

NO EXCUSES LEFT CHEESECAKE



This is your basic emergency cheesecake, for use on foreign turf where few resources are available. We got cornered into this one in Rome, having extolled the virtues of cheesecake to the wrong displaced American, who countered our excuse of traveling without recipes with a 1950 Betty Crocker cookbook older than all of us. Sure enough there was the following cheesecake recipe in it:

Beat 4 egg whites until stiff, fold in 1 cup sugar.

Beat three 8 ounce packages cream cheese until soft or cries of uncle are heard. Then fold in egg white mixture and 1 teaspoon vanilla.

Bake at 350° for 25 minutes. [180°C]

Meanwhile blend 2 cups sour cream, 2 tablespoons sugar, ½ teaspoon vanilla and slap on the cake for an additional 5 minutes at 475° [245°C]

When we tried it, the cream cheese wasn't thin enough to allow anything to be folded into it let alone the mousey looking eggwhites so we added an egg yolk first. Maybe it had something to do with the fact that we beat the sugar up with the cream cheese instead of the egg whites, who knows. You gotta be flexible in this business. Like we used four 100 gram packages of cream cheese (Kraft Philadelphia) since ounces don't live in Europe. And there wasn't any vanilla on hand ("a" bustino" of powdered vanilla) so we grated some lemon peel into it instead. Hey, why not? The next hitch was the sour cream. There isn't any sour cream in Italy. You folks in Italy can try mixing 2 small packages of Fiorello and 1 small yogurt doppia panna, which we couldn't find either. Throw in some sugar to sweeten it up. We had to use some kind of wierd honey flavored yogurt but the guests never knew the difference. Just before serving the chilled cake we threw on some thawed frozen strawberries (drained of course). Didn't know they existed in Italy but our friend really came through on that one. The dr. bob cooking team disclaimed all responsibility for the result but it turned out to be a hit anyway. What do they know.