



## Cream Cheese Pie

### INGREDIENTS

#### For the pie filling:

12 oz. cream cheese

2 eggs

3/4 c sugar

1/2 t vanilla extract

9" Graham cracker crust (you can make your own or simply buy a pre-made version)

#### For the topping:

1 cup sour cream\*\*

1 T sugar

1/2 t vanilla extract

*\*\*The original recipe calls for 8 oz sour cream and gives you a thin layer atop the pie. If you like the tangy flavor, then use the 1 pint version. It will give you a layer as thick as the layer of cheese.*

### INSTRUCTIONS

1. In a food processor, or with a hand mixer, beat together the cream cheese, eggs, sugar and vanilla until smooth and all combined.
2. Fill the graham cracker crust with cream cheese filling and bake at 350 degrees for 35-40 minutes or until the center is fully cooked. Check by piercing the center with a toothpick. If it comes out clean, the pie is done.
3. While the pie is baking, combine the topping ingredients together.
4. Once the pie is done, pour the topping onto the pie smoothing it out over the entire surface. Place it back in the oven for another 5-7 minutes until the topping sets. Remove and let cool.