

KILLER CHEESE CAKE (This is not real healthy but sure is good!)

Preheat Oven to 325 degrees F.

Crust:

1 1/2 cups graham cracker crumbs

1/2 cup sugar

1/2 cup melted butter

Mix together and press into the bottom of a 10 inch spring form pan

Filling:

4 pkg. cream cheese

2/3 lb powdered icing sugar ( I use about 2 cups)

Place cream cheese, cut into chunks into the Bosch bowl equipped with the whips and Jog on "M" several times to cut up the cream cheese. Turn on speed one and slowly add the icing sugar until well mixed. Scrape down sides to make sure all cream cheese is mixed.

Add:

2/3 lb. sour cream (about 1 1/2 cups)

3 tsp. vanilla

Whip until smooth on speed 3.

Add 3 whole eggs Slowly, one at a time, while the machine is whipping on speed one. Pour over crust in spring form and bake in the oven with a pan of water on the bottom rack, for 40 min. After the 40 min. of baking is done turn oven off but leave cheese cake in the oven with the door cracked open for 45 to 60 min. Let completely cool before taking spring form off. Serve with berry coulis like raspberry or blueberry. YUM!

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