

TONY'S SPECIAL CHEESECAKE

MAKES 8 SERVINGS

CRUST

- 1 cup graham cracker crumbs
- 1 tablespoon sugar
- 1/4 teaspoon cinnamon
- 3/4 cup soaked raisins (see Note)
- 4 tablespoons melted butter

FILLING

- 6 ounces dry curd cottage cheese

(see Note)

- 1 pound cream cheese, at room temperature
- 3/4 cup sugar
- 6 eggs
- 1 cup sour cream
- 1 cup half-and-half

For crust: In mixing bowl, combine graham cracker crumbs with sugar, cinnamon and soaked raisins. Mix in melted butter.

Pat mixture into bottom of 9-inch spring-form pan. Refrigerate.

For filling: In mixing bowl, combine cottage cheese, cream cheese, sugar, eggs, sour cream and half-and-half. Beat with electric mixer for 4 minutes or until batter is smooth. Pour filling into prepared crust.

Bake in preheated 350-degree oven for 1 hour or until filling is set at outer edges and top starts to brown. Remove from oven to cool.

Note: Soak raisins in warm water for 10 minutes and drain before adding to recipe. For a smoother filling, press cottage cheese through a food mill or fine sieve before mixing with other ingredients.

Angel LaCassa

Nutrition facts per serving: 583 calories, 39 g fat, 21 g saturated fat, 263 mg cholesterol, 47 g carbohydrates, 14 g protein, 486 mg sodium, 1 g fiber