

CHEESE CAKE

1 1/2 lb. cream cheese
5 eggs
1 Cup Sugar
1/4 teasp. salt
1/4 teasp almond extract
1 1/2 Cup of Sour cream (I use the box tull)
1/2 teasp. vanilla

Soften cream cheese, add eggs, 1 cup sugar, salt, and almond extract. Beat until smooth and lemon colored. Pour into buttered 9" spring form pan. Bake in slow oven 325 degrees for 45 minutes, remove from oven and cool on cake rack, 20 minutes. M Meanwhile, combine sour cream with 2 Tablespoon sugar and vanilla. When the 20 minutes are up spread over cake and return to oven for 10 minutes. Cool and then cover, let chill in refrigerator several hours or overnight.

You may also grate a little sweet chocolate and sprinkle over after it has cooled.

I use my angel food cake pan and I have made this with 1 lb of cream cheese. This was when Nick was A/2C. Now I use 1 1/2 lb. Ha Ha. Good luck. With my recipes you will need it. ha ha. This is so this recipe won't fall into the wrong hands, not to name a few.

Cedrey Torre