

# BOB'S CHEESECAKE

There are lots and lots of cheesecake recipes out there. Here's the one that I came up with. I hope you enjoy it.

## Ingredients

½ cup melted butter, plus extra for greasing  
12 oz of graham crackers – finely crushed  
1 ½ to 2 cups sugar  
1 ½ cups farmer's cheese (see other recipe)  
3 eggs, lightly beaten  
1 tablespoon vanilla extract (like Madagascar Bourbon or other top quality type)  
1 ½ cups sour cream  
Strawberries, blue berries, raspberries etc. (plus powdered sugar) Optional

## You will also need

Deep 9" springform pan

## Process

Butter the springform pan. Put the graham cracker crumbs in a bowl with 4 tablespoons of sugar and mix well. Add the melted butter and mix well again. Press the mixture in the bottom and sides of the greased springform pan and refrigerate for 30 minutes or more.

Preheat the oven to 375°.

Place the room temperature farmer's cheese in a bowl and beat with a wooden spoon until soft. Beat in the eggs, then add the sugar and 2 teaspoons vanilla and beat until mixed well.

Pour the mixture into the springform pan and bake for 45 minutes or until a wooden stick comes out clean in the center. Leave to cool for 10 minutes. **DO NOT TURN OFF THE OVEN.**

While it is cooling combine the sour cream and remaining sugar to taste then add the remaining vanilla and mix well. When the cheesecake has cooled, add the sour cream mixture to the cheesecake spreading it evenly over the top. Return it to the oven for an additional 5 minutes to glaze the top.

Remove and let it cool, then chill in the refrigerator.

Cut into wedges and serve slightly chilled rather than refrigerator cold. Add fresh fruit with a dusting of powdered sugar on the fruit as you wish.

This cheesecake keeps well in the refrigerator for a few days. The cheese actually ages a little and has a better taste and texture after a couple of days. If serving more than a few days later, place it in the freezer and move it to the refrigerator a day or two before you wish to use it. Then set it out to warm slightly and serve a little chilled.

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