

Classic Cheesecake

From Mickey Kahtan

Ingredients

Crust

10 graham crackers crushed or any cookie

1/3 cup melted butter

Filling

3 packages of (8 oz. each) Neufchatel cream cheese softened

1/2 cup of sugar

1 tsp. vanilla

4 egg yolks

4 egg whites

Directions

Heat oven to 325 F.

Bake crust for 10 minutes and let cool.

Beat cream cheese, egg yolks, sugar and vanilla until very well incorporated (I like beating for a good 10 minutes until light and creamy).

In separate bowl whip egg whites with ¼ cup of sugar until shiny and holds.

Fold the egg whites into the cheese mixture and pour over the crust.

Bake in a water bath for about 50-60 min or until center is almost set.

Let cool and refrigerate for at least 4 hours before serving.

ENJOY!