

DREAMY CREAM CHEESE PIE

1 9-inch pie; 10 servings

My childhood neighbor and friend Ann gave us this recipe when we were but teenagers. My sisters and I have been making it ever since.

DO AHEAD

The pie should be refrigerated at least 5 hours before serving, so plan ahead.

CRUST:

- 9 whole graham crackers (1 package)
- 1/4 cup (1/2 stick) butter, melted

TOPPING:

- 1 cup sour cream
- 3 1/2 tablespoons sugar
- 1 teaspoon vanilla extract
- Ground cinnamon

FILLING:

- 12 ounces cream cheese, at room temperature
- 2 eggs, beaten
- 3/4 cup sugar
- 2 teaspoons vanilla extract
- 1 teaspoon grated lemon peel
- 1 teaspoon fresh lemon juice

1. Preheat the oven to 350 degrees. Position a rack in the center of the oven.
2. Break the crackers into a blender or food processor and pulse to make 1 1/3 cups fine crumbs. Thoroughly combine the crumbs and butter. Pat the mixture into a 9-inch pie pan, going up the sides as far as possible.
3. In a medium bowl of an electric mixer, make the filling by combining the cream cheese, eggs, sugar, vanilla, lemon peel and juice. Beat until the mixture is light and frothy, about 2 minutes. Pour into the crust and bake for 30 minutes.
4. Meanwhile, to make the topping, combine the sour cream, sugar, and vanilla.
5. Remove the pie from the oven and let it cool for 5 minutes. Pour the sour cream mixture over the pie and spread evenly. Sprinkle lightly with cinnamon, return to the oven, and bake for 10 minutes. Cool on a rack for 20 minutes, then refrigerate at least 5 hours before serving. The pie keeps, refrigerated, for up to 5 days.

