

Dessert

1621 First Thanksgiving Cheesecake

Kraft Foods

Food Network Magazine

Servings: 16

Preparation Time: 20 minutes

Start to Finish Time: 6 hours 15 minutes

Special Extra: Garnish the finished cheesecake with nuts, and regional thanksgiving fruits (such as cranberries, grapes, figs, blueberries and/or raspberries).

1 cup graham cracker crumbs

1/4 cup butter, melted

1 cup + 2 tablespoons sugar, divided

4 packages (8 ounce ea) cream cheese, softened

1 teaspoon vanilla

4 eggs

Preheat the oven to 325 degrees.

In a bowl, combine the graham cracker crumbs, butter and 2 tablespoons of sugar. Press onto the bottom of a ten-inch cast-iron skillet sprayed with cooking spray.

In a large bowl, beat the cream cheese and vanilla with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each until just blended.

Pour over the crust. (Note: The pan will be very full.) Place the pan on a baking sheet. Place in the oven.

Bake 50 to 55 minutes or until the center of the cheesecake is almost set. Cool completely.

Refrigerate for four hours.

Per Serving (excluding unknown items): 318 Calories; 25g Fat (69.5% calories from fat); 6g Protein; 18g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 250mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.