

Cheese Cake Cordon Bleu

Mrs Gilbert W File III

St Timothy's - Hale Schools - Raleigh, NC - 1976

CRUST

1/4 cup butter, softened

1 egg

1/2 teaspoon baking powder

1/4 cup sugar

1 cup flour

CHEESE CAKE

4 1/2 packages (16 ounce

ea) cream cheese,
softened

6 eggs, separated

2 tablespoons flour

1 cup sugar

1/2 pint heavy whipping
cream

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Add the flour and baking powder. Mix.

In a bowl, beat the egg. Add to the flour mixture. Mix all of the ingredients well. Form into a ball.

Grease the bottom and side of a ten-inch springform pan. Press the mixture on the bottom and 3/4 up the side of the pan.

In a bowl, mix the cream cheese and flour. Place the separated egg yolks in a bowl. Beat lightly. Add to the cream cheese mixture. Mix well. Add the whipping cream and sugar. Mix well.

In a bowl, beat the egg whites (not too stiff) and fold in gently.

Pour the cheese mixture into the crust.

Bake for one hour.

Turn the oven off. (DO NOT REMOVE THE CAKE). Leave the oven door ajar for one hour.

Per Serving (excluding unknown items): 6870 Calories; 534g Fat (69.1% calories from fat); 143g Protein; 395g Carbohydrate; 4g Dietary Fiber; 3080mg Cholesterol; 4382mg Sodium. Exchanges: 7 Grain(Starch); 17 Lean Meat; 1/2 Non-Fat Milk; 96 1/2 Fat; 17 Other Carbohydrates.