**Cheesecake with Graham Cracker Crumb Crust**

**Bake-Off Winner, Sue Mulderigg**

1 ¾ Cup Nabisco Graham Cracker Crumbs

1/3 Cup Softened Butter

1 ¼ Cup Granulated Sugar

3 (8 oz) `` Package Cream Cheese, Softened

2 teaspoons Vanilla Extract

1 Cup Sour Cream

3 Eggs

Preheat oven to 350F.

**Crust:** Blend Crumbs, butter and ¼ cup sugar and press mixture firmly against bottom and up sides of an 9 inch spring form pan. Place in refrigerator while you make the filling

**Filling:** Beat cream cheese until fluffy. Gradually add remaining 1 cup sugar and vanilla extract. Beat in eggs, one at a time. Blen in sour cream. Mix well and pour filling into pan.

Bake in a preheated oven for 60-70 minutes or until firm. Turnoff the oven, leaving the oven door slightly ajar. Allow to remain in the oven for 1 hour. Cool cake in the pan. Chill for 4 hours or overnight. Remove sides of the spring form pan. Top with Cherry pie filling.