

famous Cheese Pie

Aunt Jean Blauner

Submitted by Ruth Kwitko Lym

Ingredient:

20 Graham Crackers 1/8 lb Melted Butter 2 Tbl Sugar

FILLING:

3/4 lb Philadelphia Cream Cheese 2 Eggs

1/2 tsp Vanilla

1/2 cup Sugar

TOPPING:

3/4 pint Sour Cream 2 TBL Sugar 1/2 tsp Vanilla

Preparation Instructions:

To make the crust, mix the graham crackers with the melted butter and sugar and fit into a 9 inch pie plate. Then beat the eggs, add sugar, cream cheese and vanilla. Pad high into crust and bake at 375° for 20 minutes. Cool pie and then mix sour cream, with sugar and vanilla and put on top of pie. Change the oven temperature to 475° and bake for 5 minutes only.

Cool pie and refrigerate. Serve cold, garnished with maraschino cherries (or whatever else you want).



