

Cheesecake Greats



**317 Delicious Top
Cheesecake Recipes**

Jo Frank

Cheesecake Greats:

317 Delicious Top Cheesecake Recipes - From Amaretto and Ghirardelli Chocolate Chip Cheesecake to Yoghurt Cheesecake

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Foreword

If you like cheesecake, you need this book. If you LOVE cheesecake, it's a definite must-have!

With 317 recipes guaranteed to make your mouth water, this book is a long-awaited treasure. The recipes are easy, the ingredients are easy to get and the featured cheesecake masterpieces are amazingly quick to make.

There is an excellent recipe for White Chocolate Mousse Cheesecake with Cherries, or try the wonderful White Strawberry Cheesecake with Pecan and Gingersnap Crust. My favorites are the unusual ones – how about Cranberry Cheesecake with Orange Compote? Of course, there's plenty for everybody's tastes, from Amaretto and Ghirardelli Chocolate Chip Cheesecake to Chocolate-Glazed Baileys Irish Cream – and all so easy to make yourself.

This book will also give you the inspiration to experiment with different ingredients, since you'll find the extensive index to be extremely helpful. Each recipe is truly superb, wonderfully easy to put together, and you won't have to make or purchase a ton of condiments before you can start – just open the book and jump right in.

The list goes on and on: White Chocolate Cheesecake with Raspberry Sauce, Chocolate-Covered White Chocolate Cheesecake, Marbled Double Chocolate Cheesecake Squares, Mexican Chocolate and Mascarpone Cheesecake, Torta Di Ricotta (Italian-style cheesecake), Chocolate Amaretto Cheesecake, Pumpkin Cheesecake Pie AND Luscious Lemon Cheesecake, to name a few...

For family, friends, or creative self indulgence, this book is your ultimate reference guide to great comfort food for all seasons. Enjoy!

Jo Frank

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Almost As Good As Sex Cheesecake

CRUST

5 oz Graham cracker crumbs

3 Tbs Sugar

5 Tbs Butter; melted

Procedure

- 1 -----FILLING----- oz Cream cheese; softened /2 c Sugar /2 ts Vanilla pn
Salt lg Eggs tb Chambord liqueur
- 2 -----TOPPING----- oz Sour cream tb Sugar /2 ts Vanilla tb Chambord
liqueur c Raspberries; fresh
- 3 Preheat oven to 350~. To prepare crust, mix graham cracker crumbs, sugar and butter. Press mixture firmly into bottom of 9" springform pan. To make filling, mix cream cheese, sugar, vanilla, and salt at medium speed with electric mixer. Add eggs, and mix until well blended. Using a fork, gently fold Chambord into batter. Pour mixture into crust. Bake for approximately 40 minutes or until golden brown. Loosen cake from rim of pan. Let cool and remove rim of pan. To prepare topping, mix sour cream, sugar, vanilla, and Chambord and spread evenly over cheesecake. Refrigerate for 4 hours or until firm. Top with fresh raspberries just before serving.

Servings: 1

Yield: 8 Slices

Aloha Cheesecake

1	cup	Vanilla Wafer Crumbs	2		Large Eggs
1/4	cup	Margarine, Melted	1/2	cup	Macadamia Nuts, Toasted
16	oz	Cream Cheese, Softened	8 1/2	oz	Crushed Pineapple, Drained
1/3	cup	Sugar			
2	Tbs	Milk	1		Med Kiwi Peeled, Sliced

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and milk, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well well after each addition. Stir in nuts; pour over crust. Bake at 350 degrees F., 45 minutes. Loosen caek from rim of pan; cool before removing rim of pan. Chill. Before serving, top with fruit.

Servings: 10

Amaretto & Ghirardelli Chocolate Chip Cheesecake

			1/4 cup	Amaretto	
	-----crust		2 Tbs	Cornstarch	
			1 tsp	Vanilla extract	
1	cup	Ghirardelli semi-sweet chocolate chips	1	cup	Ghirardelli semi-sweet chocolate chips
1	Tbs	Butter, unsalted			
1 1/4	cup	Vanilla wafer crumbs			topping- --
1/4	cup	Nuts; finely chopped			
3	Tbs	Sugar, confectioners'			
		filling- --	2	cup	Sour cream; room temp
			1/4	cup	Sugar
			1	tsp	Amaretto
			1/2	cup	Almonds, toasted sliced
24	oz	Cream cheese; softened			
1	cup	Sugar			
4		lg Egg; room temp			

Procedure

- 1 Position a rack in the center of the oven and preheat to 375-F. Lightly butter the bottom and side of a 9 x 3" round springform pan. Trim a " cardboard cake circle so that it fits snugly within the curved lip of the bottom of the springform pan. Cover the top of the cardboard lined springform bottom with a piece of aluminum foil, leaving a 2" overhang all the way around the edge. Carefully attach the side of the springform so as not to tear the foil. Wrap the foil overhang halfway up the side of the springform pan. Lightly butter the foil covered bottom and side of the springform pan. In the top of a double boiler over hot, not simmering, water, melt the chocolate chips with the butter, stirring frequently, until smooth. Remove the top part of the double boiler from the bottom and cool the chocolate mixture until tepid. In a large bowl, stir together the crumbs, nuts and sugar until combined. Add the chocolate mixture and using a fork, stir together the chocolate and crumbs, until combined. Press the mixture evenly into the bottom of the prepared pan, making sure that the crust extends 1" up the side of the pan. Set aside.
- 2 Make the filling: In a large bowl, using a hand held electric mixer set at medium high speed, beat the cream cheese with the sugar for 2 to 3 minutes,

Amaretto & Ghirardelli Chocolate Chip Cheesecake

or until smooth. One at a time, beat in the eggs, beating well after each addition. Beat in the liqueur, cornstarch and vanilla until smooth. Stir in the chocolate chips. Pour the cheesecake filling into the prepared pan and smooth the surface with a rubber spatula. Bake the cheesecake for 50 to 60 minutes, or until a knife comes out clean when inserted near the center. Cool for 5 minutes. Do not turn off the oven.

- 3 Make the topping: In a large bowl, stir together the sour cream, sugar and liqueur until combined and spread it evenly over the surface of the cake. Bake for minutes longer. Cool the cheesecake completely on a wire rack. Cover with plastic wrap and refrigerate overnight. Remove the side of the pan and sprinkle the top with the almonds.

Servings: 12

Amaretto Cheesecake

1 1/2	cup	graham cracker crushed	1/2	cup	Sugar
1/2		Stick butter, melted	1/3	cup	Amaretto liquor
15	oz	Ricotta cheese	1	tsp	Vanilla
8	oz	Cream cheese	1/4	tsp	Salt
4		Eggs, lightly beaten			

Procedure

- 1 Great topped with strawberry jam. Combine crumbs of graham crackers and butter; press over bottom and sides of greased 9 inch spring-form pan. Chill. Preheat oven to 325. Beat together ricotta and cream cheese until smooth. Pour mixture into pan; bake 1 hour and 15 minutes, or until firm in middle. Cool 30 minutes in pan before removing. Cool completely (preferably in refrigerator overnight) before serving. Top with fresh fruit, or jam.

Servings: 10

Amaretto Cheesecake with Apricot Glaze

-----crust		1	cup	Sugar
		3	Tbs	Flour
		4		Eggs
1	cup			Graham wafer crumbs
1/2	cup			Almonds, chopped toasted
1				x -unblanched
2	Tbs			Sugar
1/4	cup			Butter, melted
filling- --				
		1/2	cup	Apricot jam
		1	Tbs	Amaretto di saronno liqueur
glaze-- --				
4				package Cream cheese(250g), softened

Procedure

- 1 CRUST:** Combine ingredients; press onto bottom of a 9-inch springform pan. Set aside. **FILLING:** Combine cream cheese, sugar, and flour, mixing until well blended. Add eggs, one at a time, mixing just until combined. Blend in sour cream and liqueur; pour over crust. Bake in 450F oven 10 minutes. Reduce oven temperature to 250F; continue baking for 1 hour. Run knife around rim of pan ; cool on wire rack. Chill.
- 2 GLAZE:** To glaze cake, combine jam and liqueur in a saucepan; heat until warm and smooth. Strain mixture and pour over cheesecake before removing sides of pan. Garnish if desired. Makes 10-12 servings.

