

## Betty's Labor Day Cheesecake with Cherry Pie Topping Recipe



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In this video, Betty demonstrates how to make a lovely and tasty Labor Day Cheesecake with Cherry Pie Topping. It serves beautifully and tastes superb—also, I've cut out almost all the fat and sugar for you dieters, so you can enjoy an average-sized portion without guilt!

### Ingredients:

- 1 cup Graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons butter or margarine, melted
- (4) 8-oz. packages cream cheese, softened (I used the fat free variety.)
- 1 cup sugar
- 3 tablespoons self-rising flour
- 4 eggs
- 1 cup sour cream (I used the fat free variety.)
- 1 tablespoon vanilla extract
- 16 oz. can Comstock cherry pie filling (I used the No sugar added variety.)

Combine 1 cup Graham cracker crumbs, 3 tablespoons sugar, and 3 tablespoons melted butter or margarine. Press onto the bottom of a 9-inch springform pan. Bake at 325 degrees for 10 minutes, and then remove from oven. Combine (4) 8-oz. packages of cream cheese, 1 cup sugar, and 3 tablespoons flour, mixing at medium on an electric mixer, until well-blended. Add 4 eggs, one at a time, beating well after each addition. Blend in 1 cup sour cream and 1 tablespoon vanilla. Pour cheesecake mixture over baked crust. Cover with a square of aluminum foil, and bake at 450 degrees for 10 minutes. Remove the foil, reduce oven temperature to 250 degrees, and continue baking for 1 hour. Remove from the oven, and use a knife to loosen cake from the rim of the pan. Cool to room temperature, and then cover with plastic wrap, and refrigerate until ready to serve. When ready to serve, remove the rim of the springform pan, and place the cake (with springform base) on a flat cake plate. Use a knife to cut the cake into serving-size wedges. Spoon cherry pie filling over the top of cheesecake servings, as desired. You may also use blueberry pie filling, praline topping, or fresh fruit, such as strawberries or blueberries, for toppings, or just serve it plain! Its wonderful, and it looks gorgeous! Enjoy!!! Happy Labor Day, Everyone!!!—Betty