

A Cherry Cheesecake Recipe www.easy-cake-recipes.com

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons butter, melted
- 5 packages (8 oz each) cream cheese, softened
- 1 cup sugar
- 1 tablespoon vanilla
- 3 eggs
- 1 cup sour cream
- 1 can (21 oz) cherry pie filling

Preheat the oven to 350 °F.

Combine the graham cracker crumbs, 3 tablespoons of sugar and 3 tablespoons of melted butter to form the crust. Pat it into a 9-inch spring form pan. Bake for 10 minutes.

Mix the cream cheese with the sugar and vanilla and beat until smooth.

Add in eggs, one at a time.

Blend in sour cream. Pour over crust.

Bake one hour and five minutes.

Refrigerate for 4-24 hours before serving.