

The Best Homemade Cheesecake

You'll Need (for the crust):

1 $\frac{1}{2}$ cups of graham cracker crumbs.
5 tbsps of sugar.
 $\frac{1}{3}$ cup of melted butter

You'll Need (for the filling):

3 (8 oz) Packages of softened cream cheese.
1 $\frac{1}{2}$ cups of sugar.
4 separated eggs.
1 tbsp of lemon juice.
1 tsp of vanilla.

How to:

Mix together the graham cracker crumbs, sugar and melted butter and transfer to a 9 inch springform pan. Make sure to press against the sides and bottom, you can use a cup to do this!

Using an electric mixer, mix together the cream cheese, sugar, 4 egg yolks, lemon juice and vanilla.

In a separate bowl, beat 4 egg whites until creamy. Add to the cream cheese mixture, mix all together and pour over the crust.

In a preheated oven to 325 degrees, bake for 35 minutes. Turn off the heat and leave the pan in the closed oven for 1 hour. Take out of the oven and freeze for several hours.

Bonne Appétit!