

The McCutchen House
C H E E S E C A K E

INGREDIENTS

1 ½ lbs. cream cheese, softened
1 ¾ cups sugar
3 each eggs
2 Tbsp. vanilla
8 ozs. graham cracker crumbs
4 ozs. butter, melted

You will need a spring form pan for this recipe.

This recipe makes one cheesecake. This recipe can also be mixed with different flavorings, such as chocolate chips, or crumbled cookies.

DIRECTIONS

In a mixing bowl, combine the cream cheese and sugar.

Add the eggs to the cream cheese mixture one at a time, making sure each is well incorporated before adding the next. Mix in the vanilla.

In a separate mixing bowl, combine the graham cracker crumbs with just enough of the melted butter that it holds together when squeezed.

On the bottom of a greased 9 inch spring form pan, press down the graham crackers to make a crust.

Pour the batter on top of the crust.

Place the spring form pan into a larger pan and surround with water one inch deep. Bake the cheesecake in the water bath at 350 for 1 ½ hours, or until the center has begun to set.