

Fabulous Cheese Cake

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The Church of St. Michael and St. George - St. Louis, MO - 1980

Servings: 8

1 pound small curd cottage cheese

2 eggs

1 cup evaporated milk

8 ounces cream cheese, room temperature

2/3 cup sugar

2 tablespoons butter or margarine, melted

*1 nine-inch pie shell
cinnamon (optional)*

Preheat the oven to 400 degrees.

In a bowl, cream together the cottage cheese, eggs, milk, cream cheese, sugar and butter. Pour into the pie shell. Sprinkle the top of the cheese cake lightly cinnamon, if desired.

Bake for 15 minutes. Reduce the oven temperature to 350 degrees.

Continue baking for 45 minutes more, until done.

Per Serving (excluding unknown items): 349 Calories; 22g Fat (57.2% calories from fat); 7g Protein; 31g Carbohydrate; 1g Dietary Fiber; 101mg Cholesterol; 310mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.