

Polish Cheesecake (With Pears)

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CHEESECAKE

1 1/2 sticks butter
1 egg yolk
1 1/2 cups sugar
2 cups flour
1/2 teaspoon baking powder
1 capful vanilla
salt (to taste)
12 ounces pears
FILLING

2 egg yolks
1/2 cup sugar
1 teaspoon lemon juice
1 carton (8 ounce) cream
cheese
1 carton (8 ounce) sour
cream
1/2 teaspoon salt
1 tablespoon flour

MERINGUE

3 egg whites
1/4 teaspoon cream of
tartar or cornstarch
1/4 cup confectioner's sugar

Preheat the oven to 375 degrees.

In a bowl, make the dough by combining the butter, one egg yolk, sugar, flour, baking powder, vanilla, and salt. Press the mixture into a 13x9x2-inch baking pan.

Bake for 25 minutes.

Slice the pears on top of the crust.

Reduce the oven to 350 degrees.

Make the filling: In a bowl, combine two egg yolks, sugar, lemon juice, cream cheese, sour cream, salt and flour. Mix well. Pour over the pears.

Bake for until set, about 20 minutes.

Increase the oven to 425 degrees.

Make the meringue: In a bowl, beat the egg whites with the cornstarch until soft peaks form. Add the sugar and beat until glossy. Pour over the pears.

Bake for 4-1/2 minutes.

Per Serving (excluding unknown items): 5553 Calories; 286g Fat (45.7% calories from fat); 73g Protein; 694g Carbohydrate; 15g Dietary Fiber; 1367mg Cholesterol; 3718mg Sodium. Exchanges: 13 Grain(Starch); 5 Lean Meat; 3 Fruit; 1/2 Non-Fat Milk; 54 1/2 Fat; 29 Other Carbohydrates.