

## **Peanut Butter - Cream Cheese Cake**

Cream Cheese, soft 3 pounds

Peanut Butter, 2 pounds

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

Sugar, granulated, 1 pound 8 ounces

Flour, general purpose, 2 ounces

Milk, non-fat dry, 1 ounce

Salt, 1/2 teaspoon

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

Eggs, 12 each

Add eggs and whip at medium speed until smooth.

Water 3/4 cup

Juice, lemon, 2 Tablespoon

Juice, orange, (optional) 2 tablespoons

Vanilla, 1 tablespoon

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

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, 1 pound 2 ounces

Crackers, Graham, 1 pound 8 ounces

Sugar, granulated, 9 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.