

★ Susan's Cheesecake Supreme

www.food.com

Prep: 20m **Cook:** 1h20m **Total:** 1h40m

Yield: 10 serving(s)

Cheesecake



Ingredients

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons margarine, Melted
- 32 ounces cream cheese, Softened
- 1 cup sugar
- 3 tablespoons unbleached all-purpose flour
- 4 large eggs
- 1 cup sour cream
- 1 tablespoon vanilla
- 1 (21 ounce) can cherry pie filling

Instructions

1. Combine crumbs, 3 tablespoons sugar and margarine, press onto bottom of 9-inch spring form pan.
2. Bake at 325 degrees F., 10 minutes.
3. Combine cream cheese, 1 cup sugar and flour, mixing at medium speed on electric mixer until well blended.
4. Add eggs, one at a time, mixing well after each addition.
5. Blend in sour cream and vanilla; pour over crust.
6. Bake at 450 degrees F., 10 minutes.
7. Reduce temperature to 250 degrees F.; continue baking for 1 hour.
8. Loosen cake from rim of pan; cool before removing rim of pan.
9. Chill.
10. Top with pie filling just before serving.
11. VARIATION:.
12. Substitute 1 1/2 cups finely chopped nuts and 2 T sugar for graham cracker crumbs and sugar.