

Cheese Cake

1 lb. cream cheese
1 lb. creamed cottage cheese
1½ cups of sugar
4 eggs, beaten lightly
2 tablespoons lemon juice
1 teaspoon of vanilla
3 tablespoons of flour
3 tablespoons of cornstarch
¼ lb. butter (melted)
1 pt. sour cream

Cream the cream cheese in bowl until light and fluffy
Rub the creamed cottage cheese thru a fine sieve into bowl
Add to the cream cheese
Beat in the sugar gradually
Add the beaten eggs, lemon juice & vanilla
In a cup stir the flour & cornstarch together
Gradually beat into the cheese mixture
Add the melted butter & finally the sour cream
Mix well

Pour into a greased spring form pan (9" in.) & bake until set in center
Turn off the oven, leaving cake in for 2 hours or more
Remove from oven & let cool to room temperature
Chill in refrigerator before removing from pan

OVEN TEMPERATURE 325 DEGREES - BAKE 1 HOUR OR MORE

Sponge Cake

4 eggs
1 cup sugar
1 cup cake flour
1 teaspoon vanilla
1 teaspoon baking powder
½ cup salad oil (Wesson is best)

Beat eggs for five minutes, add sugar gradually, add vanilla, then flour
and baking powder together, add oil last.

BAKE 375 DEGREES FOR ½ HOUR - USE 10" CAKE PANS 1 LAYER

Chantilly Icing

1 cup drained pineapple
12 marshmallows diced
1 pkg. frozen strawberries - thawed and drained
½ teaspoon vanilla
2 cups toasted coconut
2 cups heavy cream

Whip cream fold in pineapple, strawberries & marshmallows
Add vanilla - Chill 1 hour (more before eating)

Sour Cream Coffee Cake

Topping:

¼ cup sugar
2 teaspoons cinnamon
½ cup chopped nuts

Cake:

¼ lb butter	1½ teaspoon baking powder
1 cup sugar	1 " " soda
2 eggs	1 " vanilla
1½ cups flour	½ pt. sour cream

Cream butter & sugar, add eggs, dry ingredients & vanilla
Sour cream grease & flour 10" pan
Pour ½ batter in pan & use ½ of topping making swirl
Pour other ½ of batter & remainder of topping on top of cake

BAKE AT 350 DEGREES - 45 MINUTES - COOL SLIGHTLY THEN REMOVE SIDE OF SPRING FORM