

BAKE SOUR CREAM CAKE

INGREDIENTS

For the crust:

- (12.34oz) Chocolate biscuits
- 3/4 cup Butter, melted

For the filling:

- 2¼ cups Sour cream
- 3 Eggs
- 1 cup Sugar
- 4 tablespoons Cornstarch
- 2 teaspoons Vanilla extract
- 1/4 cup + 3 tablespoons Butter

DIRECTIONS

1. Make the crust: in a food processor or in a Ziploc bag, crush the biscuits into fine crumbs. Add melted butter and mix until combined.
2. Reserve 1/3 of the crumbs for later. Press the 2/3 of the crumbs into the bottom and up to the sides of a 8-inch cake ring or a springform pan.
3. Make the cream: in a small saucepan whisk eggs, sugar and corn-starch. Whisk until smooth. Add sour cream and whisk until combined and smooth.
4. Place the saucepan over medium-low heat and cook, stirring constantly for about 5-7 minutes, until thickens, make sure you are scraping the bottom and sides of the pan. Remove from heat, add butter and vanilla extract, stir until incorporated.
5. Allow to cool slightly.
6. Pour over the crust and spread evenly. Spread the remaining 1/3 of the crumbs on top.
7. Refrigerate for at least 4 hours, or overnight.