

NEW YORK CHEESE CAKE

Ingredients

1. 2 (8 oz.) pkgs. cream cheese
2. 3 cups sour cream
3. 1 c. sugar
4. 1/4 tsp. Salt
5. 1 1/2 tsp. Vanilla flavoring
6. 1 tblsp. Cornstarch
7. 3 Large eggs
8. 1/4 cups Lemon Juice
9. -CRUST:-
10. 1/4 c. butter, melted
11. 2 c. graham crackers, crushed, crumbs or chocolate cookie crumbs

Instructions

1. CRUST: Mix butter and crumbs;
2. pat into springform pan.
3. Mix all filling ingredients well, in food processor, blender or with beaters.
4. Pour into crust.
5. Place the pan in a larger pan and surround it with 1 inch of very hot water.
6. Bake at 350 degrees for 1 hour;
7. turn off oven and leave in oven for 1 more hour.
8. Chill.
9. TOPPING SUGGESTIONS: Fruit pie filling or chocolate squares, melted or 1/2 cup sour cream with 2 tablespoons sugar. Also Macadamia Nuts and Melted White Chocolate. (place chopped nuts on top of cake and pour melted white chocolate over it.)