

## Cheese Pie

from Lia Davis from Kay Hodge (Grandma Hodge)

### Crust:

- 1 to 1 ½ cups graham cracker crumbs
- ¼ cup melted butter (not hot)
- 2 Tbsp sugar
- 1 tsp cinnamon

press into pie pan

### Filling:

- 12 oz cream cheese
- 2 eggs, beaten
- ¾ cup sugar
- 2 tsp pure vanilla extract
- ½ tsp fresh lemon juice
- ¼ tsp ground nutmeg

### Topping:

- 1 cup sour cream
- 3 ½ Tbsp sugar
- 1 tsp pure extract
- ¼ tsp ground clove
- ¼ tsp ground nutmeg

Bake crust only for 5 minutes, let cool then add filling to bake again.

Beat filling until light and creamy, pour into crust. Bake @ 350\* for 15-20 mins. – when it still looks a little wet and will jiggle a little, it's done.

Let cool 5 mins.

Pour on topping & bake for 10 mins more. Remove and cool.

Place in refrigerator 5 hours or more.