

Cheesecake

by Becky Chan

Yield one 8" cake

Cream cheese filling

Cream cheese	500g
Sugar	130g
Eggs	110g (about 2 large eggs)
Vanilla Extract	2 tsp
Lemon Juice	2 tsp
Sour Cream	100g

Cheesecake Crust

Graham Cracker Crumbs	50g
Butter (melted)	15g

1. To make the crust: Mix graham cracker crumbs with melted butter with a fork.
2. Use a spoon to flatten graham crust onto the bottom of a 8" spring form cake pan. Wrap the bottom and the side of the cake pan with aluminum foil, so that water will not leak in.
3. To make the filling: Using an electric mixer with slow speed, beat cream cheese and sugar to smooth texture.
4. Add eggs one at a time. Mix until corporate.
5. Add vanilla extract, lemon juice and sour cream. Mix until corporate.
6. Pour cream cheese mixture into the prepared cake pan. Bake in hot water bath, at 300oF for 1 hour, then reduce temperature to 250F and bake for another 20 – 30 min, or until the sides are firm but the centre still jiggle.
7. Let cool completely in the refrigerator.