Easy to make, always-successful
NO-BAKE CHEESE CAKE

(PARTY SIZE 10-12 SERVINGS)

1. Mix together 2 envelopes Knox Unflavored Gelatine, 1 cup sugar, and \( \frac{1}{4} \) teaspoon salt in the top of a double boiler.

2. Beat together 2 egg yolks and 1 cup milk; add to gelatine mixture. Cook over boiling water, stirring constantly until gelatine is dissolved and mixture thickens, about 10 minutes.

3. Remove from heat; add 1 teaspoon grated lemon rind; cool.

4. Stir in 3 cups creamed cottage cheese (24 oz.), sieved, 1 tablespoon lemon juice, and 1 teaspoon vanilla. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.

5. While mixture is chilling, make crumb topping as follows: Mix 2 tablespoons melted butter, 1 tablespoon sugar, \( \frac{1}{2} \) cup graham cracker crumbs, \( \frac{1}{4} \) teaspoon cinnamon, and \( \frac{1}{2} \) teaspoon nutmeg; set aside.

6. Fold 2 egg whites, stiffly beaten and 1 cup heavy cream, whipped, into chilled gelatine mixture.

7. Turn into 8" spring form pan and sprinkle top with crumb mixture. Chill until firm.

* If desired, 8" or 9" square or 9" x 5" loaf pan may be used. Line with waxed paper and press crumb mixture in bottom of pan. Turn in gelatine mixture. Chill until firm. Unmold.

(FAMILY SIZE 5-6 SERVINGS)

Use \( \frac{1}{2} \) above gelatine recipe but full amount of crumb mixture in an 8" layer pan or 9" pie plate.

MADE WITH

KNOX GELATINE
BLOSSOM TIME COTTAGE CHEESE
LUCERNE HEAVY CREAM
No-Bake Cheese Cake with its combination of Knox Unflavored, All-Protein Gelatine and the Protein-Rich Dairy Products... cottage cheese and heavy cream... is a healthful, delicious, easily digested dessert that's good for the entire family. Variations of This Delicious Cheese Cake Recipe follow:

**CHERRY CHEESE CAKE**
Follow the basic recipe for Cheese Cake with the following changes in the step procedure:

5. Omit step 5.
7. Turn into desired pan and chill until firm. Unmold and top with cherry glaze: Combine ⅛ cup sugar and 2 tablespoons cornstarch; stir in ½ cup cherry syrup drained from can of red sour cherries. Bring to a boil and cook until clear and thickened, stirring constantly. Cool slightly; add drained cherries. Spread over cake. Chill until ready to serve.

**PINEAPPLE CHEESE CAKE**
Follow the basic recipe for Cheese Cake with the following changes in the step procedure:

4. Omit vanilla and stir 1 cup drained canned crushed pineapple into cheese mixture.

**CHOCOLATE CHEESE CAKE**
Follow the basic recipe for Cheese Cake with the following changes in the step procedure:

1. Add ½ cup cocoa to gelatine and sugar.
3. Omit lemon rind.
4. Omit lemon juice.

**STRAWBERRY CHEESE CAKE**
Follow the basic recipe for Cheese Cake with the following changes in the step procedure:

1. Reduce sugar to ½ cup.
2. Omit step 2. Instead completely thaw 1 (10-oz.) package frozen strawberries and drain. Beat together 2 egg yolks and strawberry juice; add to gelatine mixture. Cook over boiling water stirring constantly until gelatine is dissolved and mixture thickens, about 10 minutes. Add strawberries.

You'll enjoy No-Bake Cheese Cake so much you'll want to learn more about Gel-Cookery. The art of making many nutritious, delicious dishes with Knox Unflavored Gelatine.

**FREE! Mail This Coupon Today For Knox Recipe Books**
With hundreds of easy-to-make, protein-filled dishes to brighten up your menus. (1) "Chiffon Pies and Wholesome Candies" and (2) "Better Meals With Gel-Cookery."
Knox Gelatine, Box CC, Johnstown, New York
Please send me the two Knox Recipe Books described above.

NAME .................................................................
ADDRESS .............................................................