



PEAK

INTERNET



Holiday Cookbook 2021

A decorative border of holly leaves and berries surrounds the page. The leaves are green with white veins, and the berries are small and dark red.

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Wassail

Caleb J.

Ingredients:

- 10 cups water
- 20 whole cloves
- 3 large cinnamon sticks
- 12 oz can of frozen orange juice concentrate
- 9 tbsp lemon juice
- 8 cups of apple cider
- 9 oz bag of Red Hots (cinnamon imperials)

Steps

1. Bring water to a boil and add to a large crock pot.
2. Add cloves, cinnamon sticks to the crock pot and let steep for 5 minutes.
3. Add orange juice concentrate, lemon juice, and apple cider.
4. Add and cook to dissolve cinnamon imperials.
5. Add more water to dilute to taste, and bring it back to a simmer.
6. Serve warm. Stir while serving.



Myrtille Spritz

Kristina D.

Ingredients:

- 1 oz St. Germain
- 1 oz blueberry cinnamon syrup (pg. 18)
- 1/4 oz lemon juice
- 3 oz brut sparkling wine
- 1 cinnamon stick (garnish)
- 1 hand-cut lemon peel (garnish)

Steps:

1. Add St. Germain, blueberry syrup and lemon juice to a shaker with ice. Shake until the shaker is frosty.
2. Add sparkling wine to the shaker and strain into a glass over ice and garnish with cinnamon and lemon.



Spiced Whiskey Sour

Lara K.

Ingredients:

- 2 tbsp water
- 1 1/2 tbsp sugar
- 1/2 tsp five spice
- 3 tbsp lemon juice
- 3 oz bourbon

Steps:

1. Combine water and sugar in a microwave safe bowl. Microwave on high for 20 seconds or until the sugar dissolves. Stir in five spice and allow to cool to room temperature.
2. Add sugar syrup, lemon juice, and bourbon in a cocktail shaker with ice. Shake mixture for 10 seconds and strain into two short glasses with ice.



Baked Beans

Alan B.

Ingredients:

- 2 large cans of pork and beans
- 1 lb bacon
- 2 lb lean ground beef
- 2 medium onions, chopped
- 1/2 tsp celery salt
- 1 tsp chili powder
- 1/3 packed brown sugar

Steps:

1. Preheat oven to 350°F
2. Cut and cook bacon until crisp.
3. Put 3 tbsp of bacon grease in a large skillet and brown ground beef. When beef is almost cooked, add onions and cook until soft.
4. Add beans to a large pot and add all other ingredients. Serve warm.



Stuffing Muffins

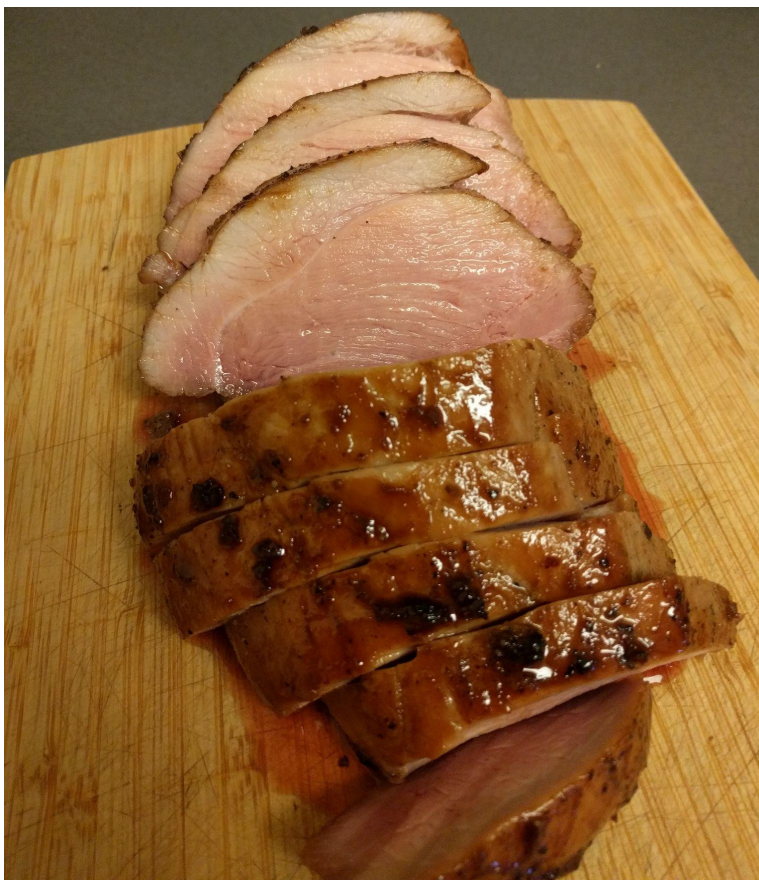
Adam M.

