

Slow-bake Cheese Cake

Use 9x13 pan

Make "crust" in the bottom of the pan with $2\frac{1}{2}$ cups of graham cracker crumbs and $\frac{1}{4}$ pound of butter. Mix and press firmly into the pan. (I put a little bit up the side)

Mix 3 8 oz. and 1 4 oz. Package of cream cheese (room temperature) with 7 eggs (add one egg at a time)

Add: $1\frac{1}{2}$ cups of sugar and beat well with 2 teaspoons of vanilla.

Bake at 300 degrees for 80 minutes.

Cool 20 minutes. Then mix topping:

Mix $3\frac{1}{2}$ cups of sour cream with $1\frac{1}{4}$ cups of sugar and 1 teaspoon of vanilla. Spread on top of baked cheesecake.

Bake again at 300 degrees for 20 minutes.

Cool completely and refrigerate overnight. This is always better the second day!

It can be drizzled with melted chocolate chips. (add about $\frac{1}{2}$ teaspoon of water or more if needed to make it thin)

Carmel and chocolate toppings with pecans makes a good "turtle cheesecake".

Great with fruit toppings, too!