

# Cheesecake Tart or Pie

*From Linda Scurci, Owner, Dessert Deli Bakery,  
Williamsville, N.Y.*

## Ingredients:

1-11" tart pastry shell or 1-9" frozen pie shell  
1 stick softened butter  
3/4 cup granulated sugar  
8 oz. cream cheese, room temp.  
2 whole eggs  
1 tsp. vanilla extract

**To Prepare:** Partial bake tart or pie shell with foil and pie weights for 15-

20 min. in 375° oven. Remove. Cream together butter, sugar and cream cheese until smooth. Beat in one egg at a time. Add vanilla. Bake in preheated 375° oven for 30 min. Cool completely at room temp. and refrigerate. Can be topped with fresh fruits, canned cherries or a fudge topping (warmed to room temp.). Also, fresh strawberries can be dipped in fudge topping and added as garnish.

(over)

♥**Tasty and Healthful Hints:** You can change the flavor of the cheesecake by using a different extract, such as amaretto or almond. To cut the fat content, use 1 stick of corn oil margarine in the recipe instead of butter.

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