Ingredients:

- 10 cups whole grain bread cubes
- 2 tbsp extra virgin olive oil
- 1 medium red onion, diced
- 3/4 pounds sweet italian turkey sausage
- 1 medium apple
- 2 cloves garlic, minced
- 1-2 celery sticks, diced
- 2 cups low sodium chicken broth
- 1/2 cup milk
- 3 large eggs
- 3/4 cup reduced sugar dried cranberries
- 1 1/2 tbsp fresh sage, chopped
- 1 1/2 tbsp fresh rosemary, chopped
- 1 tsp salt
- 1/2 tsp black pepper

Steps:

1. Preheat oven 300°F and spread bread cubes on a single layer on two baking sheets. Bake for 15 minutes until browned and crisp then transfer to a bowl.
2. Grease muffin tins or line with papers. Increase the oven to 350°F.
3. Add olive oil to a pan over medium high heat. Add onion, celery, salt and pepper, cook for 4 minutes.
4. Add turkey sausage and break up into crumbles while cooking. Add apples and garlic. Once the meat is browned, add the mixture to the bowl with bread cubes.
5. In another bowl stir together with chicken broth, milk, and eggs until combined. Add cranberries, sage and rosemary.
6. Add liquid mixture to the bowl with bread cubes and toss gently until everything is evenly covered and moistened.
7. Spoon mixture into the muffin tin and firmly press down so they touch the sides of the muffin tin, and scoop more on top and press down.
8. Bake for 25-28 minutes until lightly browned and set in the center. Let cool in pan for 10 minutes then run a knife around edges to loosen.



Ginger Marinated Pork Tenderloin

Kristina D.

Ingredients:

- 13.5 oz chicken broth
- 1/4 cup soy sauce
- 1/4 cup packed brown sugar
- 3 tbsp ketchup or 2 tbsp tomato paste
- 3 tbsp finely grated peeled fresh ginger
- 3 garlic cloves, minced
- 1 tbsp cider vinegar or balsamic vinegar
- 1 pork tenderloin
- 1 tbsp olive oil

Steps:

1. Whisk together 2/3 cup broth, soy sauce, brown sugar, ketchup, ginger, garlic, and vinegar and pour into a large sealable plastic bag. Add tenderloin and seal bag, then marinate, chilled, turning bag over occasionally for 2 hours.
2. Bring the tenderloin to room temperature, about 1 hour.
3. Put the oven rack in the middle position and preheat the oven to 425°F.
4. Pull tenderloin out and reserve marinade. Pat tenderloin dry. Heat oil in a 12-inch ovenproof skillet over moderately high heat until hot but not smoking, then brown tenderloin on all sides, turning with tongs, about 3 minutes total.
5. Transfer skillet to the oven and roast the tenderloin until a thermometer inserted diagonally into the center of the meat registers 155°F, 12 to 15 minutes. Transfer to a cutting board and let stand, loosely covered with foil, for 10 minutes.
6. While the meat is roasting, pour marinade through a fine-mesh sieve into a small saucepan and boil until reduced to about 1/3 cup, 10 to 15 minutes. Stir in the remaining cup broth and bring the sauce to a simmer. Serve slices of tenderloin with sauce.



