
Cheese Pie

Barbara Doherty-Buchner - New York

North American Potpourri - Autism Directory Service, Inc - 1993

CRUST

1/8 pound butter

3 tablespoons sugar

1 egg

1/2 teaspoon baking powder

1 cup flour

pinch salt

FILLING

8 ounces cream cheese

7 ounces Farmer's cheese

8 heaping tablespoons sugar

1 1/2 teaspoons vanilla

3 eggs

1 1/2 heaping teaspoons flour

2 cups milk

pinch salt

juice of one lemon

cinnamon (for topping)

nutmeg (for topping)

In a bowl, cream together the butter, sugar and egg. Add the flour, baking powder and salt.

Grease a large, deep dish pie pan.

Place flour on your hands and place the pie crust into the pan. This dough is quite sticky. Keep your hands well floured.

Strain the cheese.

In a bowl, mix together the filling ingredients in the order listed: cheese, sugar, vanilla, eggs, flour, milk, salt and lemon juice. The mixture comes out loose. Pour the mixture into the unbaked crust. Sprinkle with cinnamon and nutmeg.

Bake in the oven at 350 degrees for 45 minutes to one hour.

Dessert

Per Serving (excluding unknown items): 9769 Calories; 218g Fat (19.3% calories from fat); 139g Protein; 1913g Carbohydrate; 9g Dietary Fiber; 1389mg Cholesterol; 2807mg Sodium. Exchanges: 15 1/2 Grain(Starch); 12 1/2 Lean Meat; 2 Non-Fat Milk; 35 Fat; 110 Other Carbohydrates.