

# Italian Cheese Cake

Jan Roberts

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 can (9 ounce) crushed  
pineapple  
10 maraschino cherries, cut  
up

1/2 cup sugar  
2 tablespoons cornstarch  
**CRUST**

1 stick butter or margarine  
3 tablespoons sugar  
1 teaspoon baking powder  
1 teaspoon vanilla  
2 eggs  
3 tablespoons orange juice  
1 3/4 cups flour  
1/4 cup flour

## **FILLING**

1 package (8 ounce) cream  
cheese, room temperature  
6 tablespoons sugar  
1/2 teaspoon vanilla  
1 pint ricotta cheese, room  
temperature  
4 eggs, room temperature  
1/2 pint milk, room  
temperature  
1/2 cup flour  
juice of one lemon, room  
temperature

In a saucepan, cook the pineapple, cherries,  
sugar and cornstarch until thick, Set aside to  
cool.

In a bowl, cream the butter and sugar together.  
Add the eggs, one at a time. Add the orange  
juice and 1-3/4 cups of flour. Using another 1/4  
cup of flour, pat the mixture in the bottom of  
the pan with your hands.

All ingredients should be at room temperature.  
In a bowl, cream the sugar and cream cheese.  
Add the 1/2 cup of flour and the eggs, one at a  
time. Add the vanilla, lemon juice and then the  
milk. Mix well.

Spread the cooled pineapple mixture over the  
crust. pour the cheese filling gently over the  
pineapple. Sprinkle with the cinnamon.

Bake for one hour at 325 degrees.

Per Serving (excluding unknown  
items): 8209 Calories; 283g Fat  
(30.6% calories from fat); 158g  
Protein; 1288g Carbohydrate; 34g  
Dietary Fiber; 2057mg Cholesterol;  
4286mg Sodium. Exchanges: 16  
1/2 Grain(Starch); 15 Lean Meat; 3  
Fruit; 1 Non-Fat Milk; 45 Fat; 64 1/2  
Other Carbohydrates.