

Rhubarb Cheesecake

*Chickadee Cottage Cookbook 2
Best of the Best Minnesota Cookbook*

Servings: 12

CRUST

*1 cup flour
1/2 cup butter or margarine
1/4 cup sugar*

RHUBARB LAYER

*3 cups rhubarb, cut in
1/2-inch pieces
1/2 cup sugar*

1 tablespoon flour

CREAM LAYER

*1/2 cup sugar
12 ounces cream cheese,
softened*

2 eggs

TOPPING

*8 ounces sour cream
2 tablespoons sugar
1 teaspoon vanilla*

Preheat the oven to 375 degrees.

For the crust: In a bowl, mix the flour, butter and sugar. Pat into the bottom of a ten-inch pie plate or nine-inch springform pan.

For the rhubarb layer: In a bowl, combine the rhubarb, sugar and flour. Toss lightly and spoon into the crust.

Bake for 15 minutes.

Decrease the oven to 350 degrees.

Make the cream layer: With an electric mixer, beat the cream cheese with the sugar until fluffy. Beat in the eggs one at a time. Pour over the hot rhubarb layer.

Bake for 30 minutes or until set.

Make the Topping: In a bowl, combine the sour cream, sugar and vanilla. Spread over the hot cheesecake.

Chill.

Per Serving (excluding unknown items): 356 Calories; 23g Fat (56.0% calories from fat); 5g Protein; 34g Carbohydrate; 1g Dietary Fiber; 96mg Cholesterol; 185mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.