

# Muffin Cheese Cakes

*Roseanne Szakacs*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

*graham cracker crumbs*  
*butter*  
*2 packages (8 ounces ea) cream*  
*cheese, softened*  
*3 egg yolks*  
*3/4 cup sugar*  
*3 egg whites*  
*1 cup sour cream*  
*2 1/2 tablespoons sugar*  
*1 teaspoon vanilla*  
*finely chopped walnuts*

Preheat the oven to 350 degrees.

Butter miniature muffin tins well and sprinkle with cracker crumbs. Shake out the excess crumbs.

In a bowl, mix the cream cheese, egg yolks and 3/4 cup of sugar. Mix well. Beat the egg whites until stiff and fold into the cream cheese mixture.

Fill the muffin cups to slightly below the top.

Bake for 15 minutes. Remove muffin tins from the oven. Increase the oven temperature to 400 degrees.

In a bowl, mix the sour cream, 2-1/2 tablespoons of sugar and the vanilla. Pour the mixture on top of the baked muffins. Sprinkle with the nuts.

Bake for 5 minutes.

Cool.

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Per Serving (excluding unknown items): 3055 Calories; 225g Fat (65.5% calories from fat); 61g Protein; 206g Carbohydrate; 0g Dietary Fiber; 1249mg Cholesterol; 1681mg Sodium. Exchanges: 7 1/2 Lean Meat; 1/2 Non-Fat Milk; 41 1/2 Fat; 12 Other Carbohydrates.