

Snickerdoodle Cheesecake

Servings : 12

Amount	Measure	Ingredient - Preparation Method
16	ounces	cream cheese
3		eggs - lightly beaten
10	ounces	shortbread cookie - finely crushed
1	tablespoon	sugar
1/4	cup	butter - melted
8	ounces	sour cream
1	cup	sugar
2	tablespoons	all-purpose flour
2	teaspoons	vanilla
1/2	teaspoon	ground cinnamon
1	tablespoon	sugar
1/2	teaspoon	ground cinnamon

Allow cream cheese and eggs to stand at room temperature for 30 minutes. Preheat oven to 350. In a medium bowl, stir together crushed cookies and 1 tablespoon sugar. Stir in melted butter until combined. Press into bottom and 1.5" up sides of a 9 inch springform pan.

In a large mixing bowl beat cream cheese, sour cream, 1 cup sugar, flour, vanilla, and 1/2 tspn cinnamon on medium speed until smooth. Stir in eggs.

In a small bowl stir together 1 tablesppn sugar and 1/2 tspn cinnamon. Pour cream cheese mixture into crut-lined pan, spreading evenly. Sprinkle with cinnamon-sugar mixture. Place springform pan in a shallow baking pan.

Bake for 40-50 minutes or until a 2.5" area around outside edge appears set. Cool in wire rack for 15 minutes. Loosen crust from sides of pan. Cool for 30 more minutes. Remove sides of pan; cool completely on wire rack. Cover and chill for at least 4 hours before serving.