



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHILLY CHEESE TORTE

2 c graham cracker crumbs

¼ c sugar

¼ c PURITY BUTTER, melted

2 (8-oz) pkg cream cheese, softened

1 (16-oz) bottle light corn syrup

2 c PURITY MILK

2 t vanilla

1 (12 or 18-oz) jar strawberry or raspberry preserves

Combine graham cracker crumbs, sugar and PURITY BUTTER in bowl, mixing completely. Press crumb mixture firmly into bottom and halfway up sides of a buttered 9-inch springform pan. Bake crust at 350 F for about 10 minutes; let cool completely. In large bowl beat cream cheese until smooth; pour in corn syrup and blend. Add PURITY MILK and continue beating until smooth. Add vanilla and mix. Pour filling over crust in pan and freeze overnight. When ready to serve, remove sides of pan and spread preserves on top of the torte. Return to freezer between servings.

Yield: 12 servings.