

Cheese Cake



Ingredients:

24 oz pack of cottage cheese
1 3/4 C. sugar
3 Tbs cornstarch
1 stick butter
2 (8 oz) packages of cream cheese
5 eggs
2 tsp vanilla
1 pint sour cream

Sauce:

15 oz. Bag Wyman's mixed berries, thawed
1 C. Sugar
2-3 Tbs Cornstarch

Crust:

Nilla Wafers or Dry Cake Mix

Cheese Cake:

- ❖ Let all ingredients come to room temp. I pull them out the night before and leave on the countertop.
- ❖ Place a pan of water in the oven and preheat oven to 325 degrees. The cheesecake is a custard and needs to be cooked in a pan of water.
- ❖ Place Nilla Wafers or dry vanilla cake mix in the bottom of a spring loaded pan or any bakeware that will hold the mixture.
- ❖ In a blender, mix cottage cheese, an egg or two and cream cheese. Putting both packs of cream cheese would be better if they'll fit. This next part is important: blend this mixture until blended smooth/creamy.
- ❖ In a mixing bowl, use your mixer and mix the remaining ingredients together. Add the cottage cheese mixture and mix well. Pour the mixture over the crust.
- ❖ Place cheesecake in the pan of heated water in the oven and cook until set in middle, 60+ min. A cheesecake that is brown on top or cracked was not properly cooked--Alton Brown's words.

Note: Use full fat for all ingredients. Cottage cheese can be low fat but not the rest. It really matters for texture and taste. I hope this works for you all.

Sauce:

Put thawed berries in a saucepan, add sugar and cornstarch. Heat up until thickened.