JEWISH-AMERICAN STYLE CHEESECAKE
 (from Stars & Stripes newspaper in 1970s Germany--submitted by Mrs. C.M. Cathcart, Erlangen,Germany)

2 pkgs (8 oz each) softened cream cheese
1 lb cream-style cottage cheese

1 1/2 cups sugar
4 eggs, slightly beaten

4 tablespoons cornstarch
3 tablespoons flour
1 1/2 tablespoons lemon juice
1 1/4 teaspoons grated lemon rind
1 teaspoon vanilla extract

1/2 cup melted butter
1 lb sour cream

Directions:
Preheat oven to 325 degrees. Grease a 9-inch springform pan.

In a large bowl, use a mixer to cream the cream cheese and cottage cheese at high speed.

Gradually beat in the sugar, then the eggs.

At low speed, beat in cornstarch, flour, lemon juice and rind, and vanilla.

Add the melted butter and sour cream. Beat just until smooth and.

 Pour into pan.

 Bake for 1 hour and 10 minutes, or until firm around the edges.

Turn off the oven and let the pan stand in the oven for two hours.

Remove the pan from the oven and cool at least two more hours.

Refrigerate for at least 3 hours before serving.

[Lucie's note: This cake often develops cracks across the center top after it's baked... never could figure out why ...but it doesn't diminish the taste at all!... so I just live with the cracks. You can disguise the cracks with whipped cream or berries when serving.]