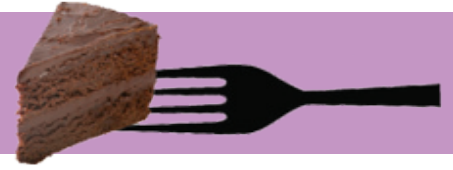


New York Style Cheesecake



¾ cup fine graham cracker crumbs
2 tablespoons butter
sugar
1 ½ pounds cream cheese
3 eggs
vanilla
1 pint sour cream

How to Prepare:

Have butter, cream cheese and eggs at room temperature. Mix crumbs, butter, 2 tablespoons sugar with hands. Blend well. Press on bottom of 9 inch spring form pan. Mix cream cheese well. Slowly beat in 1 cup sugar. Then add eggs, beating well after each addition. Add 1 teaspoon vanilla. Pour into prepared pan. Bake in moderate oven, 350° for 20 minutes or until set. Remove from oven and increase heat to 500°. Mix sour cream, 3 tablespoons sugar and 1 teaspoon vanilla. Spread on cake. Return to oven and bake 5 minutes. Cool, then chill. Remove rim of pan. If desired, fruit or slivered almonds can be put on top.

More recipes at downtownnorfolk.org

DOWNTOWN

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012



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