

Blue-ribbon cheesecake



Lindell Hughes of Neosho, Missouri, first made this cheesecake as a young girl for a 4-H competition. Her recipe eventually won a prize at the state fair. It's now a family favorite for birthdays and other celebrations.

Lindell's cheesecake

Prep 20 minutes plus cooling and chilling

Bake about 30 minutes • **Makes** 16 servings

- 2 cups graham-cracker crumbs
- ½ cup butter or margarine (1 stick), melted
- 1 teaspoon ground cinnamon
- 1½ cups sugar — *DIVIDED*
- 3 packages (8 ounces each) cream cheese, softened
- 3 large eggs
- 1 teaspoon vanilla extract
- Salt
- 1 cup sour cream

1. Preheat oven to 350°F. In 13" by 9" glass or ceramic baking dish, mix crumbs, butter, cinnamon, and ½ cup sugar until crumbs are evenly moistened. Reserve 1 cup crumb mixture. Press remaining mixture firmly onto bottom of dish.

2. In large bowl, with mixer on medium speed, beat cream cheese, eggs, vanilla, ⅛ teaspoon salt, and remaining sugar until creamy, about 3 minutes. Add sour cream; beat 30 seconds or until blended.

3. Pour cream-cheese mixture over crust and spread evenly. Bake 20 minutes. Remove cheesecake from oven; sprinkle with reserved crumb mixture. Return to oven; bake 10 minutes longer. Turn oven off; leave cheesecake in oven 1 hour. Remove and cool completely on wire rack. Cover and refrigerate until well chilled, at least 3 hours or overnight.

>> Each serving: About 380 calories, 6 g protein, 30 g carbohydrate, 27 g total fat (15 g saturated), 0 g fiber, 108 mg cholesterol, 285 mg sodium.



1 cup

