

By Frank Fusaro  
Bayonne High School  
House 4



# Creamy Cheesecake

## Crust:

1 cup flour  
1 stick margarine (soften)  
3 Tbsps. Butter

Preheat oven to 350 degrees

Mix ingredients by hand and press into bottom of 10 inch springform pan until light brown (approximately 15-20 minutes).

## Add:

4 eggs  
1 tsp. Vanilla  
1 capful lemon juice (optional)  
16 oz. Sour cream (you may beat by hand or use hand mixer on low, mix until most of the lumps are gone).

Pour mixture into prepared crust already made.

Bake at 350 degrees for 30 minutes.

**Important:** After baking for 30 minutes shut oven off and let it set in oven for 1hour.

**Suggested topping:** Any type of canned or frozen fruit such as cherries, strawberries or blueberries.

**This cheesecake recipe was handed down by a friend of the family several years ago. It is very easy to make and it is one of the creamiest cheesecakes you'll ever have.**