

Classic Cheesecake

Ingredients

1½ cups graham cracker crumbs
3 tbsp sugar
⅓ cup butter, melted
4 packages cream cheese, softened
1 cup sugar
1 tsp vanilla
4 eggs

Directions

Preheat oven to 300° F. Mix graham crumbs, 3 tbsp sugar and butter. Press firmly into the bottom of a 9-inch springform pan. Beat cream cheese. Add 1 cup sugar and 1 tsp vanilla, mix until well blended. Add eggs 1 at a time, mixing on low just until the egg is blended. Pour into springform pan over crust. Bake 55 mins or until center is almost set. Refrigerate 4 hours.