

From Real Estate to Recipes!

OCTOBER'S FEATURE RECIPE!

Barb Berg's Famous Supreme Cheese Cake

(Barb & Husband Bob bought their lovely Ixonia Home From Tina in 2002!)

Ingredients:

Crust:

24 crushed graham crackers
1/2 stick of softened butter melted
1/4 cup sugar
1 tsp. cinnamon
Mix with a fork and press into sides and bottom of the spring-form pan.

Filling:

27 ozs. softened cream cheese
8 eggs
1 cup sugar
1 Tbsp. vanilla
1 cup sour cream



Directions:

Cream all ingredients together. Mix at medium speed for 25 mins. Pour into a graham cracker shell in a large springform pan. Bake at 325 for 1 hr. and 15 min. Bake until set in the middle. Remove from oven and increase oven temp to 400 . Add topping, and finish baking.

Topping:

2 cups sour cream
1 cup sugar
1 tsp. vanilla
Combine ingredients and pour over cheese cake. Return to oven for approx. 7 mins

Let cool before removing spring form and Serving. Serves approx. 16-20 people. Enjoy!