**Compliments of Cathy Owens**

**Picture-Book Cheese Cake**

Serves 12-14

**Crust:**

½ cup fine graham cracker crumbs

1 tbsp granulated sugar

¼ tsp cinnamon

¼ teaspoon nutmeg

Blend all ingredients. Toss mixture on bottom and sides of greased 9” cheesecake pan.

**Filling:**

1 ¾ cups granulated sugar

3 tbsp all-purpose flour

¾ tsp salt

5 8oz. pkgs very soft cream cheese

6 eggs

½ cup heavy cream

1 ½ tsp vanilla

Mix sugar and, flour; gradually blend into cream cheese. Beat until smooth and light. Add eggs, one at a time, beating well after each addition. Blend cream and extract into batter. Pour into prepared pan. Bake in slow oven 325oF 60-70 minutes or until set. Remove from oven. Reset oven to 450oF.

**Topping**

½ pint (1 cup) cultured sour cream

¼ slivered almonds

Selected fresh fruit

**Directions:**

Spread sour cream on hot cake. Sprinkle with almonds. Return to oven 5 minutes. Remove to cooling rack. Chill before removing from pan. Garnish with sweetened fresh fruit.

(Recipe will make 3 smaller cakes if crust and filling are divided in greased 9” round cake pans with removable bottoms. Bake smaller cakes in moderate oven 375oF about 40 minutes. The topping ingredients should be doubled.

**Cathy’s note:** I use just a little graham cracker crumbs in buttered pan in place of crust.