Servings: 1

Amaretto Cheesecake with Raspberry Sauce

-----base-----		1	cup	Sour cream
1/4	cup			Butter
2	cup			Almonds; chopped
2	Tbs			Granulated sugar
-----filling-----		1/2	tsp	Vanilla
12	oz			Cream cheese; softened
1/2	cup			Granulated sugar
3				Eggs
		1/2	tsp	Almond extract
		-----sauce-----		
3	cup			Raspberries, frozen
		unsweetened, thawed		
2	Tbs			Amaretto
		Sugar		

Procedure

- 1 Base: In 9-inch microwavable quiche dish, shallow round baking dish or deep pie plate, melt butter at high (100 per cent power) 1 to 1 1/2 minutes. Stir in almonds and sugar until evenly coated with butter. Press into bottom and sides of dish. Microwave at high 2 to 3 minutes or until firm. If necessary, rotate dish during cooking.
- 2 Filling: Beat cream cheese and sugar until light. Beat in eggs one at a time. Add sour cream, 2 tablespoons Amaretto or almond liqueur, vanilla and almond extract. Beat until smooth. Pour into baked crust.
- 3 Microwave uncovered at medium (50 per cent power) 14 to 18 minutes or until cheesecake is almost set in centre. Rotate dish partway through cooking, if necessary.
- 4 Cool on countertop to room temperature, then cover and refrigerate until serving time.
- 5 Sauce: Reserve some whole raspberries for garnish. Puree remaining raspberries. Push through sieve to remove seeds. Stir 2 tablespoons Amaretto or almond liqueur into puree. Add sugar to taste.
- 6 To serve, spoon some sauce on to dessert plates. Place slice of cheesecake on sauce. Garnish with reserved berries.
- 7 Makes 6 to 8 servings. If you prefer, use 1 cup graham cracker crumbs with 1/2 cup finely chopped almonds for the crust. Use a food processor and pulse to chop nuts to an even consistency, rather than a fine powder. Also, you could substitute strawberries for the raspberries. To omit liqueur, increase almond extract in the filling to teaspoon and use just a drop in the raspberry puree.

Servings: 8

Amaretto Hazelnut Macaroon Cheesecake

-----hazelnut crust-----		1/2	cup	Amaretto	
1	cup	Hazelnuts; roast 10 min at 350	3	tsp	Gelatin; unflavored
			2	tsp	Vanilla
3		Egg whites	1 1/2	lb	Cream cheese
2	tsp	Vanilla	3/4	cup	Sugar
2	cup	Powdered sugar	2	Tbs	Lemon juice
1/2	cup	Sugar	1	tsp	Lemon zest
1/8	tsp	Salt	2	cup	Cream
-----filling-----					

Procedure

- 1 Preparation Time: 0:30 heat oven to 350. grease 10 inch springform pan. line with parchment (DO NOT USE WAX PAPER AS IT STICKS HORRIBLY !). grease parchment. line a cookie sheet with greased parchment
- 2 whisk together eggs and vanilla. remove as much skin from the hazelnuts as is convenient. chop the nuts in a food processor with one cup of the powdered sugar for 30 sec. add both powdered and regular sugar. pulse a few times to combine. with processer running, pour in egg mixture. process for 15 sec until smooth
- 3 reserve 1/2 - 1/3 cup batter. pour remaining into springform, smooth with spatula. pour reserved batter onto cookie sheet, spread in a 7-8 inch disk
- 4 bake crust 25-30 min., disk 20-25 min. cool on wire rack
- 5 chop op the disk into 1/8 inch pieces and soak in 1/4 amaretto (DO NOT SOAK FOR MORE THAN 15 MIN OR THEY GET SOGGY !)
- 6 carefully remove crust (VERY CAREFULLY). replace bottom of springform with foil wrapped cardboard circle. replace crust
- 7 amaretto cheesecake filling: sprinkle gelatin over 1/4 cp amaretto, let stand 5 min. heat in sauce pan with hot (not boiling) water stirring for 4 min.. leave in hot water to stay warm
- 8 beat cream cheese in mixer for 1 min. add lemon juice and zest, mix. beat cream to soft peaks. fold 1/3 cream into cream cheese. fold in remaining whipped cream. fold in soaked macaroon disk bits
- 9 scrape into prepared pan, cover with plastic wrap. refridgerate at least hrs. (preferably overnight)

Servings: 1

Amaretto Peach Cheesecake

3	Tbs	Margarine	3/4	cup	Sugar
1/3	cup	Sugar	3	Tbs	Unbleached All-purpose Flour
1		Large Egg	3		Large Eggs
3/4	cup	Unbleached All-purpose Flour	16	oz	Canned Peach Halves *
24	oz	Cream Cheese, Softened	1/4	cup	Almond Flavored Liqueur

Procedure

- * Peach halves should be drained, and then pureed. Combine margarine and sugar until light and fluffy. Blend in egg. Add flour; mix well. Spread dough onto bottom of 9-inch springform pan. Bake at 450 degrees F., 10 minutes. Combine cream cheese, sugar and flour; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Add peaches and liqueur; mix well. Pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with additional peach slices and sliced almonds, if desired.

Servings: 10

Ambrosia Cheesecake

1 1/2 cup	Flaked coconut	1/2 cup	Apricot nectar
1/4 cup	Chopped almonds	1/2 cup	Cream of coconut
2 Tbs	Butter or marg.; melted	4	Large eggs
24 oz	Cream cheese; softened	8 oz	Crushed pineapple, drained
1/2 cup	Sugar		Sliced assorted fruits*
1/4 cup	All-purpose flour	2 tsp	Shortening; melted
2 tsp	Grated orange peel	1/4 cup	Semisweet-chocolate pieces**
1 tsp	Vanilla extract	1/4 cup	White-chocolate pieces**

Procedure

- *Note: Suggested fruits: bananas, seedless green and red grapes, kiwifruit, canned mandarin-orange slices, strawberries, etc.) **Chocolate pieces should be melted. 1. Day before serving: Preheat oven to 350 degrees. In medium bowl, combine coconut, almonds and butter; mix well. Press mixture into bottom of 9-inch springform pan. Bake until golden, about 15 minutes. Cool. 2. In large bowl of electric mixer, at high speed, beat cream cheese, sugar, flour, orange peel and vanilla until fluffy. Beat in apricot nectar and cream of coconut. Beat in eggs, one at a time, until blended. Stir in pineapple; pour into prepared crust. Bake 1 hour and 10 minutes, or until set. Cool in pan on wire rack; refrigerate overnight. 3. Just before serving, arrange fruit over top of cake. Stir one teaspoon melted shortening into each of melted semisweet and white chocolates until blended. Place each mixture in a separate small pastry bag fitted with small plain tip; pipe over fruit.

Servings: 12

Apple Cheesecake ***

Procedure

- 1 -----CRUST----- /2 pk Graham crackers, crushed /2 c Finely chopped pecans tb Butter, melted ts Cinnamon
- 2 -----CAKE----- oz Cream cheese, softened in Micro 2 mins c Sugar tb Apple brandy /2 ts Apple pie spice ts Vanilla Jumbo eggs, shelled & warmed In micro 25 secs. c Chunky applesauce /2 c Heavy cream /4 c Cornstarch
- 3 -----TOPPING----- /4 c Packed brown sugar /4 c Flour /3 c Butter, melted ts Apple pie spice
- 4 Crust: Mix well and pat into 10" springform pan.
- 5 Cake: Beat cheese until light and fluffy. Add sugar and beat again. Add eggs one at a time, beating after each. Add remaining ingredients except applesauce and mix well. Stir in applesauce. Pour into crust and bake at for 1 hour, with a pan of water on oven bottom. Cake is done when edges are firm & middle is soft. Run knife around edge to loosen. Top with crump topping and return to oven for 10 minutes. Chill thoroughly.
- 6 Topping: Mix until crumbly and sprinkle on top of cake.

