

Cheesecake á la Joanne
Lori McKenna



Ingredients:

Crust:

16 Graham Crackers, crushed
½ cup unsalted butter (1 cube), melted

Filling:

12 oz cream cheese (4 – 3 oz packages)
¾ cup super-fine granulated (Baker’s) Sugar
1 teaspoon vanilla
2 eggs, separated

Topping:

2 cups sour cream
5 tablespoons super-fine granulated (Baker’s) Sugar
1 teaspoon vanilla

Preparation:

1. Preheat oven to 350°
2. Prepare crust:
 - a. Mix graham crackers with melted butter until well mixed and spread into pie pan
 - b. Bake at 350° for 3 minutes – set aside and cool
3. Prepare Filling:
 - a. With electric mixer, beat 2 egg whites until stiff but not dry in a small bowl.
 - b. In a second bowl, Cream together the cream cheese, ¾ c sugar, 1t vanilla, and 2 egg yolks. Fold beaten egg whites into well creamed cheese and egg yolk mixture.
 - c. Pour into prepared pie shell and bake at 350° for 25 minutes. Cool.
4. Topping:
 - a. Blend 2 cups sour cream, 5 tablespoons sugar and 1teaspoon vanilla.
 - b. When cheesecake is cool, top with sour cream mixture.
 - c. Bake at 350° for 5 minutes
5. Cool well and refrigerate.



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Nutrition Facts

Servings: 8

Amount per serving

Calories	601
% Daily Value*	
Total Fat 42.3g	54%
Saturated Fat 24.9g	125%
Cholesterol 144mg	48%
Sodium 423mg	18%
Total Carbohydrate 50.2g	18%
Dietary Fiber 0.8g	3%
Total Sugars 34g	
Protein 8.5g	
Vitamin D 12mcg	59%
Calcium 117mg	9%
Iron 2mg	10%
Potassium 189mg	4%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by www.verywellfit.com