

## Smoked Salmon Cheesecake

- 16oz. smoked salmon
- 8 sheets phyllo dough
- 1/4 cup melted butter
- 2 8-oz. packages cream cheese, softened
- 1 cup cottage cheese
- 2 tablespoon lemon juice
- 2 eggs

Preheat oven at 350 degrees F. Grease 9-inch springform pan. Working quickly brush melted butter onto phyllo sheets and layer in springform pan, creating a pin wheel, pattern with the corners of the sheets.

Place cream cheese, cottage cheese, eggs and lemon juice in food processor or blender. Process until smooth. Break smoked salmon into small pieces and line the bottom of the phyllo "crust." Pour batter over the smoked salmon. Bake approx. 30 minutes. Carefully remove side of pan and cool on wire rack.

I hope you enjoy!!

-- Mrs. C.