

Tim Farmer's Country Kitchen

CHEESECAKE

CRUST

*1 stick of butter
2 cups graham cracker crumbs
3 tablespoons sugar*

Melt butter in microwave. Mix in graham cracker crumbs with sugar. Press into bottom of spring form pan. (Make sure pan is lined on outside with foil to keep water from coming in during baking)



FILLING

*3 - 8 oz blocks of cream cheese (room temperature)
1 cup of sugar
3 eggs
1 cup of heavy whipping cream
1 tablespoon lemon juice
1 teaspoon vanilla
1-2 cups water*

Blend cream cheese until creamy. Add sugar and mix. Scrape down the sides to prevent lumps. Add 1 egg at a time while mixing, making sure to scrape down the sides in between each egg to prevent lumps. Add lemon juice to whipping cream and let sit for a bit. Add vanilla and cream/lemon mixture and mix until all combined. Pour mixture into spring form pan and smooth out. Put cheesecake on top of baking sheet with sides. Put in the oven and fill baking sheet with water for "water bath". Bake for 1 hour at 350 degrees. (Make sure to check water during baking to see if you need more water.) Top with favorite toppings and serve.

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