



2nd Prize Winner

*Janice Sawyer
Gilmanton, N.H.*

Janice, a former home economics teacher, her husband and two boys love this dessert. It's simple and tasty. Many cooks are frightened by the word "cheesecake." Don't be, with this delightful dish. It looks like a custard, but has a cheesecake flavor — that's how it gets its name and won the Sawyers \$150. Oh yes, Janice's mother was a winner in Shaw's fall project!

Cheesecake in a Glass

*4 egg yolks
11 T. sugar
3 T. lemon juice
1¼ cups sour cream
½ cup plain yogurt
2½ cups heavy cream
2 T. sugar*

In top of double boiler set over boiling water, combine egg yolks and 11 T. sugar and cook mixture, whisking, until thick and lemon colored. Whisk in lemon juice and continue to whisk for 2 minutes. Transfer the mixture to a metal bowl and set in a bowl of cracked ice and continue to whisk until cool but not cold. Remove the bowl from ice and stir in sour cream and yogurt. In a chilled bowl, beat heavy cream with 2 T. sugar until it holds soft peaks; fold the sour cream mixture gently into the whipped cream, and divide the mixture among 12 saucer champagne glasses. Garnish with strawberries. Yield: 12 servings at about 21c each.