

Cherry Cheesecake Recipe

Ingredients :

16 ounces cream
cheese

1/2 cup sugar

1/2 tsp vanilla

2 eggs

1 graham cracker
crust (organic)

1 can organic
cherries

How to make it :

Preheat oven at
325 degrees.

Beat cream
cheese, sugar, vanilla together until well-blended. Add two
eggs and mix well.

Pour mixture
into crust, and bake at 325 for 55 minutes (or until the
center feels almost
set).

Take cheesecake
out of oven and let cool.

Add cherry
topping with syrup and refrigerate cheesecake for at least
four hours before
serving.

Optional: You can also use blueberries, another fruit, chocolate, etc. as a topping. (an easy chocolate cheesecake recipe that is 1/5th the price of a store bought chocolate cheesecake!) You should add any topping after the cheesecake has baked, and has cooled.