

Fruit Topped Cheese cake

Julia Kania

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 package yellow cake mix
2 tablespoons oil
2 packages (8 ounce ea)
cream cheese, softened
1/2 cup sugar
4 eggs
3 tablespoons lemon juice
3 teaspoons vanilla
1 1/2 cups milk
1 can fruit pie filling

Preheat the oven to 300 degrees.

Reserve one cup of the cake mix.

In a large mixing bowl, combine the remaining cake mix, one egg and the oil. Mix well (The mixture will be crumbly). Press the crust mixture evenly onto the bottom and 3/4 up the sides of a greased 13x9-inch baking pan.

In the same bowl, blend the cream cheese and the sugar. Add three eggs and the reserved cake mix. Beat for 1 minute at medium speed. At low speed, gradually add the milk, lemon juice and vanilla. Mix until smooth. Pour the batter into the crust.

Bake at 300 degrees for 45 to 55 minutes or until the center is firm. Cool.

Top with the fruit pie filling.

Store in the refrigerator.

(Fruit topping can be cherry, pineapple or blueberry.)

Per Serving (excluding unknown items): 5052 Calories; 281g Fat (49.8% calories from fat); 95g Protein; 543g Carbohydrate; 6g Dietary Fiber; 1417mg Cholesterol; 5231mg Sodium. Exchanges: 8 1/2 Lean Meat; 1/2 Fruit; 1 1/2 Non-Fat Milk; 51 1/2 Fat; 33 1/2 Other Carbohydrates.