

This cheesecake is so creamy and delicious. Easy to make and is just a wonderful dessert. It is really great topped with your favorite fruit.

Cheesecake with Sour Cream



- 1 cup graham cracker crumbs
- 1/4 cup sifted flour
- 1/2 cup ground almonds
- 5 egg yolks
- 1/4 cup melted butter
- 2 tablespoons lemon juice
- 1 1/2 pounds cream cheese,
- 1 teaspoon vanilla extract at room temperature
- 1/2 teaspoon almond extract
- 1 1/4 cups sugar
- 1 cup sour cream
- 1 teaspoon salt
- 5 egg whites

Mix together the crumbs, nuts and melted butter. Pack onto the bottom of a greased 10-inch spring form. Chill 30 minutes.

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To freeze cheese cake: place cooled cheese cake in the freezer (if baked in a spring form pan remove the sides) after 1 hour, use a knife to separate the cheesecake from the pan bottom. Slide it onto a foil-wrapped piece of heavy cardboard. Wrap in plastic wrap, then carefully place it inside a large freezer bag or wrap it in heavy duty aluminum foil. It is always a good idea to Label and date. Retain the best quality freezing for more than a month is not recommended.

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Beat together the cheese, 1 cup sugar and the salt. Add the flour and 1 egg yolk at a time, beating

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until very smooth. Beat in the lemon juice, vanilla, almond extract and sour cream.

Beat the egg whites until soft peaks form, then gradually beat in the remaining sugar until stiff but not dry; fold into the cheese mixture. Slowly pour into the prepared chilled spring-form. Bake in a preheated 325° oven for 1¼ hours. Open the oven door and leave cake to cool for 1 hour. Remove from oven and finish cooling on a cake rack, then chill before removing the sides of the pan.

Serves 10-12