Great Grandma's Cornbread Dressing

Caleb J.

Ingredients:

- Cornbread
- 1 1/2 cup cornmeal
- 2 cups flour
- 2/3 cup sugar
- 2 tbsp baking powder
- 1 1/2 tsp salt
- 2 cups milk

Dressing

- 3 eggs
- 1 cup celery chopped
- 1 onion chopped
- 1 tbsp poultry seasoning
- 1 tsp pepper
- 1/2 cup melted butter
- 1 cup chicken stock (might need more)

Steps:

1. Preheat the oven to 425°F.
2. Mix cornmeal, flour, sugar, baking powder, salt, and milk in a bowl.
3. Add mixture to a 9x13 pan or 10inch cast iron skillet and bake for 20 minutes. This can be done the night before.
4. Preheat oven to 350°F.
5. Once cooled, crumble the cornbread into a large bowl and add eggs, celery, onion, poultry seasoning, pepper, melted butter, and chicken stock. Mix together until well combined.
6. Add giblets if desired. If the dressing seems too dry add more chicken stock.
7. Add dressing to pan and cover with foil and/or stuff turkey. Cook for approximately 1 hour.



Apple & Sausage Dressing

Kristina D.

Ingredients:

- 16 oz stuffing cubes
- 6 tbsp unsalted butter, plus more for greasing the pan and topping
- 1 lb fresh sage sausage, casing removed
- 1 medium onion, chopped
- 2 cooking apples
- 1-2 ribs celery with leaves, chopped
- 1/2 tsp kosher salt
- 3 cups chicken broth
- 1/4 cup chopped fresh flat-leaf parsley
- 1/2 cup walnut pieces
- 2 eggs, beaten

Steps:

1. Preheat the oven to 325°F, and butter a 3-quart casserole dish.
2. Put the stuffing cubes in a large bowl and set them aside.
3. Melt 2 tbsp of butter in a large skillet over medium-high heat. Add the sausage and break up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes. Add the sausage and pan drippings to the stuffing cubes.
4. Melt the remaining butter in the pan. Add the onion, apple, celery, and salt. Cook until the vegetables get soft, about 5 minutes. Add the broth and parsley and bring to a boil.
5. Pour the vegetable mixture over the stuffing cubes and toss until evenly moistened. Mix in the walnuts and eggs.
6. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes. Cook until the top is crisp and golden, about 20 minutes more. Serve immediately or warm.



Butter Rolls

Kristina D.

Ingredients:

- 1 1/4 cups whole milk
- 1/2 cup + 1 tsp sugar
- 5 tbsp unsalted butter
- 1 1/2 tsp salt
- 1/4 cup warm water
- 4 1/2 tsp active dry yeast
- 5 cups all purpose flour
- 2 large eggs, beaten

Steps:

1. Combine milk, 1/2 cup sugar, butter and salt in a saucepan over medium low heat. Heat until the milk is warm and butter has melted. And cool until lukewarm.
2. In a small bowl add warm water, 1 tsp sugar and yeast. Allow to sit for 5-10 minutes. If yeast does not bubble or get frothy, start the yeast mixture over.
3. In a large bowl or stand mixer, combine 3 cups of flour with the milk mixture. Mix until combined, scraping the sides of the bowl to fully incorporate the flour. Add yeast mixture and eggs and mix until combined.
4. Gradually add flour, a half cup at a time until the dough starts to pull away from the sides of the bowl as you mix. Dough should be slightly sticky, but be careful to not add too much, you do not want a dry dough. You may or may not need all 5 cups of flour.
5. Cover the bowl and allow the dough to rise in a warm place until it has at least doubled in size, about an hour.
6. Punch the dough down and form into equal sized balls. If dough is too sticky, use oil on your hands to keep the dough from sticking. Place dough balls on a baking sheet 2-3 inches apart. Cover with a towel and allow to rise for one hour or until doubled.
7. Preheat the oven to 400°F and bake rolls for 12-13 minutes. Tent rolls with foil if they start to get too dark near the end. When the rolls come out of the oven, brush with melted butter.



