

The Grapevine Cheese cake day before!

Crumb bottom:

1c graham cracker crumbs 1TB sugar
1/4 tsp cinnamon 6TB melted butter

- ① mix crackers cinnamon & sugar then add butter & mix till moist
- ② press down into 9-10" springform pan

meringue (add to filling)

3 egg whites 1 cup sugar

- ① beat egg whites to soft peaks
- ② slowly add sugar till stiff & shiny & set aside

filling

3-8oz Cream cheese (soften @ 3-4 hrs)

1/4c light rum or 1TB vanilla

- ① add cream cheese to mixer bowl & beat at medium to ^{soften}
- ② add rum/vanilla & mix to smooth
- ③ fold in meringue w/ spatula
- ④ mix again to smooth → pan
- ⑤ bake at 350°F at 30 mins. - done = brown @ sides over top
- ⑥ cool 30-45 mins - may crack - use knife to spreader

sour cream topping

1c sour cream 1/2c sugar 1/2 tsp vanilla

- ① combine & set aside to cool to room temp
- ② pour onto cake & bake 450°F for 5 mins

- cool & cover 12 hrs + use hot knife to separate