



# Noreen's Kitchen

## Nina's Amazing

### Crustless Cheesecake

#### Ingredients

2 Bricks of Cream Cheese softened	1 Tablespoon Good Quality Vanilla
1 cups Small Curd Cottage Cheese	3 Tablespoons Corn Starch
2 Cups Granulated Sugar	3 Tablespoons Flour
4 Eggs Lightly Beaten	1 Stick Butter Melted
1 1/2 Tablespoons Fresh Lemon Juice	2 cups Sour Cream

#### Step by Step Instructions

Preheat oven to 325

Prepare a 10 inch springform pan by wrapping the bottom with a layer of heavy duty aluminum foil. No need to grease the pan.

Beat cream cheese with mixer until fluffy at least 5 minutes.

Add cottage cheese and continue to beat for 5 more minutes until well incorporated and fluffy.

Add in Sugar and mix until well combined.

Add in Eggs, one at a time and blend until incorporated.

Add in lemon juice and vanilla and beat until smooth.

Add in flour and corn starch and mix well.

Add in melted butter and sour cream, stopping between each addition and scraping the bowl to ensure proper blending.

Pour the batter into the prepared pan. Bake for 1 hour. Turn off the oven.

Leave cake in the oven for 2 more hours, refrain from opening the oven door.

Remove the cake from the oven, cover with plastic wrap and refrigerate.

Allow cake to remain in the fridge for at least 6 hours however overnight is best. You will get the best result if you make this cake 1 day before you plan on serving it.

Slice with a knife that has been dipped in hot water to ensure clean slices.

**Enjoy!**