

Name \_\_\_\_\_

## Creamy Dream Cheesecake

### Ingredients for the Crust:

1 1/2 cups graham cracker crumbs

1/4 cup granulated sugar

1/2 cup unsalted butter, melted

### Ingredients for the Filling:

3 (8-ounce) packages cream  
cheese, softened

1 cup granulated sugar

1 teaspoon pure vanilla extract

3 large eggs

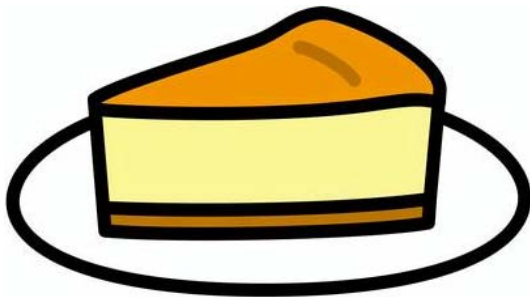
### Ingredients for the Topping:

1 cup sour cream

1/4 cup powdered sugar

1 teaspoon pure vanilla extract

### Instructions:



#### **Preheat the Oven:**

Begin by preheating your oven to 325°F (160°C). Make sure the oven rack is in the center position.

#### **Prepare the Crust:**

In a mixing bowl, combine 1 1/2 cups of graham cracker crumbs, 1/4 cup of granulated sugar, and 1/2 cup of melted unsalted butter. Mix until the crumbs are evenly coated.

#### **Press the Crust:**

Press the graham cracker mixture into the bottom of a 9-inch springform pan, creating an even layer. Use the back of a spoon to press it down firmly.

#### **Make the Filling:**

- In a separate mixing bowl, beat 3 packages of softened cream cheese until smooth.
- Add 1 cup of granulated sugar and 1 teaspoon of pure vanilla extract. Beat until well combined.

Name \_\_\_\_\_

- Add 3 large eggs, one at a time, mixing just until each egg is incorporated. Be careful not to overmix.

### **Pour and Bake:**

Pour the cream cheese filling over the graham cracker crust in the pan.

Bake in the preheated oven for 45-50 minutes, or until the edges are set, but the center still has a slight jiggle when you gently shake the pan.

### **Prepare the Topping:**

In a small bowl, mix 1 cup of sour cream, 1/4 cup of powdered sugar, and 1 teaspoon of pure vanilla extract until smooth.

### **Add the Topping:**

Remove the cheesecake from the oven and spread the sour cream topping evenly over the hot cheesecake.

### **Return to the Oven:**

Place the cheesecake back in the oven for an additional 10 minutes to set the topping.

### **Cool and Chill:**

- Allow the cheesecake to cool completely in the pan on a wire rack.
- Once cooled, refrigerate it for at least 4 hours or overnight to allow the flavors to meld and the cheesecake to firm up.

### **Serve and Enjoy:**

- Carefully remove the cheesecake from the springform pan.
- Slice, serve, and savor every creamy bite of your homemade Creamy Dream Cheesecake!

