

## CAKE - MICROWAVE CREAMY CHEESE CAKE

1/4 C butter

2/3 C crushed graham crackers

2 T sugar

1/4 t cinnamon

12 oz. Cream cheese, softened

1/2 C sugar

2 eggs

1/2 t lemon or almond flavoring

1 C dairy sour cream

3 T sugar

1 t vanilla

Place butter in cake pan; M.W. on HIGH for 45 seconds to melt. Stir in graham cracker crumbs, 2 T sugar, & cinnamon; press mixture over bottom of dish.

Cream together thoroughly, cream cheese, the  $\frac{1}{2}$  C sugar; add eggs one at a time beating after each addition. Stir in lemon; pour into prepared crust. M.W. on 50% power for 10-12 min., until almost set in center. Cool on flat surface away from drafts for 20 min.

Beat together sour cream, 3 T sugar & vanilla; pour over top of cake.

Return to oven & M.W. 50% power for 4 minutes longer.

Chill thoroughly before serving. 6-8 servings.