Potatoes Romanoff

Maria L.

Ingredients:

- 3 large russet potatoes (about 2.5 lbs)
- 1/3 cup minced shallot
- 3 tsp kosher salt
- 1/2 tsp white pepper
- 2 1/2 cups grated sharp white cheddar cheese
- 1 3/4 cups sour cream

Steps:

1. Bake potatoes until very tender and allow to cool completely. Best to do this the night before and chill in the fridge.
2. Once potatoes are chilled, grate on a box grater into a large bowl. Add shallots, salt and pepper.
3. Use two forks to toss the mixture together, be careful not to smash the potatoes too much, we want to keep the mixture fluffy. Add the grated cheese into the bowl and toss again.
4. Now dollop the sour cream in spoonfuls on top of the mixture and toss with the forks until the sour cream is fully incorporated.
5. Transfer mixture into a greased baking dish without pressing it down too much and bake at 425°F for 30-35 minutes or until top is browned.



Roasted Brussels Sprouts

Lara K.

Ingredients:

- 1 1/2 lbs brussels sprouts
- 3 tbsp olive oil
- 3/4 tsp kosher salt
- 1/2 tsp ground black pepper

Steps:

1. Preheat oven to 400°F.
2. Cut off the ends of the brussels sprouts and pull off any yellow leaves.
3. Mix them in a bowl with olive oil, salt, and pepper.
4. Transfer to a baking sheet pan and roast for 35-40 minutes, until crisp on the outside.
5. Sprinkle with more salt and serve hot.



Sweet Potato Casserole

Morgan C.

Ingredients:

- 5 sweet potatoes sliced
- 1/4 cup reduced fat margarine
- 1/2 cup packed brown sugar
- 2 tbsp orange juice
- 1 pinch ground cinnamon
- 1 package mini marshmallows

Steps:

1. Preheat oven to 350°F.
2. Place sweet potatoes in a large saucepan and cover with water. Bring to a boil and cook until tender (about 15 minutes).
3. Remove potatoes from heat, drain and mash in a large bowl.
4. Add margarine, brown sugar, orange juice, and cinnamon and mix with a hand mixer until combined.
5. Spread evenly in a 9x13 inch baking dish. Top with miniature marshmallows.
6. Bake for 25-30 minutes or until marshmallows are brown and puffy.



Spicy Chipotle Scalloped Potatoes

Brian F.

Ingredients:

- 1/2 cup half and half
- 2 cloves garlic, chopped
- 1 can chipotle chile in adobo sauce (will only use chiles)
- 1/2 tsp kosher salt
- 1/2 tsp black pepper
- Pinch of ground nutmeg
- 2 1/2 cups heavy cream
- 2 lbs russet potatoes, peeled and cut into 1/8 inch rounds
- 4 slices of bacon, cooked and crumbled
- 2 cups grated cheddar cheese

Steps:

1. Preheat the oven to 400°F, lightly grease a 9x13 baking dish or large ovenproof skillet.
2. Pour the half and half into a blender or food processor and add garlic, chipotle chile without the sauce, salt, black pepper, and nutmeg. Blend until smooth. Pour into bowl and whisk in heavy cream
3. Arrange half of the sliced potatoes on the bottom of the baking dish, pour half the cream mixture over the potatoes. Layer the remaining potato slices on top, and pour the rest of the cream mixture over. Cover the dish with a lid or aluminum foil.
4. Bake for 40 minutes. Remove the dish from the oven and take off foil. Then evenly sprinkle on cheddar and bacon.
5. Bake uncovered for 20 more minutes or until the top is brown and bubbling. Serve immediately



Bacon Wrapped Dates

Lara K.

