

RED LOBSTER EASY CHEESECAKE

Recipe By :
 Serving Size : 1 Preparation Time :0:00
 Categories : Desserts Dressings
 Cake mix

Amount Measure Ingredient -- Preparation Method

| | | |
|--------------|----|--|
| ----- | | |
| CRUST----- | | |
| 1 | pk | Lorna Doone cookies -- (10 Ounces) crush |
| 1/4 | lb | Butter -- melted |
| 1/4 | c | Sugar |
| 1 | | Env Knox unflavored gelatin |
| FILLING----- | | |
| 16 | oz | Cream cheese -- room temp |
| 8 | oz | Sour cream |
| 2 | lg | Eggs |
| 2 | tb | Butter |
| 2 | tb | Cornstarch |
| 1 | c | Sugar |
| 1 | t | Vanilla |
| | | Crushed cookie crumbs -- |
| | | For |

CRUST-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pam. Bake at 350~ exactly 8 minutes. FILLING-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs.