

MATH DEPARTMENT CHEESE CAKE

- Crust:**
 2 cups graham cracker
 crumbs
 3/8 cup sugar
 3/4 cup melted butter
- Middle:**
 3 8-ounce packages cream
 cheese, softened
- 1 1/2 cups sugar
 1/8 teaspoon salt
 4 eggs
 1 teaspoon vanilla
- Topping:**
 2 cups sour cream
 1 teaspoon vanilla
 1/4 cup sugar

Mix together crust ingredients. Line bottom and sides (2 inches up from bottom) of cheese cake pan. Chill. Have cream cheese at room temperature. Blend in 1 1/2 cups sugar gradually. Add the salt. Beat till fluffy. Add eggs one at a time, beating between eggs. Add vanilla. Pour into crust. Bake 50 minutes at 350°. Let cool 15 minutes. Mix together ingredients in topping. Pour over cake. Bake 10 minutes at 450°. Let cool to room temperature, remove sides of pan and refrigerate 1 hour before serving.

Jo Ann Lutz, Professor, Department of Math
 Ann Montgomery Hogg '50

SPANISH HOUSE CHEESECAKE

- Crust**
 1 3/4 cups graham cracker
 crumbs
 1/4 cup finely chopped
 walnuts
 1/4 teaspoon cinnamon
 1/2 cup melted butter
- Filling**
 3 eggs
 1 cup sugar
 16 ounces cream cheese
 2 teaspoons vanilla
 1/4 teaspoon almond extract
 3 cups sour cream

Crust: Mix together graham cracker crumbs, walnuts, cinnamon, and melted butter; save about 3 tablespoons for topping. Press remainder into bottom and sides of a springform pan. **Filling:** Combine eggs, sugar, cheese, and flavoring; beat until smooth. Fold in sour cream. Pour into pan. Bake at 375° for 40 minutes (topping should go on after 20 minutes.) Chill (preferably overnight). Serves about 12 (or more) people. * Serving suggestion - many people like this with fresh strawberries on top.

Susan Lynn Hektner '78

CHOCOLATE CHESS PIE

- 2 eggs
 1 cup sugar
 1 stick (1/4 pound) butter or
 margarine
- 1 square baking chocolate
 1 teaspoon vanilla
 1 pinch of salt
 1 unbaked pie shell

Beat eggs and sugar together. In double boiler, or over very low heat melt butter and chocolate together. Add to egg mixture. Add salt and vanilla. Pour into pie shell. Bake 30 to 40 minutes at 350°. Delicious served with vanilla ice cream or whipped cream. Makes 6 servings.

Nellie Mae Stewart Pettit '34
 Phyllis Corvin Neel '36
 Geraldine D. White '48
 Bess Dobbins Maxey '40

LEMON CHESS PIE

- 3 eggs, beaten until light
 1 1/2 cups sugar
 1 1/2 lemons, juice
 grated rind of one lemon
- 3 tablespoons butter,
 melted
 1/8 teaspoon salt
 1 9-inch pie shell, unbaked

Combine the first six ingredients and pour into the pie shell, or 12 small tart shells. Bake 25-30 minutes at 350 degrees.

Dorothy D. Owen '42

CHESS PIES

- 4 eggs (beaten)
 2 cups sugar
 1 cup cream
 3/4 cup butter cut in pieces
 1 tablespoon flour
- 1 tablespoon vinegar
 2 teaspoons vanilla
 pinch salt
 2 unbaked pie shells

Mix together all ingredients. Pour into pie shells. Bake at 350° oven until centers are firm. Makes 2 pies.

Mrs. Julia Hartly Loving '38