



### *Sex or Cheese Cake?*

*4 -8 oz Philadelphia brand  
cream cheese  
1-½ cups of sugar  
1-½ cups of heavy cream  
2 tablespoons of flour*

*juice of half of a lemon  
½ teaspoon  
6 eggs  
Honey Made Graham  
Crackers or Crumbs*

*Allow cream cheese to become room temperature. Cream the sugar into the cream cheese until blended together. Beat one egg at a time with a mixer. Add the remaining ingredients still mixing until blended and smooth in color and texture.*

*Honey made graham cracker crumbs. Follow the directions on the box to make a crust.*

*In a spring form pan, pat your crust at the bottom till firm, and then pour in your cheesecake batter. Place your cake into a roasting pan with water filled half way up surrounding the cake completely but not too tight. This will make sure your cake does not split in the center. Bake at 350 degrees for 1 hour, shut the oven off for a ½ an hour with the door closed, then another ½ hour with the door half way opened, place in refrigerator to let set over night.*

### *Sour Cream Topping*

*With Breakstone whole milk sour cream, add sugar slowly until you get a nice sour cream taste with a sweet touch. Spoon onto the top of the cheesecake until covered; add your favorite fresh fruit strawberries, blueberries, or whatever is in season then. Then chill over night. Take out ½ before serving.*

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