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Cheesecake

Crust

- 1/4 Cup finely chopped pecans
- 1/4 Cup finely chopped almonds
- 1/4 Cup finely chopped walnuts
- 3/4 Cup finely chopped vanilla wafer
- 2 Tbsp melted butter

Filling

- 1 1/2 Lbs cream cheese
- 1 1/3 Cups sugar
- 5 Large eggs
- 16 Ounces sour cream
- 1/4 Cup flour
- 2 Tsp vanilla extract
- 2 Tsp lemon juice

- 1) Crust: Mix all nuts and vanilla wafer crumbs with melted butter and press into a 9 inch buttered springform pan, trying to line the sides as much as possible about 1 1/2" up the sides of the pan, set aside.
- 2) Cheesecake: All above ingredients should be at room temperature before your begin.
- 3) Start by beating the cream cheese until light and fluffy.
- 4) Keep the mixer on a low setting throughout the beating and mixing process.
- 5) Add the sugar a little at a time and continue beating until creamy.
- 6) Add one egg at a time and beat after each egg.
- 7) When eggs have been mixed into the cream cheese add flour, vanilla and lemon juice, mix well.
- 8) Add the sour cream last and beat well.
- 9) Pour cream cheese into the spring pan.
- 10) Place on the top rack in the middle of a 325 degrees preheated oven for one hour and 15 minutes.
- 11) When time is up, prop open oven door and leave in oven for one hour.
- 12) After one hour, remove from oven.
- 13) Let cool enough before the cheesecake is put into the refrigerator for 24 hours.
- 14) A cheesecake should season.
- 15) The wait is worth it.
- 16) The flavor ripens and becomes enriched.

Makes 8 Servings

