

Cheese Pie

Recipe from the kitchen of Sue Plummer - Serves 6

Crust Ingredients

- 1 1/4 cup vanilla wafer crumbs
- 1/4 cup margarine
- 1 Tbsp sugar
- 1/8 tsp salt

Crust Instructions

1. Combine crust ingredients.
2. Press into a 9" pie pan.
3. Bake at 350° for 6 minutes.
4. Cool 10 minutes.

Filling Ingredients

- 1 large & 1 small package cream cheese (12oz total)
- 2 eggs
- 3/4 cup sugar
- 2 tsp vanilla

Filling Instructions

1. Combine cream cheese, eggs, sugar, and vanilla; beat until smooth.
2. Pour into cooled crust.
3. Bake at 350° for 15-20 minutes.

Topping Ingredients

- 1 cup sour cream
- 3 1/2 Tbsp sugar
- 1 tsp vanilla

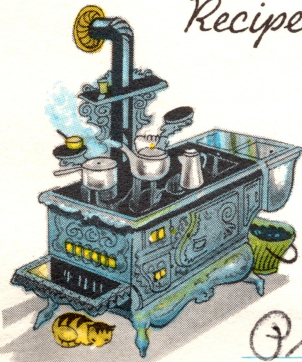
Topping Instructions

1. Mix sour cream, sugar, and vanilla well.
2. Pour over pie immediately after baking.
3. Bake another 10 minutes.
4. Remove from oven and chill at least 5 hours.

Editors Note: For cream cheese, "large" = 8 oz, "small" = 3 oz; standard Philadelphia Cream Cheese

retail sizes of the era. 12 oz total is an acceptable modern substitution.

Here's what's cookin' Cheese Pie Serves 6
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Crust: Combine —
1 $\frac{1}{4}$ C vanilla wafer crumbs
 $\frac{1}{4}$ C margarine
1 T sugar $\frac{1}{8}$ t salt

Press in 9" pie pan. Bake at
350° 6 min. Cool 10 min

Filling: Combine & beat 'til
smooth — 1 lg & 1 sm cream cheese
2 eggs — $\frac{3}{4}$ C sugar — 2 t vanilla
Bake 15-20 min at 350° over

Copping: Mix well - 1C sour cream
3½ T sugar, 1 t vanilla - Pour
over pie after just baking. Bake
another 10 min. Remove from
oven + chill at least 5 hrs.