Ingredients:

- 16 (1x1/4 inch pieces) cream cheese
- 16 pitted dates (Medjool)
- 6 pieces thin sliced bacon cut in thirds

Steps:

1. Preheat oven to 400°F.
2. Cut cream cheese into chunks and stuff into dates.
3. Wrap a piece of bacon around the date and secure with a toothpick. Place on a baking sheet.
4. Bake 6 minutes; turn and bake another 6-8 minutes until bacon is crisp.
5. Place on paper towels to drain, then serve immediately.



Blueberry Cinnamon Syrup

Kristina D.

Ingredients:

- 1/2 cup white sugar
- 1/2 cup water
- 6 oz blueberries
- 1 cinnamon stick
- 1/4 - 1/2 inch piece of peeled ginger

Steps:

1. Combine sugar and water in a small saucepan on medium-low heat.
2. Stir until sugar is completely dissolved and hot
3. Turn off heat and steep blueberries, cinnamon stick, and ginger.
4. After 5-10 minutes of steeping mash the blueberries. Strain when cool.



Baklava

Nadia A.

Ingredients:

- 16 oz phyllo dough thawed using package instructions
- 2 1/2 sticks melted butter
- 1/2 lb walnuts
- 1/2 lb pecans
- 1 tsp ground cinnamon
- 1/2 cup granulated sugar
- 2 tbsp lemon juice, about half a lemon
- 3/4 cup water
- 1 cup honey
- Additional chopped walnuts/pecans for garnish (optional)

Steps:

1. Trim phyllo dough to fit your baking dish. My phyllo package normally has 2 rolls with a total of 40 sheets that measure 9x14 so normally I have to trim them slightly. You can trim one stack at a time, then cover the dough with a damp towel to keep from drying out.
2. Butter the bottom and sides of a 9x13 non-stick baking dish.
3. In a medium saucepan, combine sugar, honey, lemon juice, and water. Bring to a boil over medium-high heat, stirring until sugar is dissolved, then reduce heat to medium-low and boil for an additional 4 min without stirring. Remove from heat and let syrup cool while preparing baklava.
4. Preheat the oven to 325°F.
5. Add walnuts and pecans into a food processor and pulse 10 times or until finely chopped. In a medium bowl stir together nuts and cinnamon, should be roughly 4 cups
6. Place 10 phyllo sheets into the baking dish one at a time, brushing each sheet with butter once it's in the pan. Keep remaining phyllo covered with a damp towel at all times.
7. Spread approx 3/4 cup of nuts over phyllo dough.
8. Add 5 sheets of phyllo, brushing each sheet with butter once it's in the pan. Then add another layer of 3/4 cup nuts. Repeat these steps 4 times. Finish off with another 10 layers of phyllo and brush top with butter.
9. Layers should be as follows:
 - 10 buttered phyllo sheets, 3/4 cup nut mixture
 - 5 buttered phyllo sheets, 3/4 cup nut mixture
 - 5 buttered phyllo sheets, 3/4 cup nut mixture
 - 5 buttered phyllo sheets, 3/4 cup nut mixture
 - 5 buttered phyllo sheets, 3/4 cup nut mixture
 - 10 buttered phyllo sheets and butter the top
10. Cut pastry into 1 1/2 inch wide strips, then cut diagonally to form diamond shapes. Bake for 1 hour and 15 minutes or until top is golden brown.
11. Remove from the oven and immediately spoon cooled syrup evenly over the hot baklava. You should hear it sizzle.
12. Let baklava cool completely uncovered.
13. Garnish with nuts, and store at room temperature. For best results let baklava sit overnight for syrup to fully penetrate and soften layers.



Elisenlebkuchen

Kristina D.

