

RARELY RAQUEL

Finding the Beauty in Everyday Life

CLASSIC CHEESECAKE

Ingredients:

- 1 pound (2 8oz packages) cream cheese
- 1/3 cup (57 grams) sour cream
- 3/4 cup (150 grams) sugar
- 1 Tablespoon (15 grams) vanilla extract
- 1 teaspoon (6 grams) salt
- 2 large eggs
- 2 Tablespoons (16 grams) all-purpose flour
- pre-made 9" graham cracker crust



Instructions:

1. For the filling, whisk together the cream cheese, sour cream, sugar, vanilla extract, and salt. Beat until mixture is completely smooth.
2. Reduce speed and add 1 egg at a time, be sure to scrape down the sides after each egg is added.
3. With the mixer in low, add flour and beat until no lumps remain.
4. Pour filling into the pre-made graham cracker crust.
5. Bake at 300 degrees until the edges of the cheesecake are completely set and the middle of the cheesecake wobbles slightly. (60 - 75 minutes)
6. Turn the heat off and let the cheesecake sit in the oven for another 10 minutes. Take out of oven and let the cheesecake come to room temperature before transferring to the refrigerator for at least 6 hours or overnight.
7. *Optional- top with frozen strawberries in sugar.

Enjoy!