

Cherry Cheese Cake

Fruit-Topped Torte

Easy-to-make cheese cake; choose the topping you like best

- 2 c. graham cracker crumbs
 - ½ c. butter, melted
 - ¼ c. chopped nuts (optional)
 - 3 (8 oz.) pkgs. cream cheese
 - 1½ c. sugar
 - 5 eggs
 - 3 tblsp. lemon juice
 - 1 (1 lb. 8 oz.) jar cherry or blueberry prepared pie filling or Apricot Topping (recipe follows)
- Mix graham cracker crumbs, butter

and nuts in a 13x9x2½" pan. Press firmly into bottom of pan.

• Beat cream cheese and sugar together until fluffy; add eggs one at a time, beating well after each addition. Stir in lemon juice.

• Pour filling over crumbs and bake in moderate oven (350°) until set in the center, about 45 minutes. Cool. Spread pie filling (or Apricot Topping, see below) over top; refrigerate until ready to serve or carry out. Serves 15 to 18.

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