



## [Sour Cream Cheesecake Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:20 minutes

Cook time:60 minutes

### **Ingredients Crust:**

- 1 1/2 cups Graham Crackers, finely crushed
- 1/4 cup Sugar
- 1/4 cup Walnuts, finely chopped
- 1/2 cup Butter, melted

### **Ingredients Cheesecake Filling:**

- 2 8oz packages Cream Cheese, softened
- 1 cup Sugar
- 2 TBSP all-purpose Flour
- 2 tsp Vanilla Extract
- 1/4 tsp Almond Extract
- 3 Eggs
- 3 8oz cartons Sour Cream

### **Directions Crust:**

- Preheat oven to 375°.
- Prepare Graham Cracker Crust –
- In a bowl, combine Graham Cracker crumbs, 1/4 cup sugar, walnuts.
- Stir in melted butter.
- Press onto bottom and 2" up the sides of a 9" springform pan.
- Set aside.

**Directions Cheesecake:**

- For filling, in a large mixing bowl beat together cream cheese, sugar, flour, vanilla and almond extracts just until smooth.
- Add eggs all at once; beat with an electric mixer on low just until blended. (Don't over-beat, that will cause your cheesecake to crack)
- Stir sour cream.
- Pour filling into prepared Graham Cracker crust.
- Bake in a 375 oven for 60 minutes or until the center is set. To test for doneness, gently shake the pan. When done a 1" wide section of the center will jiggle slightly upon shaking.
- Cool on a wire rack for 10 minutes.
- Using a metal knife or spatula, loosen sides of cheesecake from pan.
- Cool for 30 minutes more.
- Remove sides of pan.
- Cool for 2 hours more.
- Cover and chill thoroughly in refrigerator.

Makes 1 Sour Cream Cheesecake, 12 servings