

serving suggestion: use ketchup sparingly or this will have been a waste of time cuz all you'll taste is ketchup

or use

dr bob's secret meatloaf sauce

This requires planning. The night before or even several nights before the meatloaf, come home with no idea for supper. Remember the two frozen porkchops in the freezer. Throw the chops into the pressure cooker. Dump half a can of golden mushroom soup on them. Add half a cup of water. Cook at full steam 20 minutes. Throw some other stuff together to eat with the chops. When cooker is cooled, the chops should be dead. The bones can be picked out of the glop. Don't eat too much of the "gravy" or you won't have enough for the meatloaf. Reheat with a little hot water to serve on the meatloaf. Hopefully the chops will have left something special behind. Anyway what else would you have done with the other half can of soup you need for the meatloaf?

serves one hungry person twice

presents

Bavarian Apple Torte

starring

ONLYONE CREAMCHEESE (!!)

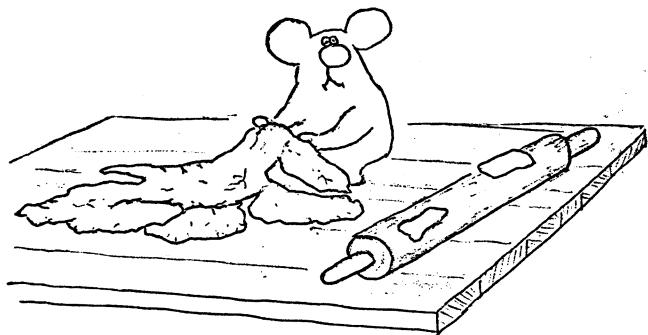
and

MAYBESIX APPLES

and introducing

SLICED (you won't miss 'em if you don't have 'em) **ALMONDS**

also featuring



THE ROLLING PIN PROOF CRUST

produced by the Kraft Corporation

advertising by dr. bob studios

CAST (in order of appearance)

$\frac{1}{2}$ cup margarine

$\frac{1}{3}$ cup sugar

$\frac{1}{4}$ teaspoon vanilla

1 cup flour



1 8 oz PHILADELPHIA brand cream cheese

$\frac{1}{4}$ cup sugar

1 egg

$\frac{1}{2}$ teaspoon vanilla



$\frac{1}{3}$ cup sugar

$\frac{1}{2}$ teaspoon cinnamon

4 cups peeled thin apple slices

$\frac{1}{4}$ cup sliced almonds

SCREEN PLAY

Cream margarine, sugar and vanilla. Blend in flour. Spread dough onto bottom and 2 inches high around sides of 9-inch springform pan.

(Lots a luck!)

Combine softened cream cheese and sugar, mixing until well blended. Add egg and vanilla; mix well. Pour into pastry-lined pan. Do not wait for applause.

Combine sugar and cinnamon; toss with apples. Spoon apple mixture over cream cheese layer. Use of hands is permitted. Sprinkle with nuts. IF you have them. Bake at 450°, 10 minutes. Pay no attention to screaming apples. Reduce oven temperature to 400°, continue baking 25 minutes. Cool. Chill in refrigerator. Serve. Expect bountiful praise.

Do not acknowledge Kraft Corporation. Say it was just a casual experiment. Prepare written recipe to photocopy for friends.

Name it after yourself. (example: dr. bob's fabulous apple cheese cake)