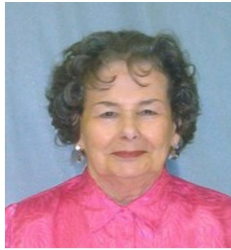




In Memoriam



Dorothy Hirsch
April 14, 2013



Elaine Lewis



Marge Nelson
April 12, 2013



BERRY CHEESECAKE PIE

- 1 unbaked pastry shell
- 1 Cups small-curd cottage cheese
- 1 TBSP milk
- 2 pkgs (8 oz) cream cheese, softened
- 1/2 Cups sugar
- 2 TBSP all-purpose flour
- 1/4 tsp vanilla extract
- 3 eggs
- 1 1/2 cups fresh berries , divided
- 1 cup whipping cream, whipped

Line unpricked pastry shell with a double thickness of aluminum foil. Bake at 450 for 8 minutes or until lightly browned. Cool on a wire rack. Reduce heat to 350 degrees.

In a blender, combine cottage cheese & milk; cover & process until smooth. In a mixing bowl, beat cream cheese & sugar until smooth. Beat in cottage cheese mixture, flour & vanilla. Beat in eggs until blended. Pour into pastry shell (pie will be full). Sprinkle with 1/2 cup berries; gently press into filling with the back of a spoon.

Bake at 350 for 30-35 minutes or til center is almost set. Cool on wire rack for 1 hour. Refrigerate at least 1 hour. Top with whipped cream & remaining berries. Store refrigerated. Yields 10 servings.

If you are traveling to cooler climes or just back to the 'other' house, have a great time, stay cool & be safe.

We look forward to seeing you in the Fall for another great year here in SCW. Check the web site at www.suncitywestclubs.com; click on chartered clubs, arts & crafts, Encore Needle & Crafts.

Happy Mothers Day May 12th



Memorial Day May 27th

Next Meeting May 31st

editor: F.

