

Ultimate Cheesecake

Ingredients

- 3 (8 ounce) packages cream cheese
- 1 cup white sugar
- 1/4 teaspoon almond extract
- 1/4 teaspoon salt
- 5 eggs
- 1 cup sour cream
- 2 tablespoons white sugar
- 1/4 teaspoon vanilla extract
- 1 1/2 cups crushed vanilla wafers
- 4 tbsp. melted butter
- 1/2 cup sugar



Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Mix butter, crushed vanilla wafers and sugar together and press into bottom of spring form pan or pie dish.
3. In a large bowl, combine cream cheese, 1 cup sugar, almond extract, eggs and salt. Beat until smooth. Pour into a pan or dish.
4. Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes. Remove from oven and let cool for 20 minutes.
5. To Make Topping: combine sour cream, 2 tablespoons sugar and 1/4 teaspoon vanilla extract and stir until smooth. Spread evenly on top of the baked cheesecake, then bake 10 minutes at 325 degrees F (165 degrees C) to set the top.
6. Let cool, refrigerate several hours before serving.
7. My husband loves a can of cherries on the top.