

Oven Baked Cheesecake

Recipe submitted by Andrea Maple

Nationality/Ethnicity – African/American

The Story Behind the Recipe

This dish can be served at all holidays and for Sunday dinner dessert. A family member gave it to me and I have had the recipe for many years.

Ingredients:

- 2 packages (8 oz) Philadelphia Cream Cheese
- 3 eggs
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla extract
- 2 graham cracker pie shells
- 1 cup sour cream
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- Topping (strawberry pie filling or your choice)

Preparation Directions:

Combine first four ingredients and pour mixture into both pie shells. Bake in 350 degree oven for 30 minutes. Remove from oven (leave oven on). Cool for 20 minutes.

While pie is cooling, prepare topping. Mix together sour cream, 3 tablespoons sugar and vanilla extract. Spread over cheesecake and return to oven for 10 minutes. Remove and let cool. Add topping.