

# Dutch Oven Cheesecake

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Start with a 10-inch Dutch oven preheated to about 325 degrees (13 coals on top, 7 coals below).

## **Crust**

- 1 package honey graham crackers, crushed (about 1¾ cup)
- 3 tablespoons sugar
- 5½ tablespoons salted butter, melted

Mix together graham cracker crumbs, sugar, and butter.

Lightly spray the inside of the Dutch oven with baking spray. Press the crumb mixture inside.

Bake for 10 minutes.

## **Cheesecake**

- 5 packages (8 oz.) cream cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 1 tablespoon vanilla
- 1 cup sour cream
- 4 eggs
- Baking spray
- Favorite cheesecake topping

Mix by hand cream cheese, sugar, flour, and vanilla until well blended.

Add sour cream. Mix well.

Add eggs, one at a time, mixing until just blended. Pour over crust.

Bake for about 1 hour or until center is almost set.

Loosen cake from side of oven and let cool before serving with favorite fruit topping.

**Serves: 12 to 16 slices**