

STRAWBERRY CHEESECAKE

Ingredients

10 ounces Graham Crackers (2 packets)
6-8 Tablespoons Butter, melted
3 Tablespoons Brown Sugar
1-pound Cream Cheese, softened
½ Cup Sugar
1 teaspoon Vanilla Essence
2 Eggs
1 Cup Stewed Strawberries

Directions

In a food processor puree the Graham Crackers into fine crumbs. Combine in a small bowl with the melted Butter & Brown Sugar until it will hold together when you squeeze it into a ball.

Use a dessert spoon to line the bottom and up the sides a little of a spring-form cake pan.

Bake in the oven at 350F until fragrant and lightly toasted, about 12 minutes.

Meanwhile, beat softened Cream Cheese and blend until smooth. Add the Eggs one at a time, then Vanilla and Sugar. When combined, pour into the crust and smooth over with spatula.

Lay out a sheet of foil and place the pan on top. Bring up the sides carefully so as not to tear the foil and seal the edges- use a rubber band to secure the foil around the sides (this will keep water out of the Cheesecake as it bakes)

Place cake in a casserole dish or other baking pan and pour in water so that it reaches about halfway up the sides of the spring-form pan.

Bake in water-bath at 325F for 40 minutes, and the cake has risen slightly in the pan.

Remove from oven and allow to cool before spooning Stewed Strawberries on top, or alternatively slice wedges and then pass Stewed Strawberries on the side with Whipped Cream.