

Zojirushi Strawberry Cheesecake

- 3 large eggs
- 3 (8 oz.) packages cream cheese, softened
- 1 cup sour cream
- 2 tsp. vanilla extract
- 1 cup sugar
- 1 pint fresh strawberries
- 1 container prepared strawberry glaze

Graham Cracker Crust: 1-3/4 cups graham cracker crumbs

- 1/4 cup sugar
- 1/2 cup margarine, melted



1

Make sure the kneading blade(s) are properly attached, and add eggs, softened cream cheese, sour cream, vanilla extract and sugar to the baking pan.



2

Place the baking pan into the Home Bakery, close lid and plug the cord into the outlet. Select the CAKE course, and press START.

In a small bowl, mix the ingredients for the graham cracker crust and set aside.



3

When 1:00 shows in the display, open the lid and spoon the graham cracker mixture evenly on top of the cake. Gently press the crumb mixture, close the lid and continue baking. When baking completes, remove the pan to a cooling rack.



4

While cake is cooling, prepare the topping by mixing the fruit with glaze. When the cake has cooled completely, invert the pan and gently shake the cake out onto a plate. Chill in refrigerator for 4 hours or overnight. Before serving, top with fruit and glaze. Slice and serve.

