

Whip up cheesecake to complete holiday meal

'Tis the season for cheesecake lovers everywhere to unite and share special variations of their most treasured indulgence. After all, a holiday just wouldn't be a holiday without a cheesecake.

James Beard once said that whoever thought up such a fantastically wonderful concoction deserves a statue in his memory. Unfortunately, no one has the slightest idea who he or she was. The best guess is that the originator might have been an ancient Greek, since cheesecakes of a very simple kind were offered as treats at that time.

In fact, the cheesecake is a rediscovery. In the 1700s, cheesecakes were a standard item in most family cookbooks. Those were the days when farmers laboriously made their own cheese, and the farm housewife created a variety of "cheese pies," as they were referred to then. Around 30 years ago the cheesecake was found mostly in restaurants serving German, Austrian and French cuisine.

Today the popularity of cheesecake rivals the apple pie as an American favorite, and modern

cheesecake lovers need only go to the nearest food store for the makings of their favorite dessert.

The recipes offered here feature two cheesecakes for the holiday season. Each is easy-to-prepare, to leave time for the season's numerous duties and delights. Both begin with cream cheese.

"Light" neuchâtel cheese with 25 percent less fat and 20 fewer calories can be substituted in each of these recipes and will perform the same as regular cream cheese.

Gala Apricot Cheesecake presents an elegant finale to a holiday meal. This no-bake recipe with an unusual oatmeal crust combines the creamy rich texture and dairy fresh flavor of cream cheese with brandy and apricots in an extraordinary cheesecake that is easily made in advance. And a last minute topping of apricot preserves and brandy makes it extra special for holiday guests and family gatherings.

Chocolate Mint Meringue Cheesecake brings the most indulgent ingredients together for the holiday season. Melted chocolate mint pieces are combined with the cream cheese mixture and set in a chocolate fluff meringue. Topped with a light, fluffy meringue, this creation is baked to perfection and presents a rich gift to cheesecake and dessert lovers of all kinds during the holiday season.

This time of the year is the sweetest time of the year. Good cooks share their finest and embrace the festive tradition of providing an abundant table for friends and family. These new cheesecakes serve well to herald the holiday season in the spirit of making and giving. In further celebration of the holiday baking season, Philadelphia

Brand cream cheese is offering a free cheesecake recipe booklet in addition to the specially created recipes shown here. For a copy of the booklet, send your name, address and zip code to: "Philly" Templing Cheesecake Recipes, P.O. Box 3598, Libertyville, IL 60198. Booklets will be available throughout the holiday season. Offer expires Jan. 31, or while supplies last. Please allow six to eight weeks for delivery.

GALA APRICOT CHEESECAKE
2 1/4 cups quick oats, uncooked
1/2 cup packed brown sugar
3 tbs. flour
1/2 cup margarine, melted
1 envelope unflavored gelatin
1/2 cup cold water
2 8-oz. pkgs. cream cheese, softened
1/2 cup granulated sugar
2 tbs. brandy
1/2 cup finely chopped dried apricots
1 cup whipping cream, whipped
1 10-oz. jar apricot preserves

Combine oats, brown sugar, flour and margarine; press onto bottom and 1 1/4 inches up sides of 9-inch springform pan. Bake at 350 degrees, 15 minutes.

Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and granulated sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture, mixing until well blended. Chill until slightly thickened; fold in apricots and whipped

cream. Pour into crust; chill until firm. Heat combined preserves and brandy over low heat, cool. Spoon over cheesecake.

10 to 12 servings.

CHOCOLATE MINT MERINGUE CHEESECAKE
1 cup chocolate wafer crumbs
3 tbs. margarine, melted
2 tbs. sugar
3 8-oz. pkgs. cream cheese, softened
1/2 cup sugar
3 eggs
1 cup chocolate mint pieces, melted
1 tsp. vanilla
3 egg whites
1 7-oz. jar marshmallow creme

Combine crumbs, margarine and sugar; press onto bottom of 9-inch springform pan. Bake at 350, 10 minutes.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mint and vanilla; pour over crust. Bake at 350 degrees, 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Beat egg whites until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Carefully spread over top of cheesecake to seal. Bake at 450 degrees, 3 to 4 minutes or until lightly browned.

10 to 12 servings.



Gala apricot cheesecake and chocolate mint meringue cheesecake are two new creations for the holiday table.

Observer & Eccentric CLASSIFIED ADVERTISING

844-1070 Oakland County

591-0900 Wayne County

852-3222 Rochester/Rochester Hills

• MAKE CANDY

Free demonstrations to teach people how to make their own chocolates will be given 7-8 p.m. Tuesday, Dec. 1, and 1-2 p.m. Sunday, Dec. 6, at Kitchen Creations in Farmington. The demonstration includes how to do simple molding, painting, cherry cordials, turtles, peanut clusters, suckers and more. To reserve a place, call 478-0270.

