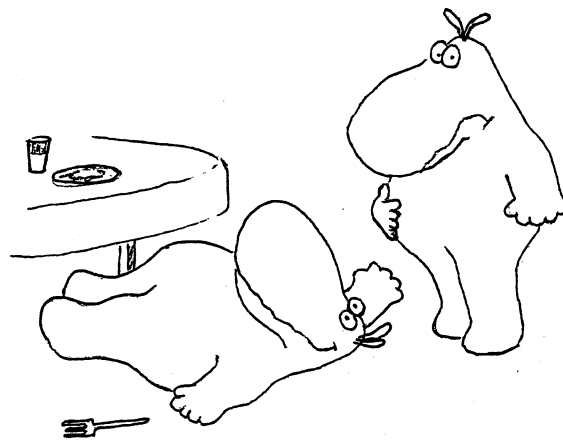


Don't need a cheesecake that'll put your guests under the table?

The dr. bob cooking team invites you to try the

(Simple) Soft Touch cheesecake

It's got that killer cheesecake taste without the lethal consequences and it's so simple even a barely educated chicken could make it



This is what we in the sophisticated baking trade call a 3 layer cheesecake. First of all we don't count the crust. That means the 3 ingredient groups below cannot correspond to the 3 layers, since group 1 is the crust. Group 2 is layer 1, the cheese group, which makes this a cheesecake and not another kind of cake, like a banana cake. Group 3 is layer 2 and 3, which are added in quick succession, so we don't need to bother making individual groups of them. Besides these are very social ingredients and like the company.

Group 1: $\frac{1}{4}$ cup margarine or butter, melted
or otherwise convinced to pour
1 cup graham cracker crumbs
 $\frac{1}{4}$ cup sugar

Group 2: 2 (8oz) packages cream cheese, softened
1 (14oz) can sweetened condensed milk
3 eggs
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup lemon juice no bananas

Group 3: 1 (8oz) container sour cream
2 tablespoons sugar

1 (16oz) can freestone peaches, drained and diced
1 (10oz) package quick thaw Birds Eye® strawberries,
quickly thawed and drained

WHAT TO DO (start here chickens)

Combine ingredients of group 1 in reverse order and press evenly in bottom of buttered 9-inch (or near metric equivalent) cheesecake pan (called a springform pan in the sophisticated baking trade). These pans do not come buttered so use your imagination here. Consider group 2. Beat the first ingredient until you lose patience, then beat in the rest until smooth. Switch from hand beating to electric beater at some well chosen point, to avoid muscle strain. Bake in preheated 300° oven 50 or 55 minutes or until cake springs back when lightly touched. This is a judgement call. We suggest you chickens use an oven thermometer and remove cake after 55 minutes, 5 minutes less than 1 hour. Cool to room temperature then jam in the fridge. When inspired deal with group 3. This may occur any time after or shortly before cake reaches room temperature. Mix sugar with sour cream and dump on cake. Spread it around a bit. Don't slop over the edge. Then drop the peach pieces evenly over the top, for which reason this layer is often called the topping. Follow quickly with the strawberries. Wasn't that simple?