

Sour cream—cream cheese cake

Graham cracker crust:

- 1 cup graham cracker crumbs
- 2 tablespoons sugar
- 1/3 cup butter or margarine, melted

Cheese filling:

- 2 envelopes unflavored gelatin
- 3/4 cup sugar
- 1/4 teaspoon salt
- 3 egg yolks *Very Good - 1-25-76*
- 1 cup milk
- 3 packages (8 ounces size) cream cheese (at room temperature)
- 2 tablespoons grated lemon peel
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 3 egg whites (at room temperature)
- 1/4 cup sugar
- 1 cup (8 ounces) sour cream

Glaze:

- 1/2 cup sugar
- 1 tablespoon cornstarch *1/4 C Water*
- 2 pints fresh strawberries, washed and hulled

Make crust: In small bowl, combine crumbs, sugar, and the butter or margarine. Mix well with fork. Reserve 1/4 cup. With back of spoon, press rest of mixture on bottom of a 9-inch springform pan. Refrigerate.

Make filling: In small, heavy saucepan, combine gelatin, 3/4 cup sugar, and the salt. In small bowl, with wire whisk, beat egg yolks with milk until smooth; gradually stir into gelatin mixture; mix well.

Cook over medium heat, stirring until gelatin is dissolved and custard is thickened slightly (should form coating on metal spoon) about 5 minutes. Remove from heat and cool 10 minutes.

In large bowl, with electric mixer, at medium speed, beat cream cheese, lemon peel, lemon juice, and vanilla until smooth, about 3 minutes.

Slowly add cooled custard, beating at low speed just to blend. Set in a bowl of ice water to chill, stirring occasionally, until mixture mounds (partially set) when lifted with spoon.

Meanwhile, at medium speed and using clean beaters, beat egg whites until soft peaks form when beater is slowly raised. Gradually add $\frac{1}{4}$ cup sugar, beating until stiff peaks form.

Add beaten egg whites and the sour cream to cheese mixture; beat at low speed just until smooth. Turn into prepared pan, spreading evenly. Refrigerate until firm and well chilled, at least 4 hours or overnight.

Glaze 1 hour before serving. In small saucepan, combine sugar and cornstarch. With fork, crush 2 cups berries. Stir into sugar mixture with $\frac{1}{4}$ cup water. Bring to boiling, stirring, until thickened and translucent. Strain and cool.

To serve: Loosen side of pan with spatula, remove. Arrange some berries over cake. Top with some of glaze.

Sprinkle reserved crumbs around edge. Serve rest of berries in glaze. Makes 16 to 12 servings.

I use 10 inch Spring Mold