Ingredients:

- 1 cup granulated sugar
- 5 large eggs
- 1 3/4 cups ground hazelnuts
- 1 3/4 cups ground almonds
- 210g candied citrus peel pulsed in a food processor
- 1/2 cup candied orange peel pulsed in a food processor
- 3 tbsp German gingerbread spice
- 1 tsp lemon zest
- 30-40 wafers with a 70mm diameter (Oblaten)
- Chocolate glaze

German gingerbread spice mix:

- 2 1/2 tbsp ground cinnamon
- 2 tsp ground cloves
- 1/2 tsp ground allspice
- 1/2 tsp ground coriander
- 1/2 tsp ground green cardamom
- 1/2 tsp ground ginger
- 1/2 tsp ground star anise
- 1/4 tsp ground mace
- 1/4 tsp ground nutmeg

Steps:

1. In the bowl of a stand mixer fitted with the paddle attachment, combine the eggs and sugar. Beat for about 15 minutes at medium speed until white and fluffy.
2. Add the ground hazelnuts, ground almonds, finely chopped candied orange peel, finely chopped citrus peel, gingerbread spice and lemon zest. Mix until combined then cover the bowl with plastic wrap and let the batter rest in the fridge overnight or for at least 10 hours.
3. Preheat the oven to 320°F (160° C), line a baking sheet with parchment paper.
4. Scoop the mixture with a spoon or an ice cream scoop onto the wafers (Oblaten) and smooth down the top until the very edge of the wafer with a wet knife. The dough should be thicker in the center and thinner on the edges. Set them on the lined sheet.
5. Bake for about 22 minutes, or until the lebkuchen are set but still soft in the middle and have barely started to brown around the edges. Leave them on the tray to cool down completely.
6. Once the Lebkuchen are cooled, place a wire rack over a baking sheet (to catch the drippings). Dip the Lebkuchen in a chocolate glaze and let the excess drip back into the bowl. Then place the Lebkuchen on the wire rack. Let them dry completely and store them in an airtight container.



Chocolate No-Bakes

Alan B.

Ingredients:

- 2 cup sugar
- 1/2 cup butter
- 1/2 cup cocoa
- 1/2 cup milk
- 2 1/2 cups oatmeal
- 1/2 cup shredded coconut (adjust proportion of oatmeal/coconut to taste)
- 1 tsp vanilla

Steps:

1. Mix sugar, butter, cocoa and milk in a saucepan. Bring to boil quickly, then reduce heat to medium. Boil 3-4 minutes to softball stage (245°F).
2. Remove from heat, mix in oats, coconut, and vanilla.
3. Drop tablespoonfuls onto waxed paper, cool until hardened. Makes about 3 dozen.



Gluten Free Cheesecake

Nadia A.

Ingredients:

Crust:

- 1 3/4 cups gluten-free graham cracker crumbs (from an 8 oz box)
- 1 tbsp sugar
- 1/2 tsp cinnamon
- pinch of kosher salt
- 4 tbsp melted butter

Filling:

- 4 packages (8 oz. each) cream cheese, softened
- 1 cup sugar
- 4 eggs (room temperature)
- 1 cup sour cream
- 2 tsp lemon juice
- 1 tbsp cornstarch
- 1 tsp vanilla

Steps:

1. Preheat the oven to 350°F. Butter the bottom and sides of a 9-inch springform pan. Set aside.
2. Add gluten-free graham crackers to a food processor and process until finely ground. Pour graham cracker crumbs into a medium-sized bowl and whisk together with sugar, cinnamon, and salt. Then pour melted butter over the top and mix until the crust mixture resembles wet sand.
3. Press the graham cracker mixture into the bottom of the springform pan.
4. Bake for 10-12 minutes, until the crust is lightly browned and fragrant. Remove from the oven and cool for at least 10 minutes while preparing the filling. (Keep the oven on!)
5. To make the filling, combine softened cream cheese and sugar in a large mixing bowl. Beat with a hand mixer on high for 1-2 minutes, until light and creamy. Add the eggs, one at a time, scraping down the bowl in between each addition. Then add the sour cream, lemon juice, cornstarch and vanilla and mix only until combined and smooth.
6. Pour the cheesecake filling over the crust and smooth with a spatula. Place cheesecake in the preheated oven and immediately lower the oven temperature to 300°F. Bake for 55 minutes to an hour, until the edges of the cheesecake are set (the center will still be a bit wobbly). Turn off the oven and let the cheesecake sit in the oven for another hour. Remove the cheesecake from the oven and carefully loosen the edges of the cheesecake from the sides of the pan with a knife, but leave the cheesecake in the pan. Let the cheesecake come to room temperature.
7. Cover the cheesecake and refrigerator for at least 4 hours, preferably overnight. Remove the cheesecake from the springform pan and top with fresh berries or other favorite topping before serving.



