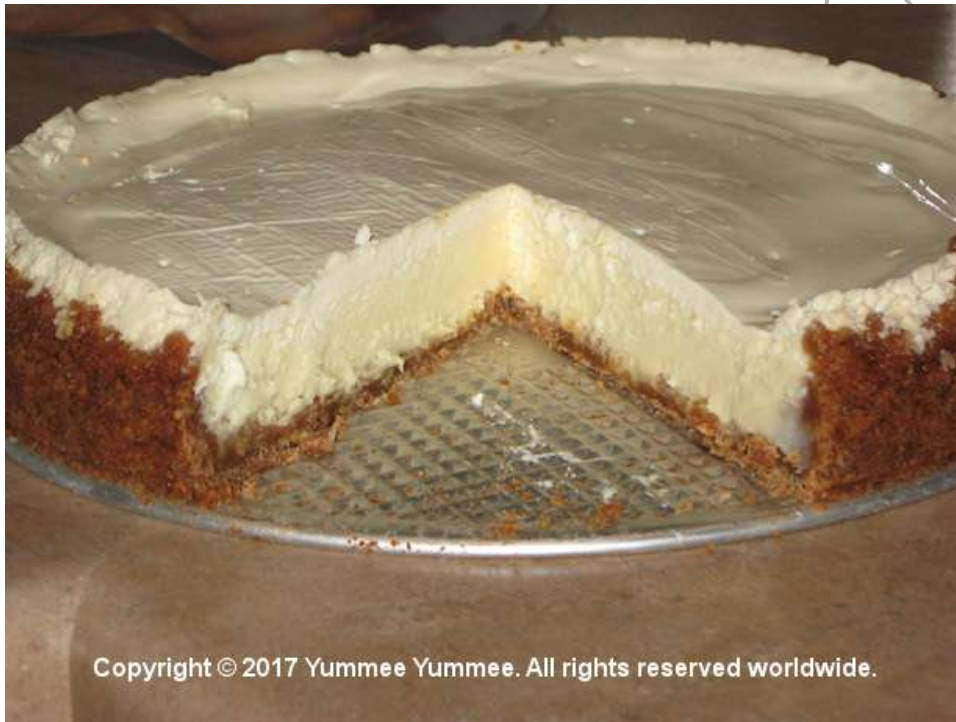


Victorian Cheesecake



Crust

1 1/2 cups Yumee Yumee Graham Cracker crumbs
2 tablespoons granulated sugar
2 teaspoons ground cinnamon
1/2 cup butter, melted

Filling

2 (8 ounce) packages cream cheese, softened
2/3 cup granulated sugar
2 eggs
2 teaspoons vanilla extract

Topping

1 cup sour cream
2 tablespoons granulated sugar
1 teaspoon vanilla extract

In a medium bowl, mix together Graham Cracker crumbs, sugar, and cinnamon. Add melted butter, and mix well. Press into the bottom and 1 inch up sides of a greased 9 inch springform pan. Cover and refrigerate crust for 1 hour.

In a large bowl, beat cream cheese and sugar until light and fluffy. Add eggs and vanilla extract; mix well. Pour cream cheese mixture over chilled crust. Place on a baking sheet and bake at 300 degrees for 40 minutes.

In small bowl, mix together sour cream, sugar, and vanilla extract. Carefully, spread sour cream mixture over top of cheesecake. Return cheesecake to oven and bake an additional 10 to 15 minutes, or until center is almost set. Cool

on a wire rack for 10 minutes. Carefully loosen sides from springform pan. Cool an additional 1 hour and chill for 8 hours, or overnight.

Serves 12

Cook's Note: *Electric mixer required to make filling.*

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