Vicki's Cheesecake

Ingredients:

Crust

- 1 1/4 cups old fashioned or quick oats, uncooked
- 1/4 cup Margarine or butter, melted
- 1/4 cup packed brown sugar
- 2 tablespoons flour

Cheesecake

- 4 8-ounce packages Philadelphia Cream Cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 4 eggs
- 1 cup sour cream
- 1 tablespoon vanilla

Crust directions

Combine oats, margarine, brown sugar and flour, press onto bottom of 9-inch spring-form pan. Bake at 350 for 15 minutes.

Cheesecake directions

Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Pour over crust. Bake at 450 for 10 minutes. Reduce oven temperature to 250. Continue baking for 1 hour.

Loosen cake from rim of pan, cool before removing rim of pan.

Optionally top with pie filling.