

YOU Can Bake A Winner

By NORMA BIDWELL
Spectator Food Editor

The cherry cheesecake the CNE judges called "perfect" at this week's baking competitions at the exhibition, is the one Mrs. Vincent Wybraniak, of Upper Kenilworth Avenue, makes not only for her family.

"Every time we have a function at the church, they ask me to bring the cheesecake", says Mrs. Wybraniak. It will be one of the desserts featured at the annual cabbage roll supper at St. Stanislaus Church in October.

Cheese Cake

1½ pounds cream
cheese
1 cup granulated sugar
5 large eggs
1 teaspoon vanilla

BEAT cheese with electric mixer, adding sugar gradually and eggs, one at a time. Beat well and add vanilla. *DON'T OVERBEAT*

SPOON into a 10-inch spring form pan lined on bottom and sides with graham wafer crust (below).

BAKE one hour at 325 degrees. Take from oven and cool five minutes before covering with sour cream topping.

Topping

1 pint sour cream
½ cup granulated sugar.

BEAT together. Spread on cake and return to oven for five minutes.

TOP with one can cherry pie filling.

Graham Cracker Crust

2 cups graham wafer
crumbs
½ cup melted butter