



Chiquita Cheese Cake

Ingredients	Weights	Measures
Graham Cracker Crumbs	3 lb 4 oz	1 gallon
Sugar	14 oz	2 c
Butter, melted	1 lb	2 c
Cream Cheese, softened	8 lb	
Sugar	2 lb 10 oz	1 ½ qt
Eggs, large		32 (6 ¼ c)
Chiquita Banana Puree	7 lb 4 oz	1, #10 can
Sour Cream		1 qt
Lemon Juice		¼ c

Yield: 96 Servings

Method

Mix crumbs, sugar and butter. Press 14 ounces crumb mixture each onto bottoms of 4, 12x18 inch pans. (Reserve remaining crumb mixture)

Beat cheese and sugar. Gradually beat in eggs. Add puree, cream and juice; mix to blend thoroughly. Scale 5 pounds, 10 ounces filling into each pan. Sprinkle tops evenly with remaining crumb mixture. Bake in 350 degree oven about 1 hour until set. Cool, then cover and chill. Cut 4x6.

