set aside

1 tsp lemon juice

Put first 8 ingredients in large bowl and mix well

Fold egg whites into cheese mixture with spatula

Pour into pan and top with remaining graham cracker mix

Bake at 325 for 1 hour; turn off heat and let cook in oven for another hour

Put pan on a pizza pan or aluminum foil to catch drips and stop bottom from burning