

# Jerry Marlowe shares a tasty recipe for praline cheesecake

**G**reetings to all you very famished and kind readers. I have exciting food news to share with you today. Last Saturday night wife Willi and I and chef Matt Ridge-way, plus our great server Mark McKenzie and wife Beth, had offered to do a lovely soup to nuts and dessert dinner at our home with all the proceeds to go for the less fortunate.

Our local friend Jack Ream and his volunteer staff have worked tirelessly to provide food for the needy in our community. My fellow Rotarian Monte Ball and his wife Linda bought the winning ticket for our dinner for six famished folks.

I am pleased to tell you that it was a great success and all the money we gathered in will go toward providing food for those less fortunate folks in our wonderful community. I will be glad to send you a copy of all the recipes we served to the six folks, as well as the libations we felt would go well with the cuisine. Write to me at 3201 Dogwood Lane NW, Dover, OH 44622, and I will fire off the total menu and recipes for you to try in your own homes. I assure you that you will not be disappointed. Just to whet your appetite, here is the dessert we shared with the group.

## Praline Cheesecake

**Crust:** 1 and  $\frac{1}{4}$  TH cups Graham cracker crumbs,  $\frac{1}{4}$ th cup sugar,  $\frac{1}{4}$ th cup pecans, toasted, and finely chopped

(not ground) and a quarter pound of butter melted. Now combine the crumbs, sugar, pecans and melted butter. Press this mixture into a buttered 9 x 10 inch springform pan. Bake that at 300 degrees for 10 minutes.

**Filling:** One and  $\frac{1}{2}$  pounds cream cheese softened, plus 1 cup brown sugar, 5 and  $\frac{1}{3}$  oz Evaporated milk, 2 TBS flour, 1 and  $\frac{1}{2}$  tsp good quality vanilla, plus 3 eggs. Combine cream cheese, brown sugar, evaporated milk, flour and vanilla in a mixer bowl and blend well. Add one egg at a time, mixing well after each addition. Put all that into the crust. Bake at 50 minutes at 325 degrees.

**For the service:** Paint the top of the cheesecake with some maple syrup and decorate with individual whole pecans. I like to add a dollop of whipped cream on top of each serving. Your yield will serve eight to 12

hungry people depending on self-control and or tolerance for a rich, delicious confection. Enjoy.