

# Sour Cream Cheesecake

From [Bakingbetter.com](http://Bakingbetter.com)

## Crust:

2 cups crushed graham crackers  
2 tablespoons white granulated sugar  
6 tablespoons melted butter

## Filling: (all filling ingredients room temperature)

1 pound (2-8oz. bricks, not “whipped” tubs) cream cheese  
1 cup white granulated sugar  
3 eggs  
1 pint (16 oz, or 2 cups) sour cream  
2 teaspoons vanilla extract

Preheat oven to 300-325 depending on oven.

In a bowl mix the crust ingredients until they look like wet sand. Press into the bottom of an 8-9” spring form pan that has been double wrapped in large foil and greased.

With a mixer on low speed, blend cream cheese until smoothed out. Gradually add sugar while mixing on low

In a small bowl combine remaining ingredients, mixing to combine. Gradually add the liquid ingredients to the cream cheese/sugar mixture while mixing on low speed until everything is well blended, scraping bowl as needed.

Pour filling into the crust and place the wrapped pan of cheesecake filling into a water bath that is about ½ inch deep. Bake for 45-55 minutes or until the edges have set, but the middle jiggles like Jello, it shouldn’t slosh and look liquid, but should still jiggle. Remove from oven and let remain in the water bath for 30 minutes. Remove from water bath, remove foil and place cheesecake in the refrigerator for at least 5 hours or better, overnight. Remove from pan and serve.