

Dutch Oven Cheesecake Recipe

This is a great recipe that we adapted from <http://scoutingmagazine.org>. Using the premade graham cracker crusts in the aluminum pie plates makes preparation easy and clean up even easier.

Author: 50 Campfires

Recipe type: Dessert

Cuisine: Camp Cooking

Serves: 2 large cheese cakes

Ingredients

- Crust:
- 2 Premade honey graham cracker crusts in their own aluminum pie tins
- Cheesecake:
- 5 packages (8 oz.) cream cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 1 tablespoon vanilla
- 1 cup sour cream
- 4 eggs

Instructions

1. Start with two 12-inch Dutch ovens heated to about 325 degrees.
2. Place the graham cracker crusts in their tins into the ovens and warm for a few minutes
3. In a large separate bowl mix cream cheese, sugar, flour, and vanilla. It works best just to dive in and mix this with your clean, bare hands until well softened.
4. Then add sour cream. Mix well with a stiff whisk or spoon.
5. Next add eggs, one at a time, mixing until just blended.
6. Pour evenly into crusts. Smooth into place with the bottom of a large spoon.
7. Place lids back on Dutch ovens and bake for about 50 minutes, then begin to check for doneness about every 10 minutes. You will know when it is close to done if the center of it is almost set.
8. When done, set aside with lids off Dutch ovens to cool to room temperature.
9. Then remove aluminum tins from Dutch ovens, cut, add toppings and serve.

