



CHEESECAKE



Ingredients

CRUST:

1 cup cookie or graham cracker crumbs

¼ cup melted butter

Mix crust ingredients and press firmly into 10" springform pan.

OR BUY ALREADY PREPARED CRUST

FILLING:

1 ½ pounds cream cheese

15 ounce can Sweetened Condensed Milk (NOT evaporated)

4 eggs, separated

1 cup sour cream

1 Tablespoon confectioner's sugar

1 Tablespoon vanilla

1 Tablespoon grated orange or lemon peel (optional)

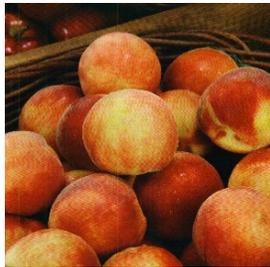
Instructions

1. Beat cream cheese and milk together.
2. Increase speed and add egg yolks, one at a time, beating well after each addition until mixture is very smooth.
3. On low speed, beat in sour cream, sugar, vanilla and rind.

4. In separate bowl beat egg whites and salt until stiff.
5. Fold into cheese mixture by hand.
6. Pour into pan and bake at 275 degrees F preheated oven for 1 hour.
7. Turn off heat and DO NOT OPEN DOOR FOR AT LEAST 45 MINUTES. Let cake cool completely in oven.
8. When cool, remove from pan (just the sides of the springform pan). Refrigerate. Makes about 10 servings.

Good with fresh fruit or a “pie filling” type fruit, good with whipped cream or a chocolate or other flavored sauce. And good plain!

PEACHES AND CREAM CHEESECAKE



Combine in a medium sized to large sized bowl:

$\frac{3}{4}$ cup flour

1 package (3 $\frac{1}{4}$ oz) regular vanilla pudding (not instant)

1 teaspoon baking powder

3 Tablespoons soft margarine

1 egg

$\frac{1}{2}$ cup whole milk

Beat 2 minutes and pour into a 10” pie pan (or 9” but watch how full), GREASED!

Place OVER batter – do not stir:

1 can (15-20 oz) sliced peaches or another fruit like pineapple chunks, well drained, reserving the juice – (NOT pie filling) or use fresh fruit but you wouldn’t have the reserved juice.

Combine in a small bowl:

1 (8 oz) package cream cheese, softened

½ cup granulated sugar

3 Tablespoons juice (left from canned fruit if using)

Beat 2 minutes and spoon within 1" of edge of batter.

Mix 1 T. sugar and ½ t. cinnamon and sprinkle over the filling.

Bake 30-35 minutes at 350 degrees F preheated oven until crust is golden brown. Cool and store in refrigerator after cooled.

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