

Cheese Cake--Dr. Bradley--HCH

9"

2 eggs	$1\frac{1}{2}$ c. sour cream	
$\frac{1}{2}$ c. sugar	2 (8 oz) pkg. soft Phil. Cream cheese,	
2 tsp. vanilla	2 Tbsp. melted butter	cut up

Put eggs, sugar, vanilla, sour cream in bowl & mix on med speed until blended. Gradually add pieces cr. cheese & melted butter, blend until smooth (should be thick) Pour cheese mixture into graham cracked crust & bake at 325 for 35 min (until set in center) Turn off heat & leave cake in oven 15 min longer. Cool on a rack. Refrig. at least 2 hours before serving.

Crust--over

Graham Cracker Crust

9"

15-20 graham cracker squares, crushed

$\frac{1}{2}$ c. sugar

$\frac{1}{4}$ c. melted butter

Mix thoroughly & press into pan with spoon. Save some crumbs for garnish.