

# The Best Vanilla Cheesecake

- Prep time 20 mins
- Cook time 2 hours 15 mins
- Total time 2 hours 35 mins
- Serves: 16

This Vanilla Cheesecake is super creamy and not as heavy as traditional baked cheesecake thanks to a good dose of sour cream -- it's soft and luscious and perfect with fresh berries! Ingredients

- 2½ cups graham cracker crumbs
- ⅓ cup butter, melted
- 1 tablespoon sugar
- 3 (8 oz) packages light (or regular) cream cheese
- 1½ cups granulated sugar
- 4 large eggs
- 4 teaspoons lemon juice
- 2 teaspoons vanilla extract
- a pinch of salt
- 3 cups light sour cream (I used 5%) or 0% plain Greek yogurt



## Instructions

1. Preheat the oven to 325 degrees F and lightly grease a 10" Springform pan.
2. In a medium bowl, combine graham cracker crumbs, melted butter and sugar. Press into the prepared pan and up the sides about 1 inch up the sides. Bake for 12-15 minutes or until firm no longer moist. When done, reduce the oven heat to 275 degrees F.
3. Meanwhile, prepare your filling. In a large bowl, beat cream cheese until smooth. Add sugar, eggs, lemon juice, vanilla and salt and beat on low speed until smooth.
4. Add sour cream and beat on low until combined.
5. Pour into crust and smooth the top. Bake at 275 degrees F for about 2 hours or until the outer 2 inches are set but the center is still jiggly.
6. Turn off the oven and let sit in the warm oven for 1 hour. Remove from the oven and let cool to room temperature before chilling in the fridge completely.
7. Baked cheesecakes store perfectly in the fridge for a few days, and they freeze wonderfully as well!