

Grand Marnier Cheesecake

1 ½ Cup	Graham Cracker Crumbs
¼ Cup	Sugar
1 teaspoon	Cinnamon, ground
1/3 Cup	Butter, melted
2 Each	Eggs, room temperature
½ Cup	Sugar
1 Pound	Cream Cheese, softened
1 teaspoon	Vanilla
1 Tablespoon	Grand Marnier
1 Pint	Sour Cream
6 Tablespoons	Sugar
1 teaspoon	Vanilla
1 Tablespoon	Grand Marnier

Method

Combine crumbs, ¼ Cup of sugar and cinnamon in a bowl; then stir in butter. Up to ¾ Cup of butter can be added if necessary. Butter an 8-inch spring form pan and sprinkle a thin layer of crumb mixture and pat down. Press the crumb mix onto the sides of the pan and press into place using a measuring cup. Work around the sides of the pan to ensure that the crust is an even height all the way around. Leftover crumbs can be added to the bottom crust. Bake at 350 degrees for five minutes.

Beat the eggs until light, then add ½ Cup of sugar and beat for 5 minutes more. Add cream cheese, vanilla, and Grand Marnier and mix well. Pour into prepared crusts and bake at 350 degrees for 25 minutes. Cool for 15 minutes then pour sour cream topping over the filling and bake at 450 degrees for 5 minutes. Cool the cake and chill overnight.