

# Luscious Almond Cheesecake

## **\*CRUST:**

- 1-1/4 cups crushed vanilla wafers
- 3/4 cup finely cut almonds
- 1/4 cup sugar
- 1/3 cup butter or margarine, melted

## **\*FILLING**

- 4 packages (8 ounces each) cream cheese, softened
- 1-1/4 cups sugar
- 4 eggs
- 1-1/2 teaspoons almond extract
- 1 teaspoon vanilla extract

## **\*TOPPING**

- 2 cups ( 16 ounces) sour cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1/8 cup toasted sliced almonds

## **Directions:**

- In a bowl, combine wafers, almonds, and sugar; add the butter and mix well.
- Press into the bottom of an ungreased 10-inch springform pan; set aside.
- In a large mixing bowl, beat cream cheese and sugar until creamy.
- Add eggs , one at a time beating well after each addition.
- Add extracts beat just until blended.
- Pour into crust.
- Bake at 350 degrees for fifty-five minutes or until center is almost set.
- Combine sour cream, sugar and vanilla: spread over filling.
- Return to the oven for five minutes.
- Cool on a wire rack; chill overnight.
- Just before serving, sprinkle with almonds and remove sides of pan.
- Store in the refrigerator.

**YIELD:** 14 -16 servings