

CHEESE CAKE

Unknown

comments

I know, there are a thousand exciting recipes for cheese cake out there. However, this is my favorite, because it is simple, and really smooth.

notes

Preheat oven to 375 degrees.
Use a fruit topping, if you wish. I like a can of the cherries that have a thick sauce, or fresh, sliced, sweetened strawberries.

Ingredients

prepare in advance

Measure

1 C sugar
4 T sugar (for topping)

Put through a sieve

1-1/2 lb. farmers cheese* and
1/2 lb. Philadelphia cream cheese

Have available

3 large, or 4 medium eggs
1 pt. sour cream

**Graham Cracker Crust
Make according to package
directions**

1 box graham crackers and
whatever ingredients are required for crust

complete recipe

Line cake tin with graham cracker crust.

To the sieved farmers cheese and Philadelphia cream cheese add the cup of sugar and the eggs.

Bake cake 375 degrees, 30 minutes.

Mix the topping — sour cream and 4 T sugar — and put aside.

Turn oven up to 400 degrees.

Spread topping on the cake.

Bake 400 degrees, 5 minutes.

*be sure it's the kind for cheesecake