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# Classic Fruit Topped Cheesecake

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## Crust:

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½ cup butter  
¼ cup sugar  
2 cups graham cracker crumbs

1. Mix the sugar and the graham cracker crumbs right in a 9" springform pan.
2. Melt the butter and pour it into the pan. Mix with your hands until it looks like wet sand. Pat the crust so it forms an even layer across the bottom, as well as up the sides of the pan about ½".



## Cake:

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2 lbs. cream cheese (room temp)  
4 eggs (room temp)  
1 1/8 cup sugar  
1 teaspoon vanilla

1. Preheat your oven to 335°F.
2. Put the cream cheese in bowl and beat to soften.
3. Slowly and alternately add eggs & sugar (I start with ¼ cup sugar, then one egg, and keep repeating until the eggs are gone and finish with that last 1/8 cup of sugar). Keep scraping the sides of the bowl. You don't want any lumps of cream cheese in here!
4. When the batter is completely smooth, add the vanilla! Beat until incorporated and then pour over crust..
5. Bake at 335°F, for around 70 minutes, until center barely jiggles.
6. Let it cool on a rack for 20-30 minutes, and then release the springform ring. Cool for at least four hours.

## Topping:

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1 ½ cup sour cream  
¼ cup sugar  
1 teas. lemon juice (Meyer if you're lucky)  
Fresh fruit of choice

1. About 1 hour before you want to serve the cake, mix the first 3 ingredients together. It will take a bit for the sugar to totally dissolve.
2. Spread this topping over cake, then arrange your fruit on top.
3. When it's time to serve, use a large chef's knife that has been heated with hot water. (I fill a pitcher with hot water). Heating the knife with hot water and cleaning the blade between slices helps tremendously!