

Sledding Hill Lavender Cheesecake

Ingredients

- 2 cups crushed graham crackers
- 1/2 cup melted butter
- 4 (8 oz) packages cream cheese
- 1-1/2 cups Sledding Hill Lavender Sugar
- 3/4 cup milk
- 4 eggs
- 1 cup sour cream
- 1/2 Tbsp vanilla extract
- 1/4 cup all-purpose flour

Preheat oven to 350 F or 175 C. Grease a 9-1/2 inch springform pan. In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.

In a large bowl, mix cream cheese with Lavender Sugar until smooth. Blend in milk and then incorporate eggs, one at a time. Mix in sour cream and vanilla and flour until smooth. Pour into prepared crust.

Place on center rack in preheated oven. On lower rack, place a cake pan with 2 C water in it. Bake for 30 min. then reduce heat to 325 and bake another 30 min. Turn off oven, open door slightly and allow cake to cool in oven for 1 hour to avoid cracking

Remove and allow to finish cooling on counter. Then, chill in refrigerator to fully set and serve. Try adding a topping of berries macerated in Sledding Hill Lavender Sugar or Lavender Simple Syrup.