

Elegant Cheesecake

1 c. Nabisco Choc. Wafers crushed

2 tbs. sugar

1/4 tsp. Cinnamon

3 tbs. butter melted

3 8oz. Cream Cheese, softened

1/2 tsp. salt

3 tbs. lt rum or 1 tsp. vanilla

4 egg whites

1 c. sugar



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Mix together crumbs, 2 tbs. sugar, cinnamon & butter. Press into bottom of 8 or 9 in. spring-form pan in

an even layer. Cream cream cheese, salt & vanilla together until soft & creamy. Set aside. Beat egg whites together until soft peaks are formed; gradually beat in sugar to make meringue. Fold egg white mixture into cheese mixture until well blended. Pour into pan w/crust. Bake 25 min. or until firm in center.

350° oven temp to 450 + prepare topping

1 c. sour cream
2 c. sour cream
2 tbs. sugar
1/2 tsp. salt
1 c. strawberries
combine sour cream, whey & salt. spread over top of cake. Return to oven 45 min. Chill well. Remove sides. Serve w/ strawberries on top.