

Classic Cheesecake Basic Recipe

Ingredients needed:

★ Classic Cheesecake Mix

★ 3 eggs*, well-beaten or equivalent of egg substitute

★ 1 cup sour cream

★ 24 oz. (three 8 oz. pkgs.) cream cheese**, softened

You may use lowfat or nonfat products with this mix, although results may vary.

Directions:

Preheat oven to 300°. Grease an 8- or 9-inch springform pan***; dust pan with small packet of graham cracker crumbs. Leave any excess crumbs in bottom of pan. Pour contents of large packet into a large mixing bowl, add eggs and mix with an electric mixer on low speed to blend, then beat on high speed for 1 minute. Add softened cream cheese, a small amount at a time, mixing well on low speed until all of the cream cheese has been added. Add sour cream; mix on low speed until batter is smooth and creamy. **DO NOT OVERBEAT.** Pour into prepared pan and bake at 300° for 50 minutes. After baking for 50 minutes, turn oven off and let **Cheesecake** set in oven for an additional 30 minutes (avoid opening oven door). Remove from oven and allow to cool completely. Remove from pan. Serve plain or topped with fruit (fresh, frozen or canned, i.e., cherries, blueberries, strawberries, pineapple). Keep refrigerated. Makes approximately a 2-1/2 pound cake.

May be made without adding eggs. Substitute 1/3 cup of water in place of 3 eggs. Follow rest of directions accordingly. **Cheesecake will not be as rich.*

***Cream cheese may be softened in microwave; blend cream cheese to avoid any "hot spots" before adding to recipe.*

****For best results use an 8- or 9-inch springform pan. You may use 8- or 9-inch round (layer) cake pans (do not overfill cake pans with batter; split batter between 2 pans, **Cheesecake** rises while baking), or use muffin/cupcake pans to make individual cakes, or a 13x9-inch pan to make **Cheesecake** bars. If you use muffin pans, bake only until firm. Baking time will vary according to size of pans. **Cheesecake** is usually done if top appears dry and is no longer wet and shiny. Cracks in **Cheesecakes** are not uncommon and are unexplainable. If this happens, cover cracks with topping.*



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