“Almost Eli’s”
Original Cheesecake

Ingredients:
4 packages (8 oz. each) cream cheese, softened
1 cup sugar
2 tablespoons all-purpose flour
2 large eggs
1 egg yolk
6 tablespoons sour cream
1/2 teaspoon vanilla
Graham crust (see below)

Graham Crust:
1 1/2 cups graham meal or crushed graham crackers
1/2 cup brown sugar
1/4 cup melted butter
Mix all ingredients in bowl using your fingertips until well moistened. Press into bottom of 9” springform pan.

Preparation:
1. Heat oven to 350º F. Beat cream cheese, sugar and flour in mixing bowl of an electric mixer until light and creamy. Add eggs and yolk, one at a time, scraping down sides of bowl until completely incorporated. Add sour cream and vanilla. Beat mixture, scraping down sides of bowl, until smooth.

2. Pour mixture into prepared crust in un-greased 9-inch springform pan; place on cookie sheet. Bake until cake is firm around edge and center barely jiggles when tapped, about 45 minutes. Refrigerate at least 8 hours or overnight to completely set up before serving.