Servings: 1

Apple Cheesecake Elegante

			2	Tbs	Lemon juice
1		package Cheesecake mix,	1/4	cup	Brown sugar
		10 1/2 oz.	2	Tbs	Butter or margarine
1/4	cup	Sugar	1/2	tsp	Cinnamon
1/4	cup	Butter or margarine,	1/2	tsp	Nutmeg
		melted	1/4	tsp	Mace
1/3	cup	Walnuts, ground or finely			
		chopped			
1 1/2	cup	Cold milk			
2	cup	Canned applesauce			
1/2	tsp	Grated lemon rind			

Procedure

- 1 CRUST:** To make crust, empty envelope of graham cracker crust from mix into a bowl. Add 1/4 cup sugar, 1/4 cup melted butter or margarine and nuts. Mix until thoroughly combined. Press mixture firmly against sides and bottom of an 8 inch pie plate. Refrigerate 5 minutes or bake in 375~ oven for 8 minutes. Cool.
- 2 FILLING:** Pour milk into a small mixing bowl. Add contents of cheesecake filling envelope from mix, 1/2 cup applesauce, and grated lemon rind. Beat at low speed with electric mixer until blended. Beat at medium speed 3 minutes longer. Pour into prepared crust; chill at least 1 hour. **TOPPING:** Combine 1 1/2 cups applesauce and remaining ingredients in saucepan; simmer for 20 minutes. To serve, top wedges of cake with spiced applesauce topping. Topping may be served warm or cold.

Servings: 8

Apple Cheesecake Pie

		FILLING	1	Egg
2	Tbs	Butter or margarine		CRUST
1/2	cup	Firmly packed light brown su	1	pk Pillsbury all-ready pie crus
4		md Apples, peeled, cored		TOPPING
		-thinly sliced (about 5 cups	1/2 cup	Milk chocolate chips, finely
			3/4 cup	Pecans, finely chopped
21		Caramels, unwrapped		GARNISH
1/4	cup	Half and half	8 oz	Frozen whipped topping, thaw
8	oz	Cream cheese, softened		
1/2	cup	Firmly packed light brown su	1 tsp	Pumpkin pie spice
1/2	tsp	Pumpkin pie spice		
1 1/2	tsp	Vanilla		

Procedure

- 1 Preparation Time: 2:00 In large skillet over medium-high heat, melt butter and 1/2 cup brown suga stirring constantly. Add apples; cook and stir 12 to 15 minutes or until apples are carmel in color and tender. Ser aside. Drain if neccessary. In top of double boiler or in medium heavy saucepan over low heat, melt caramels with half-and-half until mixture is smooth, stirring frequently. (tip). Keep warm. In small bowl, beat cream cheese and 1/2 cup brown sugar until light and fluffy. Add 1/2 teaspoon pumpkin pie spice, vanilla and egg; beat until blended. Prepare pie crust according to package directions for one-crust filled pie using 10-inch deep dish pie pan or 9-inch springform pan (refrigerate remaining crust for a later use) Heat oven to 375' Fold half of caramel mixture into cream cheese mixture. Add apple mixture to remaining caramel mixtue; mix well. Spoon apple carame mixture into crust-lined pan. In small bowl, combine topping ingredients; reserve 2 tablespoons mixture. Sprinkle remaining mixture over apple mixtur Top with caramel cream cheese mixture, Bake at 375' for 35 to 45 minutes or until deep golden brown and filling i set. Cool completely. Refrigerate 30 minutes or until cold. Fold 1 teaspoop pumpkin pie spice into whipped topping. Pipe or spoon mixture onto pie; sprinkle with reserved 2 tablespoons topping. Store in refrigerator. Makes to 10 servings.
- 2 Tip: to prepare caramel fillin in microwave, in small microwave-safe bowl, combine caramels and half-and-half. Microwave on HIGH for 1 1/2 to 2 minute stirring once halfway through cooking. Stir until smooth.

Apple Cheesecake Pie

- 3 Nutrition Information: 1/10 pie: 560 cal, 6g protein, 64g carb, 2g fiber, g fat (3g poly, 17g sat), 62mg chol, 260mg sodium, 290 potassium. Dietary exchanges: 1 1/2 starch, 2 1/2 fruit, 6 1/2 fat

Servings: 10

Recipe Type

Pies

Apple Praline Cheesecake

	-----, , -	1/2	tsp	Allspice	
	Crust			Praline topping	
1	cup	Graham cracker crumbs	1 1/2	cup	Dark brown sugar
2	Tbs	Sugar	1/2	cup	Butter; softened
2	Tbs	Butter	1	cup	Pecan pieces
		Apple mix			Apple cheesecake
1/4	cup	Butter	16	oz	Cream cheese; softened
1/2	cup	Light brown sugar	1/2	cup	Granulated sugar
2	lb	Red delicious apples peeled, cored, dice 1/2"	3		lg Eggs
1	tsp	Cinnamon	1	cup	Heavy whipping cream
1/2	tsp	Nutmeg			

Procedure

- 1 CRUST-Melt butter. Stir in the crumbs and sugar until thoroughly blended. Press into the bottom of a 9" springform pan. Set aside. APPLE MIX-In a Dutch oven, melt butter over low heat, add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft, but still hold their shape. Cool mixture to room temperature and reserve. TOPPING-In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve. CHEESECAKE-In a large bowl with an electric mixer cream together sugar and cream cheese on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the cream and continue beating until the mixture is thick and creamy. Gently stir in the cooled apple mix by hand. Pour into the prepared spring form pan. Spread praline topping over the top. Bake at 350~ for 1 hour and 20 minutes. Allow to cool to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.

Servings: 12

Apple-Cheddar Cheesecake

8	Thin wafer cookies lemon or vanilla	3	Eggs
3	Apples peeled, thinly sliced	6 Tbs	Extra-sharp Cheddar; shredded
1/4 tsp	Apple-pie spice	3 Tbs	Sugar
1/2 cup	Vanilla low-fat yogurt		Sugar substitute to equal 5
2	package Lo-cal ("light") cream cheese 8-oz ea; or Neufchâtel cheese		tbsp sugar

Procedure

- 1 Arrange the cookies in the bottom of a nonstick 9-inch cake pan in a single layer, edges touching. Arrange the apples on top, and sprinkle with pie spice. Combine remaining ingredients in a blender, cover, and blend smooth. Spoon over apples.
- 2 Bake in a 350 oven for 45 minutes, until set. Serve warm or chilled straight from the pan.
- 3 {190 calories per serving with low-fat cheese; 225 with Neufchâtel}
- 4 **COMPLETELY SUGAR-FREE VERSION:** Replace wafers with sugar-free dietetic cookies--available in health-food stores or the diet shelf of your supermarket. Replace vanilla yogurt with plain low-fat yogurt. Omit sugar; increase sugar substitute to equal 12 tablespoons or 3/4 cup. Add 2 teaspoons vanilla extract to the blender. Follow assembly and baking directions in the preceding recipe.

Servings: 10

Applesauce Cheesecake Squares

CRUST

- | | | | |
|-----------|-----------------------|---------|---------------------|
| | | 1/2 cup | Butter; melted |
| 2 1/2 cup | Graham cracker crumbs | 1/2 cup | Brown sugar; packed |
| 1 cup | Pecans; chopped | | |

Procedure

- 1 -----FILLING----- oz Cream cheese; softened c Sugar tb Flour Eggs c Applesauce /2 ts Cinnamon /4 ts Nutmeg
- 2 Combine all crust ingredients. Divide in half, press 1/2 in bottom of 9x13" pan, save remainder for top. Combine cream cheese, sugar and flour, beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add remaining ingredients, beat until well blended. Pour into crust lined pan, make sure it's level. Sprinkle remaining crust on top. Bake for 45-60 minutes or until knife inserted comes out clean. To minimize cracking, place shallow pan of water on rack below cake while cooking.

Servings: 24

Apricot Nectar Cheesecake Tart

15 oz Pkg Pillsbury Refrigerated Pie Crusts

Procedure

- 1 -----FILLING----- /4 oz Envelope unflavored -gelatin oz Can apricot nectar
c Whipping cream oz Cream cheese, softened /2 c Sugar /4 ts Nutmeg ts
Vanilla tb Lemon juice
- 2 -----TOPPING----- tb Sugar tb Flour ts Amaretto OR ... /4 ts Almond extract
(opt) /2 c Whipping cream (opt) tb Powdered sugar (opt)
- 3 Heat oven to 450 degrees. Prepare pie crust according to package directions for one-crust baked shell using 10" tart pan with removable bottom or 9" pie pan. (Refrigerate remaining crust for later use.) Place prepared crust in pan; Press in bottom and up sides of pan. Trim edges if necessary. Bake for to 11 minutes or until lightly browned. Cool completely. In small saucepan, sprinkle gelatin over 1 c of the apricot nectar. Cook over low heat, stirring until gelatin dissolves. Refrigerate to 35 minutes until partially thickened. In small bowl, beat c whipping cream until stiff peaks form. In large bowl, combine cream cheese, 1/2 c sugar, nutmeg and vanilla; beat until smooth and creamy. Add lemon juice; blend well. Beat in apricot mixture until well blended. Fold in whipped cream. Spread over cooled baked crust; refrigerate 2 hours. In small saucepan, combine 1 T sugar and flour. Gradually stir in remaining 1/2 c apricot nectar. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat; stir in amaretto. Cool to room temperature. Pour over tart; spread evenly. Refrigerate until topping is set, about 30 minutes. In small bowl, beat 1/2 c whipping cream and powdered sugar until stiff peaks form. Pipe or spoon around edge of tart. Store in refrigerator.

