

Homemade Cheesecake-from The Frugal Girl



- 1 3/4 cups finely crushed graham crackers
- 1/2 cup melted butter
- 3 eight-ounce packages cream cheese, softened
- 1 cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 2 eggs
- 1 egg yolk
- 1/4 cup milk

For crust, stir melted butter into crushed graham crackers. Press crumb mixture onto bottom and about 2 inches up the sides of an 8 or 9 inch springform pan.

In a mixer bowl, combine cream cheese, sugar, flour, and vanilla. Beat until fluffy. Add eggs and yolk all at once, beating on low speed just until combined. Stir in milk. Pour into crust-lined pan.

Place on a shallow baking pan to catch any leaks. Bake in a 350 F oven for 35-40 minutes or until center appears nearly set when shaken. Remove from oven and cool 15 minutes. Loosen crust from sides of pan. Cool for 30 more minutes; remove sides of pan. Cool completely, then chill for at least 4 hours before serving.

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