



Cheesecake

Patricia Cooper

Crust:

½ of 12-oz. box of vanilla
wafers (about 40 wafers)
3 Tbsp. sugar
1 stick butter, melted

Filling:

3 (8 oz.) pkgs. cream cheese,
softened in microwave
¾ cup sugar
4 eggs
1 tsp. vanilla

Topping:

⅓ cup sugar
1 pint sour cream
Frozen or fresh strawberries

Crust: Crush wafers in food processor. Combine with sugar and melted butter, and form crust in springform pan.

Filling: Beat softened cream cheese. Add sugar, eggs, and vanilla. Pour over crust. Bake at 350° for 35 minutes.

Topping: Combine sugar and sour cream. Pour over cheesecake and bake 10 minutes longer. Cool. Top with frozen strawberries (thawed) or fresh strawberries with sugar added.