Servings: 14

Aunt Franny's Cheesecake

3	package Cream cheese	1	cup Granulated sugar
5	Eggs	1 1/2	tsp Vanilla
1 1/2	pint Sour cream	1/2	cup Sugar
1 1/2	tsp Vanilla	1 1/2	cup Graham cracker crumbs
3	Tbs Sugar	1/4	cup Margarine

Procedure

- 1 Crust: 1 1/2 c. graham cracker crumbs, 3 T. sugar, 1/4 cup margarine. Mix and pour in 13x9x2 pan. Filling: Cream cheese, add eggs, one at a time; mix thoroughly. Add cup sugar and and 1 1/2 t. vanilla. Pour over graham cracker crust. Bake at 300 for one hour. Cool for 5 minutes. Topping: Mix 1 1/2 pts. sour cream, 1/2 c sugar, and 1 1/2 t. vanilla together. Pour over baked cheesecake. Bake an additional 5 minutes in oven, set overnight. Serve cherry pie filling as topping on the side. Cherries might be too rich for some people so this enables anyone who wants them to add them individually.

Servings: 12

	CRUST	1/4 cup	Sugar; Granulated
1 1/2 cup	Graham Cracker Crumbs	6 Tbs	Butter; Melted, *

- 1 --CHEESECAKE-- 1lb Cream Cheese ea Eggs; Large, Separated t Lemon Rind, Grated t Vanilla Extract T Passion Fruit; ** /2 c Sugar; Granulated /4 c Unbleached Flour t Lemon Juice /2 c Heavy Cream
- 2 Use sweet cream butter and DO NOT substitute margarine. ** Make the passion fruit pulp from fresh passion fruits or substitute NOTE: Prebaked crusts are much crisper than the chilled ones and this can be important if you want a crisp crust. CRUST: If you are prebaking the shell, preheat the oven to 350 degrees F. Place the crumbs in a mixing bowl and add the butter and sugar blending well. Press the crumb mixture into the bottom and up the sides of an 8-inch springform pan. Smooth the mixture to form an even layer on the bottom and sides. Bake the crust in the oven for 10 minutes and let cool to room temperature before filling. NOTE: This crust can be chilled for 5 to 10 minutes in the freezer until it is set but is not recommended in this recipe. CHEESECAKE: Preheat the oven to 300 degrees F. In a large mixing bowl, beat the cream cheese and sugar until light and fluffy. Add the egg yolks, one at a time, beating well after each. Beat in the flour, lemon rind, lemon juice, and vanilla until just mixed. Whip the cream until stiff in a medium mixing bowl. Set aside. In another mixing bowl, beat the egg whites until they form stiff peaks, then fold them into the cheese mixture. Fold in the reserved whipped cream. Stir in the passion fruit pulp then pour the mixture into the prepared crust and bake for 45 minutes to 1 hour. Cool, in the oven, to room temperature, then chill.

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Autumn Cheesecake

1 cup	Graham Cracker Crumbs	2	Large Eggs
3 Tbs	Sugar	1/2 tsp	Vanilla
1/2 tsp	Cinnamon	4 cup	Thinly Sliced Peeled Apples
1/4 cup	Margarine, Melted	1/3 cup	Sugar
16 oz	Cream Cheese, Softened	1/2 tsp	Cinnamon
1/2 cup	Sugar	1/4 cup	Chopped Pecans

Procedure

- 1 Combine crumbs, sugar, cinnamon and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla, pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkle with pecans. Bake at 350 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Add 1/2 Cup finely chopped pecans with crumbs for crust. Continue as directed.

Servings: 10

Baked Vanilla Cheesecake

PASTRY		
1 2/3 cup	Flour, all-purpose	1 Tbs Butter; (add to above)
1 pinch	of salt	2 Tbs Sugar
1/2 cup	Butter, cut in small pieces	1 Egg
		4 Tbs Ice water

Procedure

- 1 ---FILLING--- /2 lb Cream cheese /4 c Oil /4 c Sugar Eggs; separated /4 c Cornstarch Drops vanilla extract /2 c Milk
- 2 Sift flour and salt into a large bowl. Using a pastry blender or 2 knives, cut in butter until evenly distributed and mixture resembles breadcrumbs. With a fork, lightly mix in sugar, egg and enough ice water to make a dough. Press into a ball and wrap in foil or plastic wrap. Refrigerate for 30 minutes. Preheat oven to 350f. On a floured surface, roll out dough to fit a 9-in flan tin with a removable bottom. Place dough in tin without stretching. **** FILLING**
****** Beat cream cheese, oil, sugar, egg yolks, cornstarch, vanilla and milk in a large bowl until smooth. Beat egg whites until stiff; fold into cream cheese mixture. Pour into pastry shell. Bake 50 to 60 minutes or until a wooden pick inserted in center comes out clean. Turn off oven. Let cheesecake cool in oven with door open slightly. Remove cooled cheesecake from tin and serve.

Servings: 8

Banana Nut Cheesecake

1 cup	Chocolate Wafer Crumbs	2	Large Eggs
1/4 cup	Margarine, Melted	1/4 cup	Chopped Walnuts
16 oz	Cream Cheese Softened	1/3 cup	Milk Chocolate Chips
1/2 cup	Sugar	1 Tbs	Margarine
1/2 cup	Mashed Ripe Bananas	2 Tbs	Water

Procedure

- 1 Combine crumbs and margarine; press onto the bottom of a 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and banana, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in walnuts, pour over crust. Bake at 350 degrees F., minutes. Loosen cake from rim; cool before removing rim pf pan. Melt chocolate pieces and margarine with water over low heat, stirring until smooth. Drizzle over cheesecake. Chill.

Servings: 10

Basic Cheesecake Crust:

1 1/2 cup Crushed graham crackers 5 Tbs Melted butter
(1 package)
1/4 cup Sugar

Procedure

- 1 Mix the graham crackers and sugar, then add butter and mix with a fork until completely moistened. Press mixture into the bottom and up 1/3rd of the side of a 9-inch springform pan. Refrigerate for 1 hour.
- 2 Variations: Use ginger snaps instead of graham crackers for a spicier crust or for cakes like pumpkin. Use chocolate wafers instead of graham crackers for a chocolate, white chocolate, or certain fruit-flavored or ~topped cheesecakes like raspberry, cherry, or orange. For a sweeter, moister crust (do this only if the cheesecake is going to get eaten quickly, because it gets mushy faster) use brown sugar instead of white.
- 3 (see also Basic Cheesecake Filling and Basic Cheesecake Method & Toppings)

Servings: 1

Yield: 1 Crust

Basic Cheesecake Filling

1	lb	To 2 lb cream cheese	3/4	cup	Liqueur or fruit/vegetable puree
1/2	cup	Powdered sugar			
2 To 3		eggs	1	Tbs	Vanilla
1/2	cup	Yogurt or sour cream	1	tsp	Or more other flavored extracts, if desired

