



Dear Abby

ABBY'S CHEESECAKE

INGREDIENTS:

- 1/3 Cup Confectioner's Sugar
- 1-1/2 Cups Graham Cracker Crumbs
- 1/4 - Cup Butter or Margarine
- 1 Cup Granulated Sugar
- 3 - Eight Ounce Packages Philadelphia Cream Cheese
- 1 Generous teaspoon Vanilla Flavoring
- 4 Eggs
- 1 Pint Dairy Sour Cream (room temperature)
- 1 Can (21 oz.) Prepared Pie Filling
(Cherry, Blueberry or Strawberry)

METHOD: Preheat oven to 350°. Melt butter. Add to graham cracker crumbs and confectioner's sugar. Line the bottom of a 9" spring form pan (available at any housewares department) packing firmly. Do not bake, yet.

Now, combine granulated sugar, eggs, vanilla and cream cheese in another bowl, mixing well. Pour over the crust and pop into the oven for approximately 50 minutes. (Do not turn oven off.) Remove from oven and top with sour cream. Return to oven for five more minutes. Remove from oven and let cheesecake cool. Top with prepared pie filling and refrigerate overnight before carefully removing the sides of the spring form and serving.

Please let me know how your cheesecake turns out!

Love,

Abby