

1970's Prescotian Cheese Pie

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The great school cheese pie of the 1970's recipe

Yes - I think I've cracked it.

I made this last night and the taste and texture match what I remember.

Use a rectangular brownie tin to make it in

Line the tin with pastry and up the sides.

Mix 5 ozs grated mature cheddar (or cheese to your liking) with
approx 10 ozs cottage cheese

1 whole medium egg

4 ozs milk

Bake blind the pastry alone for 10 mins at 210 oC

Pour in cheese mix and cook in oven at 170 oC (fan oven) may need 180 oC/190 oC for
non-fan oven) for approx 30 mins or until top is set and golden

This pie has the lumpy (from the cottage cheese) , tangy feel that I recall. It passed the family
taste test.

Enjoy