

# Cheesecake



The recipe is from my grandma. It is special to my family because my grandmother makes it on holidays and sometimes when we see her otherwise. But it is special because it tastes really good and we usually only have it on special occasions. Also because we usually only have it when we are with my grandmother. And we only see her every month or so, so it is fun to have the cheesecake and to be with her. Enjoy! Tyler Braun and Family.

## Ingredients:

- 8 oz cool whip
- 2 8 oz packages Philadelphia cream cheese
- 1 teaspoon vanilla extract
- 1 box graham cracker crumbs
- 4 tablespoons melted butter
- 4 oz crushed walnuts
- 2 tablespoons sugar
- 1 pinch salt
- Sliced Strawberries and blueberries
- Strawberry pie filling/jelly

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## Directions/Steps:

Combine graham cracker crumbs and crushed walnuts. Combine with 4 oz of melted butter. Take mixture and form to the bottom of the pie pan and fill the crust to the edge. Set pie crust aside to cool down. In a separate bowl, take Cool Whip, cream cheese, vanilla extract, and sugar, and mix together with an electric mixer. Set aside in the refrigerator to cool down. Take strawberries and slice in half. Take sliced strawberries and blueberries and coat them with pie filling. Take pie crust and cheesecake mixture out of the refrigerator after 30 minutes. Spoon out cheese cake filling to the pie crust using a rubber spatula. Spread filling out evenly to make a flat surface. Take strawberries and blueberries and place on top of pie however you want. Put pie back in the refrigerator for at least 30 minutes to let it set. Cut a slice and enjoy.