



Classic Baked Cheesecake

SHARED BY LINDA DARKES

Prep Time - 15 minutes

Chill Time - 4 hours

Bake Time - 20 minutes + 15 minutes

Servings - 12

ingredients

Crust:

- 1 cup Graham Cracker Crumbs
- 3 Tbsp Butter, melted
- 2 Tbsp Sugar

Filling:

- 1 8oz package Cream Cheese, softened
- 2/3 cup Sugar
- 2 tsp Vanilla
- 2 Egg Whites
- 3/4 cup Sour Cream
- 1 can Pie Filling*

directions

- Preheat oven to 350F.
 - Mix the crust ingredients together and divide equally between the 12 ramekins and press down.
 - Beat cream cheese, sugar, and vanilla in bowl of electric mixer or food processor until well blended. Add egg whites, mix well. Add sour cream and mix thoroughly.
 - Pour equally into the 12 ramekins.
 - Bake 20 minutes or until center is almost set. Turn off oven, leaving oven door open for another 15 minutes. Remove from oven and refrigerate until chilled.
 - When ready to serve, top each ramekin with a spoon of pie filling or fresh berries.
- Enjoy!

*optional - substitute for fresh berries