

Cheese Cake

1 cup flour	½ teaspoon baking powder
4 tablespoons sugar	Pinch of salt
4 tablespoons shortening	1 egg

Mix with hands and pat into place in oblong glass baking dish (1½ quart).

Filling:

½ cup sugar	1 teaspoon vanilla
2 eggs	1 tablespoon lemon juice
½ pint sour cream	1 cup cream
8 ounces cream cheese	

Mix together in electric mixer. Pour into crust, sprinkle cinnamon on top. Bake at 325°F for 1 hour, turn oven off. Leave in oven with door ajar for 15 minutes more.

Double recipe for large baking dish 13x9x2”.

Banana Split Cake

1 cup margarine	3 cups graham cracker crumbs
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Mix together and line bottom and sides of 9x13” pan. Bake 5 or 10 minutes at 400°F.

2 sticks margarine, softened	1 20-ounce can crushed pineapple, drained
2 cups 10X sugar	1 pint heavy cream, whipped and lightly sweetened
2 eggs	Cherries
1 teaspoon vanilla	Nuts
6 or 7 bananas, sliced crosswise	

Place 2 sticks margarine, sugar, eggs and vanilla in bowl. Beat for 20 minutes. Spread on cooled crust. Dip bananas in lemon juice and place on top of batter. Place drained, crushed pineapple on top of bananas. Put whipped cream on top. Sprinkle with nuts. Top with sliced cherries. Chill a couple of hours or overnight (Overnight is best).

Dream Topping in place of Whipped Cream:

- 1 3½ ounce box instant pudding mix (any flavor)
- 1 envelope whipped topping mix
- 1½ cups cold milk

Place pudding contents in a deep, narrow-bottomed bowl. Add topping mix and milk. Blend mixture at high speed of electric mixer for four to six minutes. Refrigerate until used.