

Cheesecake

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4 eggs, separated
16 ounces cream cheese
16 ounces cottage cheese
1 1/2 cups sugar
1 pint sour cream
1 tablespoon vanilla
1 tablespoon lemon juice
3 tablespoons flour
3 tablespoons cornstarch
1/4 pound butter or margarine,
melted

Preheat the oven to 350 degrees.

Beat the egg whites in a medium bowl until fluffy.
Set aside.

In a large bowl, beat the egg yolks and add the
cream cheese, cottage cheese and sugar. Beat
for 5 minutes. Fold in the egg whites. Set aside.

In a medium bowl, beat the sour cream, vanilla,
lemon juice, flour, cornstarch and melted butter
or margarine for 1 minute. Combine this sour
cream mixture with the egg/cheese mixture.
Pour into a buttered tube pan.

Bake for one hour. Turn off the oven and let
stand for two more hours with the oven door
open.

Refrigerate (In pan).

Per Serving (excluding unknown
items): 5464 Calories; 375g Fat
(61.3% calories from fat); 140g
Protein; 394g Carbohydrate; 1g
Dietary Fiber; 1836mg Cholesterol;
4650mg Sodium. Exchanges: 2 1/2
Grain(Starch); 17 Lean Meat; 0
Fruit; 1 1/2 Non-Fat Milk; 68 1/2
Fat; 20 Other Carbohydrates.