Procedure

- 1 Here's where it gets fun. The more cream cheese you use, the denser the cheesecake will be (but not dry!) The more eggs you use, the fluffier it will be. There's a delicate balance here - 1 lb cheese and 3 eggs will give you a fluffy cheesecake, but if you use 2 lbs cheese, 3 eggs is an absolute must if you don't want it to be flat. More eggs than 3, and you'll taste the eggs. 1 lb cheese and 2 eggs is a nice balance, too, but going any lower than that you'll just end up with something flat.
- 2 The powdered sugar works best for two reasons - number one, powdered sugar contains corn starch, which acts as a thickener, and number two, you don't have to worry about the grittiness of undissolved sugar in your cake. The yogurt or sour cream adds moistness and a little bit of tang to the cake. It's not necessary, but it adds oomph to either a bland cake or a citrus-flavored cake. For liqueur, add no more than 1/2 cup if you're using the yogurt or sour cream, and make sure you're using the three eggs. If you eliminate the yogurt/sour cream, you can increase the liqueur to 3/4 cup, and 2 eggs will work (but three is still better - two works best only if you're not using the yogurt/sour cream >and< your liqueur is only 1/2 cup.) A fruit or vegetable puree should be relatively dry - drain off the liquid in a sieve, or put it in a saucepan, mix in some cornstarch, and heat it until it's thick. You can use an entire cup of puree if you eliminate the yogurt/sour cream. Either mix in the puree with the batter, or reserve a cup or so of batter, mix it with the puree, then swirl it into the cheesecake.
- 3 The vanilla is a must, in my opinion. Lots of times, I'll throw in an extra teaspoon for good measure. Other extracts can enhance the flavor - banana extract in a strawberry cheesecake, coconut extract or almond extract in an Amaretto cheesecake, etc.
- 4 Another addition would be cocoa or chocolate. Cocoa mixes in nicely without making the cheesecake gooey - 4-6 Tbsp will do it. Melted chocolate or white chocolate chips shouldn't really exceed 6 oz, even oz will usually do enough for the flavor. If you're doing the swirl thing, use only 2-3 oz melted chocolate for the batter that's being swirled in. Make sure the melted stuff is cooled before you mix it in.

Basic Cheesecake Filling

5 (see also Basic Cheesecake Crust and Basic Cheesecake Method & Toppings)

Servings: 1

Yield: 1 Cake

Basic Cheesecake Method & Toppings

Procedure

- 1 Let cream cheese sit out until it's room temperature, nice and soft. Beat the cream cheese and sugar together until fluffy. Add eggs one at a time (break them into a separate cup - one teensy bit of shell will ruin everything!) and beat just until mixed. Add remaining ingredients and beat just until mixed. Pour into chilled shell and bake at 325 for 50 minutes to an hour.
- 2 Jam may be melted and poured evenly over the top of the cooled cake.
- 3 Fruits may be arranged on top of a cooled cake, then covered with a melted jam glaze.
- 4 oz chocolate or white chocolate chips, melted with 2-3 Tbsp butter and maybe 1 -2 Tbsp whipping cream (if desired) can be poured on top of the cooled cake.
- 5 For a yogurt or sour cream topping, cook the cake only 50 minutes, cool the cake 15 minutes, mix together 1 cup yogurt or sour cream with 1/4 cup sugar (regular is OK since this is so liquid) and 1 Tbsp vanilla or other flavoring (lemon juice, extract, etc.) raise the oven temperature to 475 and bake another 10 minutes.
- 6 (see also Basic Cheesecake Filling and Basic Cheesecake Crust)

Servings: 1

Bavarian Apple Cheesecake *

Procedure

- 1 -----CRUST----- /3 c Sugar /3 c Butter or margarine tb Solid shortening
/4 ts Vanilla c Flour /8 ts Salt
- 2 -----FILLING----- c Apples; peeled, cored, slice oz Cream cheese; softened
/2 c Sugar /2 ts Vanilla Eggs
- 3 -----TOPPING----- /3 c Sugar ts Ground cinnamon /3 c Sliced almonds
- 4 In medium mixer bowl, beat sugar, margarine, shortening, and vanilla on medium speed of electric mixer til combined. Blend in flour and salt until crumbly. Pat onto the bottom of a 9" springform pan. Set aside. Place apple slices in a single layer in a shallow baking pan. Cover with foil. Bake in a 400~ oven for 15 minutes. Meanwhile, in a large mixer bowl, beat the cream cheese, sugar and vanilla until fluffy. Add the eggs, all at once, beating on low speed just until combined. Pour into dough-lined pan. Arrange warm apple slices on top of filling. Combine the remaining sugar and cinnamon. Sprinkle, with the almonds, on top of the warm apples. Bake, at ~, for 40 minutes or until golden. Cool. Remove sides and place cake on serving platter. Cover; chill 4-24 hours before serving.

Servings: 1

Yield: 12 Slices

Black and White Cheesecake Bars

Crust:		8 oz	Cream cheese, softened
12 oz	Chocolate chips	1	cn Sweetened condensed milk
1/2 cup	Butter	1	Egg
2 cup	Graham cracker crumbs	1 tsp	Vanilla
Filling:			

Procedure

- 1 Preheat oven to 325 F. In a medium saucepan, over Very Low heat or in Microwave on Power 6 melt the chocolate chips and butter. Stir until smooth. Stir in the graham cracker crumbs. Reserve 1/4 cup of crumb mixture and press rest in a 13x9" baking pan. In a large bowl with electric mixer, beat cream cheese until smooth. Gradually beat in the condensed milk, then the egg and vanilla. Pour the mixture over prepared crust. Sprinkle with reserved crumbs and bake at 325 f. for 25-35 minutes until set. Cool completely to room temperature on a wire rack, then refrigerate for 2 hours or longer. Cut into 24 squares.

Servings: 24

Recipe Type

Cookies

Black Forest Cheesecake Delight

1	cup	Chocolate Wafer Crumbs	6	oz	Semi-sweet Chocolate Chips
3	Tbs	Margarine, Melted			*
16	oz	Cream Cheese Softened	1/4	tsp	Almond Extract
2/3	cup	Sugar	21	oz	Cherry Pie Filling (1 Cn)
2		Large Eggs			Frozen Whipped ToppingThawed

Procedure

- * Chocolate Chips should be melted. Combine crumbs and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and extract; pour over crust. Bake at 350 degrees F., 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top cheesecake with pie filling and whipped topping just before serving.

Servings: 10

Black Forest Mini Cheesecakes

24	Vanilla wafer cookies	3	Eggs
16 oz	Cream cheese; softened	8 oz	Dairy sour cream
1 1/4 cup	Sugar	1/2 tsp	Almond extract
1/3 cup	Cocoa		Canned cherry pie filling
2 Tbs	All-purpose flour		chilled

Procedure

- 1 -SOUR CREAM TOPPING- oz Dairy sour cream tb Sugar ts Vanilla extract
- 2 Heat oven to 325OF. Line muffin cups (2-1/2 inches in diameter), with foil bake cups. Place one vanilla wafer (flat-side down) in bottom of each cup. In large bowl, beat cream cheese until smooth. Add sugar, cocoa and flour; blend well. Add eggs; beat well. Stir in sour cream and almond extract. Fill each muffin cup almost full with batter. Bake 20 to minutes or until set. Remove from oven; cool 5 to 10 minutes. Spread heaping teaspoonful SOUR CREAM TOPPING on each cup. Cool completely in pan on wire rack; refrigerate. Just before serving, garnish with cherry pie filling. Cover; refrigerate leftover cheesecakes. 1-1/2 to 2 dozen cheesecakes.
- 3 SOUR CREAM TOPPING: In small bowl, stir together 1 container (8 oz.) dairy sour cream, 2 tablespoons sugar and 1 teaspoon vanilla extract; stir until sugar is dissolved.
- 4 [.] []

Servings: 24

Bless-Your-Heart Cheesecake

1	Envelope unflavored gelatin	3/4 cup	Graham cracker crumbs
1/2 cup	Non-fat milk	2 Tbs	Butter, melted
1	cn Low-fat cottage cheese *	1 cup	Fresh strawberry halves
1/2 cup	Sugar	1 cup	Raspberries
1 tsp	Grated orange peel	1/4 cup	Red raspberry preserves **
1/4 tsp	Salt	1 Tbs	Water

Procedure

- * 16-ounce container, 1-percent fat type ** seedless NOTE: 2 cups strawberry halves can be substituted for the 1 cup of strawberry halves and the 1 cup of raspberries. = In a small saucepan, sprinkle gelatin over milk; set aside to soften, about 5 minutes. Place saucepan over very low heat; cook, stirring constantly until gelatin is completely dissolved, 3 to 5 minutes; remove from heat; cool slightly. In food processor fitted with metal blade or in blender, process cottage cheese, sugar, orange peel and salt until smooth. With processor running, slowly add gelatin mixture. Spoon mixture into a 9-inch (6 1/2-cup) heart-shaped baking pan or an 8 x 1 1/2-inch round baking pan. In a small bowl, combine graham cracker crumbs and butter; sprinkle over cheesecake mixture. Cover and refrigerate until firm, 2 to 3 hours. To unmold, using a metal spatula or knife, loosen edge around pan; quickly dip into warm water; unmold onto a serving platter. Arrange strawberries and raspberries in rows across cheesecake. In a small saucepan, heat raspberry preserves and water until melted; brush over berries. Refrigerate until preserves are cold, about 30 minutes. (If a round pan is used, arrange berries to resemble a heart.)

