

Secret Harbor Cheesecake

Category: Dessert

Servings:

Rating: 10

Source: Jackie Grant

Description:

Ingredients:

'Graham cracker crumb 1 1/4 cup fine (20 -22)
lbrown sugar 1/3 cup, firmly packed
butter, unsalted 1/4 cup
'cream cheese 16 ounce
isugar 1 1/4 cup
legg 5
ivanilla 3 teaspoon
isour cream 1 1/2 cup (16 ounce tub)
'chocolate shaved(optional)

Instructions:

Have butter, cheese and eggs at room temperature. Mix crumbs, brown sugar and butter with hands. Blend well. Press on bottom of a 9 inch springform pan. Bake in preheated 350° oven 10 minutes. Cream the cream cheese well, gradually adding 3/4 c. sugar. Add eggs, one at a time, beating well after each addition. Add 1 1/2 t. vanilla. Pour into pan. Bake at 350° for 35 minutes or till set. Remove from oven and increase heat to 500°. Mix sour cream, 1/2 c. sugar, 1/1/2 t. vanilla. Spread on cake. Bake 5 minutes. Cool, then chill. Remove rim of pan. (Optional: sprinkle on shaved sweet or semisweet chocolate.