

## Recipies Submitted by SCC Members

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

### **Peanut Butter & Jelly Cheesecake (Phil Marino)**

#### *Ingredients:*

- 1 cup graham cracker crumbs
- 3 tbs sugar
- 2 tbs melted butter
- 2 8-oz pkgs cream cheese softened
- 1 cup sugar
- 1/3 cup crunchy peanut butter
- 3 tbs flour
- 4 eggs
- 1/2 cup milk
- 1/2 cup any flavor fruit jam

#### *Directions:*

1. Preheat oven to 325°.
2. In medium bowl, combine graham cracker crumbs, 3 tbs sugar and butter.
3. Mix well and press into bottom of a 9-inch spring form pan.
4. Bake in preheated oven for 10 minutes.
5. Remove from oven and allow to cool.
6. In large bowl, beat cream cheese, 1 cup sugar, peanut butter and flour together until smooth.
7. Mix in eggs one at a time.
8. Blend in milk.
9. Pour batter into prepared crust.
10. Bake in preheated oven for 10 minutes.
11. Reduce oven temperature to 250° and continue to bake for 40 minutes.
12. Let cool to room temperature, then refrigerate for at least 4 hours before removing from pan.
13. Stir jam until smooth and drizzle over cake in lattice design.