



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## DELICIOUS CHEESECAKE

### Crust

1 1/2 cups finely ground pecans

1/4 cup Splenda

2 tablespoons PURITY BUTTER, melted

1 teaspoon ground cinnamon

Combine ingredients and mix completely. Press crust into the bottom of an 8" or 9" springform pan. Bake at 350°F for 5 minutes.

### Filling

1 (8-ounce) package cream cheese

2 cups PURITY COTTAGE CHEESE

1 1/4 cups Splenda

3 eggs

1 cup PURITY SOUR CREAM

1 tablespoon vanilla

Beat together in large mixing bowl cream cheese, PURITY COTTAGE CHEESE and Splenda until creamy and smooth. Add eggs and beat well. Add PURITY SOUR CREAM and mix completely; beat in vanilla. Pour into crust in pan and bake at 325°F for 60-70 minutes or until center is still slightly shakey. Let cool and chill.

Yield: 10-12 slices. May add fresh fruit to garnish.

### **Purity Cottage Cheese Comparison (per 1/2 cup serving)**

Regular: 120 calories, 5 grams fat, 5 grams carbs

Reduced Fat: 80 calories, 1.5 grams fat, 5 grams carbs

Fat Free: 80 calories, 0 grams fat, 5 grams carbs