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## **DR. DONSBACH'S FAVORITE CHEESECAKE**

Preheat the oven to 325 degrees.

- 3 8- ounce packages of cream cheese (softened to room temperature)
- 1 cup of KURLU
- 5 large eggs
- 2 teaspoons of vanilla
- 1 gram cracker crust (either prepackaged or homemade)

Beat the cream cheese until fluffy. Add the KURLU and continue beating until the KURLU is incorporated.

Add the eggs, one at a time - beating each egg thoroughly into the cream cheese/KURLU mixture. Add the vanilla and pour into your crust.

Place in the preheated oven and bake for about one hour. Do the toothpick test to be sure.

Serves about 10

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## **GRAHAM CRACKER CRUST**

Mix:

- 1-1/4 cups of HONEY MAID graham cracker crumbs
- 1/4 cup of KURLU
- 1/3 cup of melted butter

To Shape:

Use back of large spoon and press crumb mixture firmly on bottom and sides of an 8-in or 9-in pie plate.

Measure your crumbs into a measuring cup for dry ingredients and level off with a straight edge - don't pack the crumbs down.