Gluten Free Pumpkin Bundt Cake

Nadia A.

Ingredients:

- 5 large eggs, at room temperature
- 3 tbsp (64g) molasses
- 2 scant cups (425g) or one 15-ounce can pumpkin purée
- 3/4 cup (149g) vegetable oil
- 1 box King Arthur gluten-free yellow cake mix
- 1/2 cup (57g) cornstarch
- 1/4 tsp baking soda
- 1 tbsp pumpkin pie spice*

*Or substitute 2 teaspoons ground cinnamon, 1/2 teaspoon ground ginger, and 1/4 teaspoon ground cloves

Steps:

1. Preheat the oven to 325°F. Lightly grease a 10-cup Bundt pan.
2. Whisk together the eggs, molasses, pumpkin purée, and oil. Set aside.
3. Whisk together the cake mix, cornstarch, baking soda, and spice(s).
4. Stir the wet and dry mixtures together, then whisk until smooth.
5. Pour the batter into the prepared pan.
6. Bake the cake for 60 to 65 minutes, until the center feels firm when pressed. The internal temperature should be 210°F to 212°F.
7. Remove the cake from the oven, let it cool in the pan for 15 minutes, then turn it out of the pan to cool completely on a rack. Dust the cake with confectioners' sugar, or glaze it with icing.



Vanilla Bean Macarons

Maria L.

Ingredients:

- 1 3/4 cups powdered sugar
- 1 cup almond flour, run through food processor to make it extra fine
- 3 egg whites, room temperature
- 1/2 vanilla bean, scraped
- 1/4 cup granulated sugar
- salt

Steps:

1. Sift together powdered sugar, almond flour and a pinch of salt.
2. Whip egg whites with a hand mixer with a pinch of salt until foam is opaque. Slowly add granulated sugar until stiff peaks form.
3. Add the vanilla bean bits and mix.
4. Fold in the dry ingredients, starting with 1/3 of the dry ingredients, once combined add the rest and fold until thick. You should be able to make a complete figure eight with the batter dripping in the bowl. Transfer to a piping bag.
5. Pipe onto parchment lined baking sheets. Approximately 1 1/2 inch circles. Tap the pan on the counter to knock some of the big bubbles out.
6. Let the batter rest for about an hour to form a skin on the outside of the cookie. You should be able to rub your finger on the top of the cookie without it sticking to your finger.
7. Preheat oven to 300°F. Once skin has formed, bake for 17 minutes.
8. Transfer pans to a cooling rack and let cool completely. Sandwich the cookies with your favorite filling, such as lemon curd or chocolate ganache.



Cream Cheese Pie

Trish E.

Ingredients:

Crust:

- 12-14 graham crackers
- 1/4 cup melted butter

Pie filling:

- 12 oz cream cheese
- 2 eggs, beaten
- 3/4 cup sugar
- 2 tsp vanilla
- 1/2 tsp lemon juice

Topping:

- 1 cup sour cream
- 3 1/2 tbsp sugar
- 1 tsp vanilla

Steps:

1. Crush graham crackers and combine with melted butter, press into a 9 inch pie pan.
2. Preheat oven to 350°F
3. Combine filling ingredients, and beat until light and frothy.
4. Pour filling batter into pie crust and bake for 25 - 30 minutes. Remove from oven and allow to cool for 5 minutes.
5. Blend topping ingredients and pour over slightly cooled pie and then bake another 10 minutes.
6. Place the pie in the refrigerator for at least 5 hours before serving.