

Classic Cheesecake

Serve in 12 oven-safe 3-oz Ramekins.

- 1 cup graham cracker crumbs
 - ¼ cup margarine
 - ¼ cup sugar
 - 1 8-oz package cream cheese, softened (ricotta cheese may be used)
 - ¼ cup sugar
 - 2 tsp vanilla
 - 2 egg whites
 - ¼ cup sour cream
 - 1 can cherry, blueberry pie filling or fresh berries for topping (optional)
- Preheat oven to 350 degrees.

Recipes courtesy Robert Zollweg

Pier 1 imports®

For a simple graham cracker crust, mix graham cracker crumbs, margarine and sugar, then divide equally between the 12 ramekins.

In a large mixing bowl, beat cream cheese, sugar and vanilla with electric mixer until well blended. Add egg whites, mix well, then add sour cream and mix thoroughly. Pour equally into the 12 ramekins, almost to the top.

Bake 20 minutes or until center is almost set. Turn off oven, leaving oven door open for another 15 minutes. Remove from oven and refrigerate until chilled. When ready to serve, top each ramekin with a spoonful of pie filling or fresh berries.

