

Special Occasion Cream Cheese Cake

Christine Zielinski

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

*2 packages ladyfingers
3 packages (8 ounce ea)
cream cheese
1 pint heavy cream
3/4 cup sugar
1 teaspoon vanilla
fresh strawberries (for
topping) (optional)
Glace
1 cup water
1 tablespoon cornstarch
little red food coloring*

Line a nine-inch springform pan with the ladyfingers.

In a bowl, whip the cream (as for a shortcake).

In a bowl, whip the cream cheese with the sugar and vanilla. Blend the cream cheese and whipped cream. Pour into the springform pan.

Refrigerate for at least one hour before releasing the side.

If desired, make the glaze: In a bowl, mix the water, cornstarch and food coloring. Place fresh strawberries on the top of the cake and pour the glaze over the top.

Per Serving (excluding unknown items): 4694 Calories; 419g Fat (78.9% calories from fat); 62g Protein; 190g Carbohydrate; trace Dietary Fiber; 1416mg Cholesterol; 2245mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 79 1/2 Fat; 10 Other Carbohydrates.