Lenora's Cheesecake (Melene Goggins)

<u>Crust</u>

1 pkg. graham crackers + 1 or 2 extra (1 $\frac{1}{2}$ c.)

- 1/4 c. sugar
- 1/4 c. butter

Filling

- 3 8oz. cream cheese
- ³⁄₄ c. sugar
- 3 eggs
- 1 t. vanilla
- 1 T. lemon juice

Topping

- 2 c. sour cream
- 1 t. vanilla
- 1/2 c. sugar

Directions

- 1. Use 9" spring form pan, grease sides. Crush graham crackers, melt margarine, add sugar. Mix w/ fork. Bake 375° for 8 minutes.
- Then beat filling ingredients. Pour over crust. Bake 300° for 45 minutes. Then turn off oven and leave in for 30 more minutes.
- 3. For topping, mix with spatula (don't beat) and spread on top of cheesecake after cheesecake has cooled.
- 4. Cheesecake must sit at least 4 hours before serving and is much better if made the day (or even 2) before.