

## Sis' Cheese Cake

### **Cake:**

4 eggs (well beaten)

1 cup sugar

1 ½ pounds – 3 large cakes of cream cheese.

6 tablespoons milk

### **Graham cracker crust:**

1 ½ cup crushed graham cracker crumbs

½ cup sugar

½ cup melted butter

### **Topping:**

1 pint sour cream

¾ cup sugar

1 teaspoon vanilla

Prepare crust: Mix together ingredients, press into spring form pan.

Mix together eggs, sugar, and cream cheese until smooth, gradually adding milk. Pour cake batter into graham cracker crust. Bake at 300° for 1 hour.

Prepare topping by mixing ingredients thoroughly.

Remove cake from oven and cool 5 minutes. Pour topping over cake and bake 5 minutes. Cool and refrigerate overnight.