

## Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

### Cheesecake (Angela Preuss)

#### *Ingredients:*

- 4 Pkgs. Philadelphia cream cheese
- 1 ½ cups sugar
- 1 16-oz Breakstone sour cream
- ¼ stick sweet butter
- 2 tbs cornstarch
- 1 tsp fresh lemon juice
- 1 tsp vanilla
- 5 large eggs

#### *Directions:*

**IMPORTANT**—all ingredients must be at room temperature for a smooth creamy cheesecake.

1. In a large mixing bowl, beat cream cheese with sugar.
2. Add sour cream, butter, cornstarch, lemon juice and vanilla.
3. Add eggs one at a time.
4. Put in 10-inch spring form pan
5. **Important**—put spring form pan in large roasting pan filled half way up the side with water.
6. Bake at 375° for 1 hour.
7. Test center for cheesecake to be done.
8. Cook longer if needed.
9. Remove pan from water. Let cool, refrigerate.

Cake is better if made a few days in advance.

This cheesecake will keep in the refrigerator for a long time and freezes well.