**Ingredients for crust ≫≫**  
2 Cups crushed graham crackers  
6 Tbsp unsalted organic butter  
4 Tbsp sugar  
1 Tbsp cinnamon

**Cheesecake Ingredients ≫≫**  
3 8oz packages of cream cheese (I used Horizon organic)  
1 Cup sugar  
3 Tbsp whole wheat flour  
1 Lemon  
1 tsp vanilla  
3 eggs (you can use whole eggs, or egg whites/egg replacements if you're watching your cholesterol)

**Directions ≫≫**

Preheat oven to 350.

Combine all of the crust ingredients into a mixing bowl and mix until well combined and sticking together. Push crust into the bottom (and a bit of the sides) of a pie pan. Bake crust for 10 minutes.

When finished, set aside and set oven to 425.

While crust is cooking beat the cream cheese in a large bowl with a hand mixer (or in a kitchen aid stand mixer- it makes it so much easier!) until it starts to get smooth. Add sugar, flour, juice of the lemon, and vanilla...mix again until smooth. Slowly add the eggs while mixing.

Just a tip on the mixing of all the filling, if you aren't using a kitchen aid stand mixer, put your bowl on the warm stove as the crust is cooking...it will help the cheesecake get a bit softer, making it easier for you to mix.

Pour the filling in the crust. Bake at 425 for 10 minutes. Then bake at 250 for about 40-45 minutes. Let cool at room temperature and then cover and place in the fridge. Let your cheesecake sit in the fridge for at least a few hours or overnight.

Enjoy!

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