



Cheesecake

From the Kitchen of Joanne Hoefer

Yield: 3 cheesecakes

Ingredients

Cream Cheese | 3 large

Sugar | 1 ½ Cup

Lemon Juice | 2 teaspoons

Graham Cracker 9 in. Crusts | 3

Topping

Sour Cream | 1 large & 1 small

Sugar | 2/3 cup

Vanilla | 1 ½ teaspoons

Lemon Juice | 1 ½ teaspoons

Directions

Cheesecake:

Combine cream cheese, sugar, lemon juice and beat until light and fluffy (at least 5 minutes). Pour into crusts and bake 15 minutes at 350°F. Remove and allow to cool 5 minutes.

Topping:

Blend and pour over cheese mixture in crusts and bake for 10 minutes at 350°.
Refrigerate for 5 hours.

Can be frozen for 3 months or more.