

Cream Cheese Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd*

*1/4 pound butter
3/4 cup sugar
3 egg yolks
3 egg whites
1 pound cream cheese
1/2 cup cherries, chopped
1 teaspoon vanilla
30 graham wafers, crushed*

Preheat the oven to 350 degrees.

In a bowl, cream the butter, cheese and sugar. Add the beaten egg yolks, one at a time. Fold in the beaten egg whites. Add the vanilla and cherries.

In a bowl, mix the graham crackers and three tablespoons of butter to make crumbs.

Pat half of the crumbs into a cake pan. Spread the cheese mixture over the top. Cover the top with the remaining crumbs.

Bake for 20 minutes.

Place in the refrigerator and serve cold.

Per Serving (excluding unknown items): 3255 Calories; 266g Fat (72.4% calories from fat); 55g Protein; 174g Carbohydrate; 1g Dietary Fiber; 1385mg Cholesterol; 2467mg Sodium. Exchanges: 7 Lean Meat; 1 Fruit; 49 1/2 Fat; 10 Other Carbohydrates.