

Butterscotch Cheesecake

Lynn Dow - Washburn, ME

Treasure Classics - National LP Gas Association - 1985

Servings: 12

*1 package (12 ounce)
butterscotch morsels
1/3 cup margarine
2 cups cracker crumbs
1 cup walnuts
1 package (8 ounce) cream
cheese, softened
1 teaspoon vanilla
1 can (14 ounce)
condensed milk, sweetened
1 egg*

Preparation Time: 15 minutes

Bake Time: 30 minutes

In a saucepan, melt the morsels and margarine.
Stir in the crumbs and nuts.

Press half of the crumbs and nuts into a greased
13x9-inch baking pan.

In a bowl, beat the cheese, vanilla, milk and egg.
Pour over the crumbs in the pan. Sprinkle the
rest of the crumb and nut mixture over the top.

Bake in a preheated 350 degree oven for 25 to
30 minutes.

Per Serving (excluding unknown
items): 320 Calories; 21g Fat
(56.5% calories from fat); 7g
Protein; 29g Carbohydrate; 1g
Dietary Fiber; 49mg Cholesterol;
160mg Sodium. Exchanges: 0
Grain(Starch); 1/2 Lean Meat; 4
Fat; 2 Other Carbohydrates.