**Cheesecake**

**Crust:**

2 cups graham cracker crumbs

½ tsp. ground cinnamon

1 stick melted butter

**Filling:**

1# cream cheese

3 eggs

1 cup sugar

2 cups sour cream

1 tsp. lemon juice

**INSTRUCTIONS**

1. Preheat oven to 325º.

**Crust:**

1. Mix all ingredients well in a bowl.
2. Spray 12 foil cups with pan spray.
3. Put an equal amount of crust into the bottom of each cup. Pack down tightly.

**Filling:**

1. Fit the Kitchenaid with the paddle attachment.
2. Add the cream cheese and beat until it is smooth and free of any lumps. Make sure to scrape the sides down a few times while you are doing this.
3. Add 1 egg, mix until combined. Repeat with the other 2 eggs.
4. Add in the sugar and mix until it begins to get fluffy.
5. Mix in sour cream, and lemon juice.
6. Pour this mixture evenly into the cups with the crust.
7. Put into a hotel pan.
8. Fill ½ way with hot water from the tap.
9. Bake for 30-40 minutes, or until they only jiggle slightly in the middle.