

**CHEESE CAKE WITH FRUIT TOPPING**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
432 cal	50 g	6 g	24 g	98 mg	346 mg	66 mg

**Ingredient**

MARGARINE,MELTED  
 CRACKERS,GRAHAM,CRUMBS  
 SUGAR,GRANULATED  
 CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE  
 SUGAR,GRANULATED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 MILK,NONFAT,DRY  
 EGGS,WHOLE,FROZEN  
 WATER  
 JUICE,LEMON  
 JUICE,ORANGE  
 EXTRACT,VANILLA  
 ORANGE,RIND,GRATED  
 LEMON RIND,GRATED  
 PIE FILLING,CHERRY,PREPARED  
 PIE FILLING,BLUEBERRY,PREPARED

**Weight**

1-1/2 lbs  
 3 lbs  
 12-1/3 oz  
 10-1/4 lbs  
 3 lbs  
 4-3/8 oz  
 1/4 oz  
 1 oz  
 2-3/8 lbs  
 12-1/2 oz  
 2-1/8 oz  
 2-1/4 oz  
 7/8 oz  
 3/8 oz  
 1/4 oz  
 7-1/2 lbs  
 8-7/8 lbs

**Measure**

3 cup  
 1-3/4 cup  
 1 gal 1 qts  
 1 qts 2-3/4 cup  
 1 cup  
 1/8 tsp  
 1/4 cup 3 tbsp  
 1 qts 1/2 cup  
 1-1/2 cup  
 1/4 cup 1/3 tbsp  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 2 tbsp  
 1 tbsp  
 3 qts 3 cup  
 3 qts 3 cup

**Issue**

**Method**

- 1 Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
- 2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes at 325 F. on low fan, open vent. Cool; set aside for use in Step 8.
- 3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
- 4 Combine sugar, flour, milk, and salt. Mix well.
- 5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
- 6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
- 7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
- 8 Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
- 9 Using a convection oven, bake at 325 F. 25 to 30 minutes on low fan, open vent or until firm and lightly browned.
- 10 Chill. Spread 7-1/2 cups canned fruit pie filling over each cake. When chilled, cut 6 by 9.

**Notes**

- 1 In Step 10, suggested fruit pie fillings include peach, apple, strawberry, or cherry.