

## Karyn Miller-Medzon: Bubby Ray's Cheese Pie

### Dough:

1/2 C. Sugar  
1 stick (1/4 lb.) butter  
1 egg, beaten  
2 T. sour cream  
1 t. vanilla  
1 1/2 C. flour  
1 1/2 t. baking powder  
Pinch of salt

### Filling:

2 lbs. dry cottage cheese (Friendship brand makes it)  
3 eggs  
3 T. sour cream  
1/2 C. sugar  
1/2 t. salt  
2 T. lemon juice and 1 t. lemon rind  
Berries, frozen or fresh  
Heat oven to 350-degree

**To make dough:** Cream butter and sugar. Add egg (already beaten), sour cream, and vanilla. Add dry ingredients and mix with spatula to form dough. Consistency will resemble that of chocolate chip cookie dough -- it will not have the elasticity of bread dough. If it's too sticky, add flour, one tablespoon at a time. Mix until it forms a ball of dough.

Press dough onto bottom and sides of an 11 x 9 Pyrex oblong pan. (about 3/4 of the dough). Press it fairly thin, to form a thin crust. Save the rest of the dough to make a lattice on top.

**For the filling:** Mix together all the ingredients with a mixer (or by hand, until smooth). Pour into prepared Pyrex pan.

**To make the lattice:** Roll pieces of the remaining dough into strips. Press them down to make fairly flat. Place two across the length of the pie, and three across the width.

Once assembled, place the pie in the oven for an hour.

The pie is done when browned and set. If it appears brown too early, cover with foil.