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# Cottage Cheesecake

*Janna Andrews*

*Nettles Island Cooking in Paradise - 2014*

**1 1/2 cup (18 crackers) graham cracker crumbs**

**3 tablespoons sugar**

**1/2 cup butter, melted**

**2 containers (24 ounce ea) cottage cheese**

**5 eggs**

**1 1/2 to 2 cups sugar**

**1/2 to 3/4 cup evaporated milk**

**1 tablespoon vanilla**

**cherry pie filling (optional)**

In a bowl, mix the graham crackers and three tablespoons of sugar. Add the butter and mix thoroughly. Press the mixture firmly into a 9x12-inch pan.

In a bowl, mix the cottage cheese, eggs, sugar, evaporated milk and vanilla thoroughly. Pour over the crust.

Bake in a 350 degree oven for one hour or until set.

Cool and refrigerate.

Cut in squares to serve.

Spoon some cherry pie filling over each serving and top with a dollop of whipped cream.

(Freeze any leftover pieces. Wrap each piece in plastic wrap.)

## Dessert

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*Per Serving (excluding unknown items): 3634 Calories; 148g Fat (36.4% calories from fat); 112g Protein; 469g Carbohydrate; 4g Dietary Fiber; 1383mg Cholesterol; 4021mg Sodium. Exchanges: 6 1/2 Grain(Starch); 12 1/2 Lean Meat; 1 Non-Fat Milk; 24 1/2 Fat; 22 1/2 Other Carbohydrates.*