



# Karin's Cheesecake

By "Dr." Resetar

“A nice light textured version of a favorite desert”

*All ingredients at room temperature, graham cracker crust (enough for one 9" pie) to line spring form pan.*

*Preheat oven to 325°F*

## A. *Ingredients:*

- *1/2 cup of sugar*
- *1 Tbsp lemon juice*
- *1 tsp vanilla*
- *1/2 tsp salt*
- *2 8 oz pkg of cream cheese*

## B. *Directions:*

1. *Mix thoroughly at room temperature, the above ingredients*
2. *Beat 5 egg yolks and 2 cup of sour cream. Add to the ingredients in A.*
3. *Beat until peaked and glossy the 5 egg whites and the 1/2 cup of sugar. Fold into 1st mixture.*
4. *Pour oven crumb crust in spring form pan*
5. *Cook 1 1/4 hrs. at 325°F. Cool thoroughly.*
6. *Refrigerate*
7. *Best to make 24hr in advance*
8. *Graham cracker crust: 1 1/2 crushed graham crackers, 4 tbsp. melted butter, mix/line pan*