

Strawberry Cheesecake Recipe www.easy-cake-recipes.com

Ingredients:

- 1 cup Graham Cracker crumbs
- 1 cup + 3 tablespoons sugar, divided
- 3 tablespoons butter or margarine, melted
- 5 (8-ounce) packages of Philadelphia Brand Cream Cheese
- 3 tablespoons flour
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 4 eggs
- 1/3 cup strawberry jam

Instructions:

- Preheat your oven to 325°F
- Mix Graham Cracker crumbs, 3 tablespoons of sugar and the butter. Press into a 13x9-inch baking pan. Bake for 10 minutes
- Beat the cream cheese with one cup sugar, flour and vanilla until blended. Add the sour cream and mix well.
- Add the eggs, one at a time, and mix at low speed.
- Pour over the crust.
- Gently drop the jam by small spoonfuls over the top of the batter. Cut through the batter several times with a knife for a marbled effect
- Bake for 40 minutes or until the center is almost set.
- Cool then refrigerate for at least 4 hours, then serve!