

Cheesecake with Cookie Crust

written by The Recipe Exchange | January 4, 2015

Ingredients

10 oz. box shortbread cookies – crushed
1/3 cup melted butter OR margarine
1/4 cup granulated sugar – divided
.25 oz. pkt. un-flavored gelatin powder
1 lb. cream cheese – room temperature
8 oz. sour cream – room temperature
2 eggs – room temperature
2 Tbls. real butter – room temperature
2 Tbls. cornstarch
1 tsp. vanilla extract

Directions

Combine cookie crumbs, butter, 1/4 cup sugar, and gelatin; press evenly into bottom of a greased 9" springform pan.

Bake in a 350 degree oven for 8 minutes; set aside to cool.

With electric mixer, beat together cream cheese, sour cream, 1 cup sugar, eggs, butter, cornstarch, and vanilla until smooth; pour mixture into prepared crust.

Bake in a 350 degree oven for 30-35 minutes, or until a toothpick inserted in center comes out clean.

Allow to cool for 20 minutes before cutting.