Servings: 8

Blue Cheese Cheesecake

Crust:

Procedure

- 1 T Butter or margarine 1 c Cheese crackers, crushed
- 2 Filling: 16 oz Cream cheese, softened oz Blue cheese Eggs 1/4 c Flour 1/4 t Salt c Medium picante sauce c Sour cream 1/2 c Chopped green onions 1/2 c Chopped walnuts
- 3 Garnish: chopped parsley tomato roses chopped green onions
- 4 Preheat oven to 325 deg. Butter 8-inch springform pan; sprinkle cracker crumbs on bottom and sides.
- 5 Blend cheeses, eggs, flour, salt, picante sauce and sour cream. Fold in onions. Pour mixture into pan and sprinkle with walnuts. Bake one hour. Cool and chill overnight. Garnish with parsley and tomato roses, or with additional chopped green onions, if desired. serve at room temperature on crackers.

Servings: 1

Yield: 8 " cake

Blueberry Cheesecake

1 cup	Graham cracker crumbs	3/4 cup	Sugar
3 Tbs	Sugar	3	Eggs
3 Tbs	Margarine, melted	1 tsp	Vanilla
3	package Cream cheese (8 oz.)	1	cn Blueberry pie filling 21 oz.

Procedure

- 1 Combine crumbs, 3 tablespoons of sugar and margarine. Press into bottom of a 9 inch pan. Bake at 325 degrees for 10 minutes. Combine cream cheese and 3/4 cup sugar at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla. Pour over crust. Bake at 325 degrees for 40 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Chill. Top with pie filling before serving.

Servings: 1

Brandy Cheesecake

1 1/2	cup	Crushed plain vanilla cookies	1/3	cup	Melted butter
			1	tsp	Cinnamon
1/4	cup	Ground almonds	2 1/2	Tbs	Brandy
4	Tbs	Confectioners' sugar			

Procedure

- 1 1/2 tbsp. gelatin 1/4 c. water 3 eggs, separated 3/4 c. milk 1 c. sugar lb. cottage cheese 2 1/2 tbsp. lemon juice 2 1/2 tbsp. brandy 1 1/2 c. cream Nutmeg 1.
Mix together the crushed cookies, ground almonds, confectioners' sugar, melted butter, cinnamon and brandy. Press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Blend the gelatin with the water and allow to soak for 5 minutes.
- 3 Combine the egg yolks, milk and sugar in the top of a double boiler. Mix well and put over simmering water. Cook, stirring constantly, until mixture is thick.
- 4 Add the gelatin and stir until dissolved. Remove from heat.
- 5 Press the cheese through a strainer and beat with the lemon juice and brandy. Mix into the cottage cheese mixture.
- 6 Beat the egg whites until stiff and whip the cream.
- 7 Fold both the egg whites and the cream into the cottage cheese mixture.
- 8 Pour into the prepared crust and chill until set. Serves 8.

Servings: 8

Brownie Cheesecake Bars

1 1/2	cup	All-purpose flour	1/2	tsp	Baking powder
1 1/2	cup	Sugar	1	cup	Chopped nuts; optional
2/3	cup	Butter or margarine; melted	8	oz	Cream cheese; soft
2/3	cup	Cocoa	2	Tbs	Butter or margarine
3		Eggs; divided	1	Tbs	Cornstarch
1/2	cup	Milk	1	cn	Sweetened condensed milk
3	tsp	Vanilla extract; divided			

Procedure

- 1 Heat oven to 350 degrees. Grease 13 x 9-inch baking pan. In mixer bowl, beat flour, sugar, melted butter, cocoa, 2 eggs, milk, 2 tsp. vanilla and baking powder until well blended. Stir in nuts. Spread into pan. In small mixer bowl, beat cream cheese, 2 T butter and cornstarch until fluffy. Gradually add sweetened condensed milk, then remaining 1 egg and 1 tsp. vanilla, beating until smooth. Pour over brownie batter. Bake 35 to 40 minutes or until top is lightly browned. Cool; refrigerate. Cut into bars. Store covered in refrigerator.

Servings: 30

Brownie Swirl Cheesecake

8 oz	(1 Pk) Brownie Mix	1 tsp	Vanilla
16 oz	Cream Cheese, Softened	2	Large Eggs
1/2 cup	Sugar	1 cup	Milk Chocolate Chips, Melted

Procedure

- 1 Grease bottom of 9-inch Springform pan. Prepare basic brownie mix as directed on package; pour batter evenly into springform pan. Bake at degrees F., 15 minutes. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour over brownie layer. Spoon chocolate over cream cheese mixture, cut through cheese and chocolate mixture several time to acheive a marble effect. Bake at 350 degrees F., 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, if desired.

Servings: 10

Brownies (Fudgy Cheesecake Swirl)

**CREAM CHEESE
BATTER**

1 Egg
1 tsp Vanilla extract

- 1 package Cream cheese,
softened (8oz)
1/2 cup Sugar

Procedure

- 1 --CHOCOLATE BATTER-- /4 c Butter Foil-wrapped bars NESTLE - unsweetened chocolate -baking bars /4 c Sugar Eggs, well beaten /4 c All-purpose flour
- 2 CREAM CHEESE BATTER: Preheat oven to 350°F. In small mixer bowl, beat cream cheese and 1/2 cup sugar until smooth. Beat in 1 egg and vanilla extract; set aside.
- 3 CHOCOLATE BATTER: In heavy-gauge, medium saucepan over low heat, melt butter and Nestle unsweetened chocolate bars, stirring until smooth. Stir in 1 3/4 cups sugar. Blend in 3 eggs. Stir in flour.
- 4 Spread Chocolate Batter into greased 13x9" baking pan. Smooth Cream Cheese Batter over top. Swirl metal spatula through batters to marbleize.
- 5 Bake 30-35 minutes until edges begin to pull away from side of pan. Cool completely; cut into 2" bars.
- 6 Makes about 2 dozen brownies.

Servings: 24

Bulls Eye Cheesecake- Part 1

32 oz	Cream cheese; room temp	2/3 cup	Sugar
1/4 cup	Sour cream	2/3 cup	Dark brown sugar
1 tsp	Vanilla	1 tsp	Powdered (not granulated)
1/4 tsp	Almond extract		Instant coffee
1/4 tsp	Salt	2 tsp	Unsweetened cocoa powder
4	lg Eggs	1/4 cup	Graham cracker crumbs

Procedure

- 1 Adjust rack 1/3 up from bottom of oven & preheat to 350. Carefully butter 8x3" cheesecake pan all the way up to the rim & including inside rim itself or cake will stick to rim as it rises & will therefore not rise evenly. Will also need a large pan (for hot water) to place cake pan in while baking; the larger pan must not be as deep as the cheesecake pan, & it must be wide enough so it will not touch the sides of cake pan. Set aside. In large bowl of electric mixer beat cheese until soft & smooth, frequently scraping sides of bowl with rubber spatula & beaters themselves with finger to be sure cheese is uniformly smooth. Beat in sour cream, then vanilla & almond extracts, salt & then eggs, one at a time, scraping bowl occasionally & beating after each addition until incorporated. Remove bowl from mixer. You will have 6 cups of mixture. Place half (3 cups) in another bowl that is large enough to allow you to stir in it. Add sugar to one bowl & brown sugar to the other. With rubber spatula for each bowl stir ingredients for 1 minute until sugar has dissolved & mixtures have thinned out. SEE PART 2

