



# HOME COOKING

*with Cathy*

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Hello there! I know Easter is right around the corner so I thought a very easy cheesecake would be suitable for a weekend dessert. You could add grated chocolate shavings on top or serve with your choice of fruit sauce. I hope you like it!



## *Cheesecake*

350 F. degree oven

9 inch springform pan

- 1/3 cup butter, melted
- 1 ¼ cup graham cracker crumbs
- ¼ cup sugar
- 2-8 oz pkg. cream cheese
- 2 cans Eagle Brand condensed milk - (300 ml.) – you will only use 1 ½ cans.
- 3 eggs
- ¼ cup fresh lemon juice
- 1 small container of sour cream (250 ml.)

### **CRUST**

Combine melted butter, graham cracker crumbs and ¼ cup sugar. Pat firmly into the bottom of a 9 inch springform pan.

### **CAKE**

In a large bowl, beat the cream cheese until fluffy. Add 1 ½ tins of condensed milk and beat until smooth. Add eggs and lemon juice and mix well. Pour into springform pan and bake 50-55 minutes. Cool cheesecake and take sides off of springform. Spoon 1 cup of sour cream on top of cake and chill in refrigerator until ready to serve.