



Nick Barone's Amazing Creamy Cheesecake with Graham Cracker

Crust

(serves 8-10 "normal" people, or 1 pig)

CRUST:

4 ounces cinnamon graham crackers, ground (about 12 crackers)

1/4 teaspoon fine sea salt

2 ounces unsalted butter (1/4 cup), melted

CUSTARD:

2 pounds cream cheese (4 blocks), room temperature

2 teaspoons vanilla extract

1 cup sugar

4 eggs

1) CRUST: In a bowl, combine all crust ingredients and mix well. Press mixture onto the bottom of a 9-inch springform pan. Place in refrigerator.

2) CUSTARD: In a bowl, mix cream cheese till smooth. Add vanilla and sugar, mixing until combined. Add eggs one at a time and mix until smooth and creamy. Do not over mix. Pour custard over chilled crust. Jiggle pan until custard is level.

3) BAKING: Place in preheated oven at 325° for 1 hour. Turn off heat and leave in oven for 30-45 minutes.

NOTE: Allow at least 8 hours to cool before serving. Best if made 1-3 days in advance. Can be frozen for up to 1 month.