

## Basic Cheesecake

2 8 oz packages cream cheese, room temperature

2 eggs, beaten

1/3 cup sugar

1 ½ tsp vanilla

1 pre-made graham cracker crust

Method: In a medium mixing bowl, beat the cream cheese until light and fluffy. Beat in the eggs, sugar, and vanilla, and mix well. Pour mixture into the graham cracker crust. Place cheesecake on a cookie sheet to prevent collapsing the pan when you're taking it out of the oven. Place cookie sheet in a 350 degree oven for 30 minutes, or until center is just set. Cool to room temperature, then refrigerate for 3 hours or more.