

Tri Berry Cheesecake

Yield: 9"-cheesecake

350°F

CRUST

1-1/2 cups crushed graham crackers
1/4 cup unsalted butter, melted

1. In a bowl mix the above and press into a cheesecake pan, freeze.

FILLING

2 lbs cream cheese, softened (Philly™)
1 cup sour cream
1-1/4 cups granulated sugar
4 large eggs
3 tbsp freshly squeezed lemon juice
1 tsp pure vanilla extract
1 cup mixed strawberries, raspberries, and blackberries.

1. Adjust the rack to the center, and preheat the oven to 350°F.
2. In the mixer, cream together cream cheese, sour cream and sugar, blending until creamy. Add the eggs, one at a time, while mixing. Add lemon juice and vanilla, blend well. Fold mixture of berries into batter
3. Pour the batter into frozen cheesecake bottom, smoothing it out to touch sides. Bake it until top starts to pull away from sides and still look a bit loose in center, about 45-50 minutes. It will look like it is puffed up. Take it out of oven (do not turn the oven off), and set it on counter for 10 minutes. This will cause cake to sink slightly, which is normal.

TOPPING

1/2 cup sour cream
1/4 cup granulated sugar
1 tbsp freshly squeezed lemon juice
1/2 tsp pure vanilla extract

1. Prepare topping. In a small bowl, combine sour cream, sugar, lemon juice and vanilla, stirring. Pour it into center of cheesecake, after the 10 minutes.
2. Place cheesecake back into oven for 5 minutes.