

## THE WAY THE COOKIE CRUMBLES



### **Cheesecake Squares with Sour Cream Topping**

12 servings

Once the topping is added, it's best to serve the cheesecake within about a day, because the topping dries out. However, both the cheesecake and the topping can be made several days in advance if kept separate until shortly before serving.

#### Crust:

18 full sheets (10 ounces) graham crackers  
2 tablespoons granulated sugar  
pinch salt  
5 tablespoons butter, melted

#### Filling:

3 (8-ounce) packages cream cheese, softened  
¼ teaspoon salt  
1 cup (7 ounces) granulated sugar  
4 eggs  
2 teaspoons vanilla extract

#### Topping:

1 cup sour cream  
2 tablespoons granulated sugar

1. Adjust a rack to the middle position and heat the oven to 350 degrees. Spray a 9-by-13-inch pan with cooking spray.
2. In a food processor, process the graham crackers until finely ground. (Alternatively, put the crackers in a ziploc bag and use a rolling pin to crush them. Transfer the crumbs to a bowl and stir in the remaining ingredients.) Add the sugar and salt and process until mixed. Add the butter and process until evenly incorporated, stopping to scrape the sides as necessary.
3. In a stand mixer fitted with the paddle attachment (or in a large bowl if using a hand mixer), beat the cream cheese on medium-low speed until smooth. Add the salt and sugar, and continue beating until blended, about 2 minutes. Add the eggs, one at a time, beating until blended. Beat in the vanilla extract.
4. Pour the filling mixture over the crust, spreading it evenly. Transfer to the oven and bake until the cake is just slightly jiggly, 45-55 minutes. Transfer to a cooling rack to cool completely before topping.

5. While the cheesecake bakes, stir together the sour cream and sugar. Spread evenly on the cooled cheesecake. Chill for at least 4 hours or overnight.