

Almost-Famous Recipe of the Month #2

Mom's Cheesecake with Strawberry Sauce

I'm going to give it to you the same way I got it from Mom

Mix 2 c graham crackers (better if you crush your own) with ½ c **each** of sugar and melted butter. Press into bottom and up sides of a 10" glass pie plate. [**Shortcut:** melt the stick of butter in the pie plate in the oven as you are preheating oven to 375°. Then add the crumbs and sugar and mix together.]

Cream 2 – 8 oz. packages of softened cream cheese until smooth and blend in 2 eggs, 2/3 c sugar, & 1 t vanilla extract. Pour into crust and bake at 375° for 20 minutes. Remove and let stand 10 minutes.

While cheesecake is baking, mix 1 c sour cream with 2 T sugar and 1 t vanilla extract. Carefully spread over baked filling. Bake at 425° for 10 minutes. Cool on rack then chill overnight. Serve with Strawberry Sauce.

Strawberry Sauce

This is Mom's recipes with my modifications for the microwave, which works much more efficiently for thickening sauces (and because who has time anymore to stand over a hot stove stirring for 30 minutes???)

Mix ¾ c cold water into a scant 3 T cornstarch in a microwaveable bowl. Microwave on high until thick, 30 seconds at a time, stirring at each interval.

Add 1 quart frozen sweetened strawberries (partially thawed) and microwave on high until hot and strawberries are well-incorporated into the cornstarch mixture (5 – 7 minutes at 1-minute intervals, stirring after each minute). Stir in 3 T strawberry Jello (original kind) and cook 2 – 3 minutes longer, same process. (NOTE: Sauce will thicken as it cools.)

Add 1 t vanilla extract and 1 or 2 T butter and stir until well-incorporated. Chill overnight. Put on elastic-waist pants and serve with Cheesecake!



Previous Article: Almost-Famous Recipe of the Month #1

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