Divine Cheesecake

12-16 servings

Crust

1 cup graham cracker crumbs
3 tablespoons sugar
1/4 teaspoon cinnamon
3 tablespoons butter, melted

Mix graham-cracker crumbs, sugar and cinnamon. Mix in butter with fingertips. Grease the bottom and sides of a 9-inch springform pan. Press crumbs on bottom and up sides of pan to form a thin crust.

Cheesecake Filling

2 teaspoons lemon zest
3 8 oz packages of cream cheese
1 cup sugar
1/4 teaspoon salt
5 eggs
1 1/2 cups sour cream
1/2 teaspoon vanilla
2 tablespoons sugar

Preheat oven to 350°F. Beat lemon zest and cream cheese at medium speed until creamy. Add sugar, salt and eggs;

beat at medium speed until blended. Beat 10 minutes longer until mixture is smooth, creamy and lemon-colored. Pour into pan. Bake for 45 minutes until cake is set. Remove from ~~pan~~ oven and cool on cake rack 20 minutes.

Topping: Beat sour cream, vanilla and sugar until sugar dissolves. Pour over cake and bake for 10 minutes. Remove and cool completely. Refrigerate for 2 days before serving or freeze for longer storage.

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Remove from Pan.