



# “Almost Eli’s” Original Cheesecake

## Ingredients:

- 4 packages (8 oz. each) cream cheese, softened
- 1 cup sugar
- 2 tablespoons all-purpose flour
- 2 large eggs
- 1 egg yolk
- 6 tablespoons sour cream
- 1/2 teaspoon vanilla
- Graham crust (see below)

### *Graham Crust:*

- 1 1/2 cups graham meal or crushed graham crackers*
- 1/2 cup brown sugar*
- 3/4 cup melted butter*

*Mix all ingredients in bowl using your fingertips until well moistened. Press into bottom of 9” springform pan.*

## Preparation:

- 1.Heat oven to 350° F. Beat cream cheese, sugar and flour in mixing bowl of an electric mixer until light and creamy. Add eggs and yolk, one at a time, scraping down sides of bowl until completely incorporated. Add sour cream and vanilla. Beat mixture, scraping down sides of bowl, until smooth.
- 2.Pour mixture into prepared crust in un-greased 9-inch springform pan; place on cookie sheet. Bake until cake is firm around edge and center barely jiggles when tapped, about 45 minutes. Refrigerate at least 8 hours or overnight to completely set up before serving.