

Servings: 12

Amount	Measure	Ingredient - Preparation Method
1		individual package graham crackers – crushed
2	tablespoons	white sugar
1/2	CUP	butter - softened
1 1/2	teaspoons	ground cinnamon
24	ounces	cream cheese - softened
1	CUP	white sugar
3		e 99
1 1/2	teaspoons	vanilla extract
16	ounces	sour cream
3	teaspoons	white sugar
1	teaspoon	vanilla extract

Preheat oven to 375.

In a food processor, combine crackers, 2 tbspns sugar, butter and cinnamon. Pulse until smooth. Press into the bottom of an 8x12 baking dish.

In the food processor, combine cream cheese, 1 cup sugar, eggs and vanilla. Process until smooth. Pour over crust.

Bake in preheated oven for 25 to 30 minutes, until filling is set. Allow to cool for 2 hours.

Preheat oven to 350. In a small bowl, mix together sour cream, sugar and vanilla. Spread over top of cheesecake. Bake in oven for 10-15 minutes.