

"Tiger Bait" Cheesecake

Ingredients:

Crust (Original)

2 cups gram cracker crumbs (1 pack of Gram Crackers)
1 stick of butter

Crust (Improved)

2 cups gram cracker crumbs (1 pack of Gram Crackers)
1/2 cup flour
1 stick of butter

First Layer

2 packs cream cheese
1/2 cup sugar (*Joe omits this in his?*)
3 large eggs
1 tbsp + 1 tsp flour

Second Layer

1/2 cup sugar
16 oz sour cream
1 tsp vanilla.

Toppings

Sliced almonds
Ground Cinnamon

Instructions:

1. Preheat oven to 350-degrees.
2. Melt butter in a pan, and pour into the bottom of a springform pan. Press gram cracker crumbs into melted butter to create the cake crust.
3. Melt butter in a pan, and pour into the bottom of a springform pan. Press gram cracker crumbs into melted butter to create the cake crust.

Bake crust at 350-degrees for 7-12 minutes, until it has reached desired crispness.

4. With a stand mixer, beat cream cheese and 1/2 cup sugar until smooth and creamy, about 5 minutes. Add eggs, one at a time, and beat well after each addition.

Pour mixture into crust and bake at 350-degrees for 20 minutes, or until the cake sets.

5. Allow the cake to cool completely (*or just be careful with this next step*). In a bowl, whisk together sour cream, vanilla, and 1/2 cup sugar until thickened slightly. Pour over cooled cheesecake (*if the cheesecake is still warm, carefully lay the top out instead of pouring*).

Bake topping at 350-degrees for 10 minutes.

6. Let cake cool completely, and refrigerate for 24 hours before serving for best results. At least be sure cake is fully chilled before removing from springform pan.
7. Garnish cake with sliced almonds and ground cinnamon, if desired.

Revision #3

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