

## **Vanilla Cheesecake**

Serves 8 to 10.

### **INGREDIENTS:**

- 1 10-inch graham cracker crust
- 1 Vanilla King Vanilla Bean
- 2 8-ounce packages of cream cheese, softened
- 1 cup granulated sugar
- 3 large eggs, at room temperature
- 2 cups sour cream
- 1 teaspoon Vanilla King vanilla extract
- 1/4 teaspoon salt

Preheat oven to 350 degrees. Bake the crust for five minutes; set it aside to cool completely. While the crust is cooling, split the bean lengthwise and scrape out seeds; set seeds aside. Beat the cream cheese and sugar with an electric mixer on medium-high speed until well combined. Add the eggs, one at a time, and mix on low until the eggs are just incorporated. Add the sour cream, vanilla extract, vanilla seeds, and salt; mix until well combined. Pour the batter into the cooked and cooled crust. Set the cheesecake on a baking sheet and bake for 30 to 35 minutes, until the cheesecake is puffy and the middle is nearly set. (When the cake is shaken, the middle part should move only slightly.) Let the cake cool completely, then refrigerate until cold.