

Cream Cheese Cake

Cream Cheese, soft 2 ½ pounds

Place cream cheese in mixing bowl and WHIP at medium speed until fluffy.

Sugar, granulated, 12 ounces

Flour, general purpose, 1 ounces

Milk, Non-fat Dry, ½ ounce

Salt, ¼ teaspoon

Combine dry ingredients and mix in cream cheese at low speed until blended.

Eggs, 6 each

Add eggs and whip at medium speed until smooth.

Water, 1/3 cup

Lemon juice, 1 Tablespoon

Vanilla, ½ tablespoon

Combine liquid ingredients to mixture and whip at low speed to well blended.

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Place cakes in Water bath & Bake in 400 degree Oven for 20 minutes; then reduce heat to 275 degrees and bake for 1 hour or until cake is firm.

Graham Cracker Crust

Butter, melted, 9 ounces

Graham Crackers, 12 ounces

Sugar, granulated, 4 ½ ounces

Combine ingredients together in mixing bowl and blend well at low speed

Place crumbs in each pan firmly and chill at least one hour before adding filling