

Cheesecake

Julie Hyskie, MG

Pie Crust

1 ½ cups graham cracker crumbs

1/3 cup sugar

6 Tbs. melted butter

Filling

3 8-ounce packages cream cheese

4 egg whites

1 cup sugar

1 tsp. vanilla

Topping

1 pint sour cream

2 Tbs. sugar

1/2 tsp. vanilla

This recipe is heavenly and so light, which gives it a five star rating in my book. The trick is to turn this into a seasonal treat by using fresh fruits as a topping...think cherries, peaches, berries, lemon curd...freshlicious!

Preheat oven to 350°.

1. Mix pie crust ingredients until well blended, then press into spring form pan
2. Beat egg whites until stiff and blend in 1 cup sugar. Add to mixed softened cream cheese with vanilla and mix until very smooth.
3. Pour into graham cracker crust. Bake for 20-25 minutes. Take cake out of oven and turn oven up to 450 degrees.
4. Mix topping ingredients together and pour over the cake. Bake an additional 5 minutes. Let cool, then refrigerate.