

Cheese Cake

Ingredients

- 1 pkg. yellow cake mix (remove 1 cup and set aside)
- 1 egg
- 2 Tbsp Crisco Oil
- 2 (8 oz) pkg. cream cheese
- 1/2 cup sugar
- 3 eggs
- 1 cup reserved cake mix
- 1 1/2 cups milk
- 1 Tbsp lemon juice
- 1 Tbsp vanilla
- Cinnamon, to sprinkle

Instructions


1. Remove 1 cup from the yellow cake mix and set aside.
2. Combine remaining cake mix, 1 egg, and 2 Tbsp Crisco Oil. Mix all together until crumbly.
3. Press mixture into the bottom and 3/4 up the sides of a greased 9x13 pan (do not flour).
4. In the same bowl, blend the 2 packages of cream cheese and 1/2 cup sugar. Mix well.
5. Add 3 eggs and the reserved 1 cup of cake mix. Beat 1 minute.
6. Add at low speed 1 1/2 cups milk, 1 Tbsp lemon juice, and 1 Tbsp vanilla.
7. Beat on low speed until smooth, scraping the bowl.
8. Pour filling into the crust. Sprinkle lightly with cinnamon.
9. Bake at 300°F in a preheated oven for 55 minutes, or until a knife comes out clean. Check at 50 minutes.
10. Serves 12.




My favorite Recipe for
CHEESE CAKE

1 pkg. yellow cake mix (remove 1 c.
& set aside). 1 egg and 2 T. Crisco Oil.

Mix all together until crumbly - press in
bottom and $\frac{3}{4}$ up sides of 9x13 greased pan
(don't flour). In same bowl, blend 2



8-oz. pkg. cream cheese & $\frac{1}{2}$ c. sugar-
mix well. Add 3 eggs & the ~~XXXXX~~
reserved 1 c. cake mix - beat 1



minute. Add at low speed $1\frac{1}{2}$ c. milk, 1 T. lemon juice & 1 T. vanilla. Beat on low speed until smooth (scrape bowl) - pour into crust - sprinkle lightly with cinnamon.

Bake ~~at~~ 55 min. in 300° oven preheated. Bake until knife comes out clean. (Check at 50 min.) Serves 12.

Ruth Jacobs