PASTIES

Bring In this ad and receive 50¢ OFF your order.

Pick Up Hot & Ready or Pre-Baked For Freezing

Jean's Pasty Shop
COUSIN JACK PASTIES
• REDFORD
19373 Beech Daly
537-5581
Mon.-Wed. 10:00-7:00
Thurs.-Fri. 10:00-6:00
Sat. 10:00-4:00
10% Off to Seniors
One coupon per person per visit

What other charity would

sit up,

roll over,

and beg for your money?

The animals at the Michigan Humane Society will do anything for your support because, for many of them, it's the only chance they have. Animals give so unselfishly, they're begging you to do the same.

Come to the Michigan Humane Society, 7401 Chrysler Dr., Detroit, MI 48211

Detroit 872-3400
Westland 721-7300
Ann Arbor 770-852-7420

MICHIGAN HUMANE SOCIETY

ORCHARD-10 IGA
24065 ORCHARD LAKE RD.
Mon. thru Sat. 8-9; Sun. 9-5

We Feature Western Beef
QUANTITY RIGHTS LIMITED - NOT RESPONSIBLE FOR ERRORS IN PRINTING

**AT IGA - WE REALLY CARE
PRICE - QUALITY - SERVICE**

IGA TABLETTE
Whole Beef Loin Sirloin Steaks
1.99 LB.
Cut & Wrapped Free
Save .70 LB.

IGA TABLETTE
Beef Loin T-Bone or Porterhouse Steak
3.29 LB.
Save .80 LB.

IGA TABLETTE
Whole Chicken Leg Quarters
.35 LB.
Save .20 LB.

IGA TABLETTE
Beef Cube Steaks or Sirloin Tip Steaks
2.49 LB.

IGA TABLETTE
SOUP WEATHER IS HERE!
Boneless Beef Stew **1.99** LB.
Beef Short Ribs **1.99** LB.
Beef Shank **1.59** LB.
Oxtails **1.59** LB.

IGA TABLETTE
Veal Arm Chops **2.59** LB.
Veal Blade Chops **2.49** LB.

THORNAPPLE
Sliced Bacon **1.59**
12 oz. pkg.

THORNAPPLE
Smoked Sausage
Smoked Polish Sausage
Smoked Beef Sausage
1.99 LB.

Grocery
PENN DUTCH Mushrooms
4 oz. Can
.39

Wishbone Dressings
4 oz. 16 oz.
.59

Palmolive Dish Liquid
12 oz. 18 oz.
2.39

IGA COUPON
any Corn Muffin Mix
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.19

IGA COUPON
any Pringles Chips
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.20

IGA COUPON
any Hill's Bros. Coffee
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
3.99

IGA COUPON
any Lipton Cup O' Soup
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.15

DOUBLE COUPON
ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. OTHER RETAILERS DO NOT DOUBLE AFTER 50¢. EXAMPLE: A 75¢ COUPON AT OTHER STORES IS WORTH ONLY 75¢. AT ORCHARD-10, A 75¢ COUPON IS WORTH ONLY \$1.25. AT OTHER STORES, A \$1.00 COUPON IS WORTH ONLY \$1.00. AT ORCHARD-10, A DOLLAR COUPON IS WORTH \$1.50. Other retailers and free coupons excluded. Limit 1 coupon for any one product. Coupon plus 100% bonus cannot exceed price of the item. All cigarette coupons at face value. Offer in effect now through Sunday, December 6, 1987.

Produce
California Juicy Seedless Navel Oranges
4.99 1BS.
3.29 1BS.
Jumbo Lemons 1.99 1BS.
Jumbo Lemons 1.99 1BS.
Jumbo Lemons 1.99 1BS.

Bakery
White Bread
24 oz. loaf
.59

IGA TABLETTE
Italian Bread
24 oz. loaf
.79

IGA TABLETTE
Oatmeal Bread
24 oz. loaf
1.19

7 oz. OFF LABEL
Dynamo Liquid
178 oz. jug
5.79

Frozen Foods
Assorted Varieties
Jeno's Pizza or Pizza Rolls
6 oz. or 10 inch/10.3-10.8 oz. PKG.
.89

Stouffers
Stouffers Entrees
1.19

Dairy
FAME Margarine
1 lb. PKG.
3/1

FAME
Ice Cream
1/2 Gallon Carton
1.39

FAME
1/2 Low Fat Milk
Carton Jug
1.39

FAME
Orange Juice
2.29

IGA COUPON
any Corn Muffin Mix
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.19

IGA COUPON
any Pringles Chips
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.20

IGA COUPON
any Hill's Bros. Coffee
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
3.99

IGA COUPON
any Lipton Cup O' Soup
Limit one coupon per family. Coupon expires Sun., Dec. 6, 1987.
.15