Servings: 1

Bulls Eye Cheesecake- Part 2

See part 1

Procedure

- 1 To dark mixture, add instant coffee & through a fine strainer, the cocoa. Stir until coffee & cocoa have dissolved & there are no visible specks of either. Now to form design. You have a scant 4 cups of each mixture. The two will be placed alternately in pan. Each segment will be scant 1 cup of mixture. Use two 1 cup glass measuring cups, one for the dark & one for the light. It does not matter which color you use first. Pour either directly into middle of the prepared pan. It will spread out by itself to cover bottom of pan. Then pour same of the other mixture directly into middle of the first. This will spread out by itself also. Then use first color again, right in the middle. Continue until you have used all of both batters or four additions of each mixture. Now, handle pan very carefully in order not to disturb design. Place cake pan in larger pan & pour hot water into larger pan about 1 1/2" deep. If the larger pan is aluminum add about 1 tsp. cream of tartar to hot water to keep pan from discoloring. Carefully transfer to oven & bake 1 1/2 hours. Then remove cake pan from hot water & set aside to cool. During baking the top of the cake will darken to a rich honey color & will rise up to & sometimes above the top of the pan; during cooling it will sink down to its original level. When bottom of cake has reached room temperature the cake is ready to be unmolded. Dip bottom of pan in wide fry pan of boiling water for 10-15 seconds before unmolding. After dipping bottom of pan in water, dry pan, cover it with flat plate or board, carefully hold cake pan & board firmly together & turn them over. If cake doesn't slip out of pan easily, bang pan & platter or board against work surface. Remove pan. Sprinkle crumbs over cake (this will become bottom & crumbs will keep it from sticking to plate) cover with serving plate, turn it all over again, leaving cake right side up. Refrigerate. Will slice best if you dip a knife into a deep pitcher of very hot water before making each cut. The hotter the water, the better.

Servings: 1

Butterscotch Almond Cheesecake

CRUST

1 cup Unbleached flour
 1/3 cup Sugar
 1/4 cup Almonds; toasted
 1/4 tsp Salt

7 Tbs Unsalted butter; chilled and
 Cut into pieces
 1 Egg yolk
 1/4 tsp Almond extract

Procedure

- 1 -----FILLING----- oz packages cream cheese; At room temperature /2 c Sugar /4 c Scotch whisky tb Vanilla extract lg Eggs c Sour cream
- 2 BUTTERSCOTCH TOPPING c Sugar /3 c Plus 1 T scotch whisky /3 c Whipping cream /4 c Unsalted butter /4 c Toasted almonds; very Coarsely chopped Sweetened whipped cream
- 3 Crust: Preheat oven to 350F. Line the bottom of a 9-inch springform, pan with 3-inch high sides, with foil. Butter and flour foil. Blend first 4 ingredients in processor until nuts are finely chopped. Add butter, yolk and extract and blend until mixture begins to gather together. Press onto bottom (not sides) of prepared pan. Bake until golden, about 25 minutes. Transfer to rack, cool 10 minutes. Release cake pan sides from crust. Gently turn out crust onto rack, peel off foil and cool. Place crust back into pan and reattach pan sides. Maintain oven temperature.
- 4 Filling: Using electric mixer, beat cream cheese, 1 1/4 cups sugar, Scotch and vanilla in a large bowl until well blended. Add eggs, one at a time, beating just until combined. Pour into crust-lined pan. Bake cheesecake until set at edges, but centre 3-inch area still moves slightly when pan is shaken, about 50 minutes. Place on rack and cool 10 minutes.
- 5 Mix sour cream with remaining 1/4 cup sugar. Spoon sour cream mixture over cheesecake. Bake 10 minutes. Transfer cheesecake to rack and cool 10 minutes. Run small sharp knife around top edge of pan to loosen cake. Chill overnight. (Can be made 2 days ahead)
- 6 Topping: Stir sugar and 2/3 cup Scotch in heavy large saucepan over medium heat until sugar dissolves. Increase heat and boil without stirring until syrup turns golden, occasionally brushing down sides of pan with pastry brush dipped in water and swirling pan. Add 2/3 cup cream and butter (mixture will bubble) and stir until smooth. Cool 10 minutes. Stir in 1 tablespoon Scotch. Let stand until cool, but still pourable, about 2 hours. Mix in 1/2 cup almonds
- 7 Spoon all but 1/2 cup butterscotch topping over cheesecake (remove remainder for another use) Sprinkle with remaining 1/4 cup chopped almonds. Refrigerate up to 1 hour.

Butterscotch Almond Cheesecake

- 8 Run sharp knife around pan sides to loosen cake. Release pan sides. Spoon cream into pastry bag fitted with star tip. Pipe cream over top edge of cake.

Servings: 12

Cafe Au Lait Blender Cheesecake

6	Zwieback	1/2	tsp	Salt	
1/2	tsp	Ground cinnamon	3	cup	Cream style cottage cheese
2	Unflavored gelatin	4	tsp	Instant coffee powder	
1/4	cup	Cold water	1	tsp	Vanilla
1/2	cup	Boiling water	2		Low calorie whipped
3/4	cup	Brown sugar			topping mix

Procedure

- 1 Break zwieback into blender container, add cinnamon. Blend into crumbs. Remove and set aside. In 1 cup measure soften the gelatin in cold water. Add to blender container along with the boiling water. Let stand until gelatin appears to be dissolved, about 1-2 minutes. Add brown sugar and salt. Blend until dissolved. Add cottage cheese, coffee powder and vanilla. Blend until smooth. In large mixer bowl prepare together the 2 envelopes of low calorie whipped topping mix according to directions. Fold in cheese mixture. Pour into 8 inch springform pan. Sprinkle zwieback crumbs over the top of cheesecake. Chill for 2 1/2 to 3 hours. Remove sides of pan. Cut into wedges. 12 servings. 177 calories per serving.

Servings: 4

Cafe Au Lait Cheesecake

1 3/4	cup	Finely crshed chocolate wafers, about 30	2	Tbs	Coffee liqueur; or water
1/3	cup	Margarine or butter; melted	24	oz	Cream cheese; softened
2	oz	Semisweet chocolate; chopped	1	cup	Sugar
2	Tbs	Water	2	Tbs	All-purpose flour
1	Tbs	Instant espresso coffee powder or, reg. coffee Crystals	1	tsp	Vanilla
			4		Eggs; slightly beaten

Procedure

- 1 Crust: in mixing bowl, combine crushed waters and melted margarine or butter. Press mixture evenly onto the bottom and 2 " up sides of an ungreased 8' springform pan. Place the pan on a baking sheet. Chill until needed. In a small saucepan combine the chocolate, water and instant espresso. Cook and stir over Low heat until chocolate starts to melts. Remove form heat. Stir until smooth. Stir in liqueur or water and cool. In a lg. mixer bowl, beat cream cheese, sugar, flour and vanill with electric mixer on Med. speed until smoth. Add eggs all at once, beating on Low speed just until mixed. DO NOT OVERBEAT. Reservee 2 cups of the cream cheese mixture. Cover and chill. Stir cooled chocolate-coffee mixture into the remaining cream cheese mixture, stirring just until combined. Pour chocolate mixture into crust. Bake in a 350 F. oven for 30 minutes or until sides are set (center will be soft). Remove reserved mixture form refrigerator 10 minutes before needed. Gently pull out oven rack just far enough to reach the inside of the pan. Carefully pour reserved mxture in a ring over the outside edge of the chocolate mixture (where chocolate mixture is set. Gently spread evenly over entire surface. Bake cheesecake for 20-25 minutes more or until center appears nearly set when gently shaken. Cool for 10 minutes on a wire rack. Loosen sides of the cheesecake from the pan. Cool for 30 minutes. Remove sides of pan. Cool completely. Chill cheesecake for 4-24 hours before serving. Store any remaining cheesecake, covered in the refrigerator for up to 3 days. To Freeze: Place cooled cheesecake, uncovered in the freezer for 1 hour until firm. Remove bottom pan. Transfer cheesecake to a large freezer bag or container. Seal, label and freeze up to 3 months. To serve, transfer cheesecake to a platter and loosely cover. Thaw for 24 hours in the refrigerator.

