

McCall's Best Cheesecake

This cheesecake recipe is from one of my favorite books, McCall's Superb Dessert Cookbook. I snatched it off the shelf when I was working there years ago and it has become my dessert reference book. Tested, tried and true old-fashioned recipes. Use a springform pan for a traditional cheesecake presentation. If you don't have one, you could use a pie plate. When you take it out of the oven, it may still be jiggly in the center, but it will set once refrigerated. Do not be tempted to bake longer or it will get dry and lose its creaminess.

Crust

$\frac{3}{4}$ cup graham cracker crumbs (from 10 graham crackers)

1 Tablespoon sugar

1 Tablespoon melted butter

Filling

3 8 oz. pkgs cream cheese, at room temperature

4 large eggs

1 teaspoon vanilla

1 cup sugar

Topping

16 ounce container sour cream

1 Tablespoon sugar

1 teaspoon vanilla

- 1 Preheat oven to 375°.
- 2 Make Crust: Process graham crackers in a food processor or roll them between two sheets of wax paper to make crumbs. In medium bowl, combine crumbs, sugar and butter, mixing well.
- 3 Spread crumbs evenly over bottom of a 9-inch springform pan, pressing lightly with fingertips. Refrigerate while you prepare filling.
- 4 Making Filling: In large bowl of electric mixer, at medium speed, beat cream cheese until light. Add eggs, vanilla and sugar; continue beating until creamy and light. Pour into crust and bake 35 minutes.
- 5 While cheesecake is baking, make topping. In medium bowl, with wooden spoon, beat together sour cream, sugar and vanilla.
- 6 Remove cheesecake from oven. Spread topping evenly over surface, bake 5 minutes.
- 7 Cool in pan, on wire rack Then refrigerate 5 hours or overnight.
- 8 To serve, run knife around edge of springform pan and remove side. Place cheesecake on cake platter. Cut cheesecake into wedges.

Servings: 12

Preparation Time: 20 minutes

Cooking Time: 40 minutes

Inactive Time: 4 hours

Total Time: 5 hours

Oven Temperature: 375°F

Nutrition Facts

Nutrition (per serving): 412 calories, 275 calories from fat, 31.3g total fat, 153.5mg cholesterol, 247mg sodium, 154.6mg potassium, 26.2g carbohydrates, <1g fiber, 20.8g sugar, 8g protein.

Source

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