

Desserts/Cheesecake Supreme

ing instead of making your own sauce).

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From our kitchen to yours

- G: 4 c. fresh or frozen unsweetened pitted tart red cherries, thawed
1. Crust: Combine (A) & cut in (B) until crumbly.
 2. Stir in (C).
 3. Pat 1/3 dough onto bottom of 8" or 9" springform pan (no sides). Bake at 400F for 7 min. or until golden; cool.
 4. Butter sides of pan, attach to bottom. Pat remaining dough to sides to 1 3/4" height; set a side.
 5. Filling: Beat (D), add (E), until fluffy.
 6. Stir together (F); gradually stir into cream cheese mixture.
 7. Add (G) at once, beating at low speed until combined.
 8. Stir in (E).
 9. Turn into crust-lined pan. Bake at 450F for 10 min. Reduce heat to 300F; bake 50-55 min. or more or until center appears set & knife comes out clean. 10. Cool 15 min. Loosen sides of cheesecake from pan with spatula. Cool 30 minutes; remove sides of pan. Cool about 2 hours longer. Chill thoroughly. 11. Top with cherry sauce. 12. Cherry sauce: In p an, combine (F). Stir in 1/3 c. water. 13. Stir in (G). Cook & stir 'til thickened & bubbly. C ook & stir 1-2 min. more. Cover; chill without stirring. (Or, use on 21-oz can cherry pie fill
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.. Serves 12
A: 3/4 c. flour
3 Tbsp. sugar
B: 6 Tbsp. butter
1/2 tsp. shredded lemon peel
C: 1 beaten (slightly) egg yolk
1/4 tsp. vanilla
D: 3 - 8oz. packages cream cheese, softened
E: 1/2 tsp. shredded lemon peel
1/4 tsp. vanilla
F: 1 c. sugar
2 Tbsp. flour
1/4 tsp. salt
G: 2 eggs + 1 egg yolk
E: 1/4 c. milk
F: 3/4 c. sugar
2 Tbsp. cornstarch
dash of salt

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