



## Judy Nelson's Dreamy Creamy Cheesecake

- 1 Graham cracker pie crust
- 1 8 oz. package cream cheese, softened
- 1/3 cup sugar
- 1 cup sour cream
- 2 teaspoons vanilla
- 1 8 oz. container frozen whipped topping, thawed



Beat cheese until smooth; gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping and blend well. Spoon into crust. Chill until set, at least four hours. Garnish with fresh strawberries or other fruit if desired. Variations: For a low-calorie dessert use low fat or no fat ingredients. The cheesecake won't be quite as tasty, but the trade off is fewer calories. For a treat, add chopped walnuts or slivered almonds to the cheese