

Bratfest Cheesecake

This recipe makes 2 cakes. Combine in a large mixing bowl, beating the shit out of it until all lumps are crushed:

4 eggs

1 1/2 cups sugar

2 # (32 oz.) cream cheese

4 teaspoons vanilla extract

1 1/2 teaspoons almond extract

1/2 cup powdered milk

Pour equally into 9" pie crusts. Bake in 300°F. oven for 25 minutes. For flavored cheesecakes, put booze (Grand Marnier, Creme de Cacao, Curaçao, chocolate chips, whatever it takes, into batter). If room is available in the oven, post in a nice tray of water to keep cakes moist whilst baking. Be sure to rotate cakes at least once. Meanwhile, mix together:

2 cups sour cream

2 teaspoons vanilla extract

2/3 cup sugar

Pour topping on cakes and bake an additional 10 minutes. Have a beer. When topping at center is barely tacky to the touch, cakes are done (edges of topping just starting to brown).