

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 sour cream (or use box full)
1/2 teasp. vanilla

Soften cream cheese, add eggs, 1 cup of 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 for 20 min. Meanwhile, combine sour cream with 2 Tablesp sugar and vanilla, when 20 minutes are up, spread over cake and return to oven for 10 minutes. Cool, then cover, let chill in refrig several or overnight.

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

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