

**My Mom's (Lydia Enright's) Cheese Cake Recipe – A Family Favorite from Rita**  
Served 5-18-2022 at my Luncheon for the 2021-2022 AGG Committee Chairmen, and members of the Donations and Nominating Committees-who said “yes” to me in 2021

1 large and 1 small (8 ounces + 3 ounces, not 4)oz cream cheese (regular not low fat)  
½ cup sugar  
1 egg  
2 tsp vanilla  
2 tsp fresh lemon juice

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18-20 graham crackers  
1/3 cup butter, melted

Preheat oven to 300 degrees. Crush graham crackers (use Cuisinart or rolling pin) and add 1/3 cup melted butter. Mix and press into bottom of 11 x 7 x 1.5 inch size pyrex pan. If you want it less thick (high) use an 11 ¾ x 7 ½ pan. Bake 10 minutes at 300 degrees.

Filling: Combine all other ingredients and beat well. Use electric mixer. Fill crust and bake for 30 minutes @ 300 degrees.

Cool and Top with  
½ pint sour cream (regular)  
½ cup sugar  
1 teaspoon vanilla  
1 teaspoon fresh lemon juice. Sprinkle with graham cracker crumbs (about ½ cracker) over top. Refrigerate. Best made two days ahead. Enjoy! Delicious!

Rita Wachhorst  
650-321-1233  
ritawach@gmail.com