**My Mother’s Cheesecake**

**From the kitchen of Sydney Anker Baer**

Preheat oven to 350 degrees F.

**Crust**

15 Nabisco graham cracker squares

5 TBSP. unsalted butter, melted

**Filling**

2 large eggs

½ cup granulated sugar

9 oz. Philadelphia Original Cream Cheese

**Topping**

1 cup sour cream

1 Tbsp. granulated sugar

1 tsp. vanilla extract

Butter 9” springform pan. Crush graham crackers, then add melted butter and press into the bottom and about an inch up the sides of a 9” springform pan. Prebake in 350-degree oven for 9 – 10 minutes.

In stand mixer with paddle attachment, mix eggs and sugar until fluffy. Add cream cheese in small chunks. Pour cream cheese mixture into graham cracker shell. Bake for about 25 minutes. Let cool.

Combine sour cream, sugar, and vanilla. Spread topping over cooled cheesecake, cook for additional 10 minutes. Refrigerate overnight. Garnish top with a sprinkle of ground nutmeg.