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# Lindy Kellerman's Cheesecake

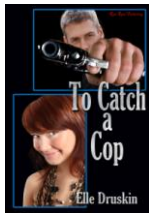
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This is a very rich cheesecake and terrific.

**Ingredients for filling:**

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| 1½ lbs  | Cream Cheese  |
| 1½ cups | Sugar   |
| 2 cups  | Sour cream  |
| 1 tbsp  | lemon or orange juice   |
| pinch   | Salt  |
| Pinch   | Vanilla   |
| 4       | Eggs  |
| 1 cup   | Dried fruit (apricots, peaches, dates, etc, you can also use raisins) |
| ½ cup   | Chopped nuts (walnuts work best with this)                            |

If you have time, you can make a proper crust or if you are really short of time, you can cheat and mash up some plain cookies until you have crumbs and mix well with



margarine and sugar. You will get something like a graham cracker crust. Alternatively, you could buy a ready-made one, but if you have time:

**Ingredients:**

1 cup	Flour
3tbsp	Sugar
¼ tsp	Salt
½ cup	Margarine or butter
1	Egg yolk
Pinch	Vanilla

**Directions:**

Crust: Combine flour, sugar, and salt. Cut in the butter or margarine and mix until it has a feel and look of crumbs. Stir in yolk and vanilla. Knead this mixture until it more or less holds together and place in fridge in a; bowl covered with wrap. It needs to chill for about 2 hours. The oven should be about 350—375 degrees when you are ready to put into pan. Press the dough around the bottom and keep an eye on it in

the oven. It should only take about 10 minutes until a nice golden color. Remove the pan and let it cool.

While that is cooling, you can make the filling. Beat the cream cheese and mix in the sugar slowly. Add the sour cream and blend along with the juice and vanilla. Beat in eggs but on a low speed on the mixer. Eggs should always be mixed in one at a time and then add the fruit and nuts.

Once the crust has cooled, you can pour in the mixture and bake at 350 degrees. It should take about 75 minutes. Keep an eye on it and when it is firm around the edges, it is done. The top might be slightly brown and center still a tiny bit jiggly, don't let it set completely while baking. Turn off the oven, open the door and let it cool with oven door open for about half an hour and then move to fridge and let it finish cooling uncovered for about 30—40 minutes, then cover and chill overnight. This cake should be removed from fridge and kept at room temperature for 20—30 minutes depending on the temperature, before serving.