



[Company Cheesecake Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Prep Time: 35 Minutes

Servings: 12

Crust Ingredients:

- 1 $\frac{3}{4}$ cup fine Graham Cracker Crumbs
- $\frac{1}{4}$ cup chopped Nuts
- $\frac{1}{2}$ tsp Cinnamon
- $\frac{1}{3}$ cup Butter, melted

Cheesecake Filling Ingredients:

- 16oz Cream Cheese (at room temperature)
- 1 cup Sugar
- 2 tsp Vanilla
- $\frac{1}{2}$ tsp Almond Extract
- 3 Eggs

Instructions:

- Preheat oven to 375°.
- Mix together Graham cracker crumbs, chopped nuts, cinnamon, and melted butter in a bowl.
- Press Graham cracker mixture into the bottom of a 9" springform pan.
- Using a stand mixer, blend together cream cheese, sugar, vanilla, and almond extract.
- Add eggs, blend until incorporated.
- Pour into prepared crust.

- Bake for 35 minutes in a preheated 375° oven.
- Cool before serving.