

Cheese Cake Recipe

Cream cheese should be soft... Let sit overnight or all day... Do not microwave to soften

Crust

1 cup crushed graham crackers
2 Tbsp brown sugar
1 Tbsp white sugar
3 Tbsp butter melted
¼ tsp cinnamon

Heat oven to 350 degrees.

Mix sugar, graham crackers and butter in bowl. Put mixture in bottom of 9" or 10" spring form pan and even out. Bake on 350 degrees for 5 – 10 minutes. Remove from oven and let cool for 15 minutes.

Cake Batter

3 lb block of Philly Cream Cheese or six 8 oz packs
3 tbsp flour
1 tbsp vanilla flavoring
½ - ¾ cup fresh lime juice (depends on how tart you want)
3 eggs
1 cup sour cream
1 cup brown sugar
¾ cup white sugar

Beat cream cheese, sugar, flour, and flavoring with electric mixer until very smooth. Add eggs one at a time and blend thoroughly. Add sour cream and fresh lime juice then blend. Pour batter over crust.

Bake at 350 degrees for 1 hour or until the center of the cake is almost set. Once cake is removed from oven, let stand for 15 minutes. Take a knife around the rim of the pan to loosen the cake. Let the cake cool for about 2 – 4 hours in fridge and then remove the rim of the pan. Slide the cake onto a plate and refrigerate 4 hours or overnight.