

Cheese Kuchen

1 C MILK - 1 PT Sour Cream

Cheese 1 1/2 or 2 #

Sugar 1 1/4 C

Lemon 1 t or 1 t Vanilla

7 egg yolks Beaten

7 egg whites - 1 t cream of tartar

Whip to stiff fold in
cheese mix

300° - ~~450°~~ 1 hr

or

Note

CHEESE SQUARES with a fruit filling make a delightfully different dessert. Combine 1 package lemon pudding and pie filling mix with $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup water in saucepan. Add 1 egg and blend well. Stir in $\frac{2}{3}$ cup light cream and $\frac{1}{2}$ cup water. Cook and stir until mixture comes to a full boil and is thickened, about 5 minutes. Cool about 5 minutes. Stir in 1 pound sieved dry cottage cheese and $\frac{2}{3}$ cup drained crushed pineapple. Pour over graham cracker crumbs in a 9x9x2-inch pan. Sprinkle with more crumbs. Chill before cutting in squares.