

# Almond Cheesecake

- 3 packages cream cheese
- 4 eggs
- 1-1/4 cups sugar
- 1 teaspoon vanilla extract
- 2 teaspoons almond extract
- 1 pint sour cream
- butter or margarine
- graham cracker crumbs

Beat cream cheese, eggs, 3/4 cup sugar and vanilla and almond extracts together for 15 minutes. Beat the remaining 1/2 cup of sugar and the sour cream for 5 minutes, then fold into the first mixture.

Grease a springform pan with butter or margarine, and dust with graham cracker crumbs. Then pour in the batter.

Bake at 350 degrees Fahrenheit for about 45 minutes (top of cheesecake should be cracked, settled and slightly darker). Turn the oven off, but leave the cheesecake in the oven for another hour before taking it out.

Serves: 8 to 12

Preparation time: 180 minutes (prepare a day in advance)

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