COL. SANDERS CHEESE CAKE

INGREDIENTS

Filling:

1½ lbs cream cheese

6½ oz sugar

½ oz vanilla

4 whole eggs (2 oz each)

Topping:

1⅓ cups sour cream

¼ oz vanilla

1½ oz powdered sugar

Pan lining:

¼ oz butter

1 oz graham cracker crumbs

METHOD

1. From the original card, which lists quantities only.
2. Butter the pan and line with graham cracker crumbs.
3. Blend cream cheese, sugar, and vanilla; beat in the eggs.
4. Bake until set, then spread the sour cream topping over the cake.

Makes 1 cake (original card scales to 3 or 6)

AT THE TABLE A Dry Prosecco

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