Servings: 12

Candied Ginger Cheesecake

	Vegetable cooking spray	2	Eggs
12	Gingersnap cookies; crushed	2	Tbs Crystallized gingerroot
24 oz	Cottage cheese (1% low fat)		chopped
16 oz	Light process cream cheese	4	Egg whites
1 cup	Sugar	1/8	tsp Cream of tartar
2 Tbs	Brandy		Crystallized gingerroot strips

Procedure

- 1 Coat the bottom of a 10-inch springform pan with cooking spray. Sprinkle with the gingersnap crumbs, and set aside. Position knife blade in food processor bowl. Add the cottage cheese and cream cheese, and process until smooth. Add 3/4 cup sugar, brandy, whole eggs, chopped gingerroot and process until smooth. Pour into a large bowl and set aside. Beat egg whites (at room temperature) and cream of tartar at high speed of an electric mixer until foamy. Gradually add remaining 1/4 cup sugar, 1 tablespoon at a time, beating until stiff peaks form. Gently stir one-fourth of egg white mixture into cottage cheese mixture. Gently fold in remaining egg white mixture. Pour into prepared pan. Bake at 325F for 50 minutes or until almost set. Remove from oven, and cool 15 minutes. Cover and chill at least 8 hours. Garnish with gingerroot strips. Makes 14 servings.
- 2 Calories per serving: 199 Fat grams per serving: 7.3 Cholesterol per serving: 51

Servings: 14

Cappuccino Cheesecake

1 1/2	cup	Finely Chopped Nuts	4		Large Eggs
2	Tbs	Sugar	1	cup	Sour Cream
3	Tbs	Margarine, Melted	1	Tbs	Instant Coffee Granules
32	oz	Cream Cheese, Softened	1/4	tsp	Cinnamon
1	cup	Sugar	1/4	cup	Boiling water
3	Tbs	Unbleached All-purpose Flour			

Procedure

- 1 Combine nuts, sugar, and margarine; press onto bottom of 9-inch spring-form cake pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar, and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream. Dissolve coffee granules and cinnamon in water. Cool; gradually add to cream cheese mixture, mixing until well blended. Pour over crust. Bake at 450 degrees F., minutes. Reduce oven temperature to 250 degrees F.; continue baking 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and whole coffee beans if desired.

Servings: 10

Cappuccino Cheesecake Squares

	CRUST	2/3 cup	Sugar
1 1/2	Stick butter, softened	2	lg Eggs
	-(3/4 cup)	1	Tbs Instant coffee posder
1/2 cup	Confectioners' sugar	1	Tbs Coffee liqueur or brewed
1 1/2 cup	All-purpose flour		-coffee
	FILLING	1 tsp	Vanilla extract
2	pk Cream cheese, softened		Chocolate coffee beans, opt'l
	-(8 oz ea)		

Procedure

- 1 Heat oven to 350 degree F. Line a 13x9-inch baking pan with foil, letting ends extend above pan. Crust: Beat butter and confectioners' sugar in a medium bowl with an electric mixer until blended. With mixer on low speed, gradually add flour. Beat until blended. Press dough evenly over bottom of prepared pan. Bake 15 to 20 minutes until light golden. Remove pan to wire rack. Filling: Beat cream cheese in a medium bowl with an electric mixer until smooth. Add sugar and beat until blended. Beat in eggs one at a time until smooth. Remove 1 1/2 cups to a small bowl. Mix coffee powder and liqueur in a cup, let stand 5 minutes, then stir until coffee dissolves. Add coffee mixture to one bowl of batter, stirring until blended. Stir vanilla into other bowl. Spoon tablespoonfuls cheesecake mixture over crust, alternating coffee and vanilla-flavored. Run a thin knife through mixtures for a marbled effect. Bake 25 to 30 minutes or until puffed around the edges and set. Cool completely in pan on a wire rack. Cover and refrigerate 4 hours or overnight. Remove from pan by lifting foil at ends to cutting board. With a sharp knife, cut into 1-inch squares. Top each square with a chocolate coffee beans if desired.

Servings: 1

Recipe Type

Cookies

Cappuccino Chocolate Cheesecake

1 1/4	cup	Chocolate wafers; crush, 20 wafers	1/2	cup	Frozen nonfat egg substitute; thaw, equivalent to 2 eggs
1/8	tsp	Ground cinnamon			
8	oz	Light cream cheese	2 1/2	cup	Nonfat sour cream substitute
1	cup	Sugar	2	Tbs	Coffee liqueur
1	cup	Unsweetened cocoa powder, plus more for garnish	1	tsp	Vanilla

Procedure

- 1 Preheat oven to 325°. Stir together wafer crumbs and cinnamon. Pat into bottom of 9" springform pan. Beat cream cheese until light and fluffy. Beat in sugar and cocoa powder. Beat in egg substitute. Stir in 2 cups sour cream substitute, coffee liqueur and vanilla. Turn into prepared pan. Bake for about 30 minutes, or until set. Spread remaining 1/2 cup sour cream substitute evenly over top. Return to oven 1 minute to glaze top. Cool to room temperature, then chill thoroughly, covered. Remove from springform pan. Just before serving, dust top with cocoa powder in decorative pattern, if desired.

Servings: 1

Yield: 12 To 16

Caramel Chocolate Chip Cheesecake

3/4 cup	Quick rolled oats	1/3 cup	Dark corn syrup
3/4 cup	Chopped walnuts or pecans	5 tsp	Cornstarch
3/4 cup	Light brown sugar	3	Eggs
1/2 tsp	Ground cinnamon	1	Egg yolk
1/4 cup	Butter or margarine; melted	1 1/2 tsp	Vanilla extract
24 oz	Cream cheese	1 cup	Chocolate chips
1/3 cup	Dark brown sugar		

Procedure

- 1 In a medium bowl, stir together the oats, nuts, brown sugar and cinnamon. Add melted butter and stir until well combined. Press evenly into the bottom of a greased 9-inch springform pan. Bake at 350F for 18-20 minutes or until light brown. Set aside to cool. In a large bowl, combine cream cheese, brown sugar, corn syrup and corn starch. Beat with mixer until smooth. Add eggs, and egg yolk, one at time, beating well after each addition. Stir in vanilla extract. Pour mixture over crust. Bake at 350F for 15 minutes. Lower the temperature to 225F and bake for 40 minutes. Sprinkle the chocolate chips over top of cake and bake for 35 minutes or until the top no longer looks wet or shiny.
- 2 Remove cake from oven and run a knife around the inside edge of pan. Turn oven off; return the cake to the oven for an additional hour. Chill, uncovered overnight.

Servings: 1

Caramel-Apple Sundae Cheesecake

BASE	1	Egg
1/3 cup Margarine	1 1/4	cup Flour
1/3 cup Sugar		

Procedure

- 1 pk 8-ounce cream cheese, soften /3 c Sugar tb Flour ea Eggs /2 c Sour cream
c Peeled chopped apple /4 ts Cinnamon /2 c Caramel topping /4 c Chopped
pecans
- 2 **BASE:** Beat margarine and sugar until light and fluffy. Blend in egg. Add
flour; mix well. Spread dough onto bottom and sides of 9-inch springform
pan. Bake at 450, 10 minutes. **BODY:** Combine cream cheese, 1/3 cup sugar
and flour, mixing at medium speed until well blended. Add eggs, one at a
time, mixing well after each addition. Blend in sour cream. Toss apples in
remaining sugar and cinnamon. Stir into cream cheese mixture. Pour over
crust. Swirl 1/4 cup caramel topping into cream cheese mixture. Bake at 350,
1 hour. Loosen cake from rim of pan; cool before removing rim of pan.
Chill. Top with remaining caramel topping and pecans.

Servings: 6

Cheesecake

CRUST

1 1/2 cup Graham crackers

2 Tbs Sugar

3 Tbs Butter or margarine; melted

Procedure

- 1 ---FILLING--- oz Cream cheese; softened c Sugar ts Lemon peel; grated /4 ts Vanilla Eggs
- 2 -GLAZE (IF DESIRED)- c Blueberries c Sugar tb Cornstarch /3 c Water
- 3 Pre-heat oven to 350f.
- 4 CRUST: Stir together graham cracker crumbs and sugar. Mix in butter thoroughly and press into a 9" springform pan. Bake 10 minutes. Cool. Reduce oven temperature to 300f.
- 5 FILLING: Beat cream cheese in a large mixing bowl. Gradually add sugar, beating until fluffy. Add lemon peel and vanilla. Beat in eggs one at a time. Pour into shell. Bake 1 hour or until center is firm. Cool to room temperature and then spread with the strawberry glaze. Chill 3 hours.
- 6 GLAZE: Blend sugar and cornstarch together in a small saucepan. Stir in water and blueberries. Cook, stirring constantly, until the mixture thickens and boils. Boil and stir for 1 minute. Cool thoroughly before spreading over cheesecake.

Servings: 12

Cheesecake

Procedure

- 1 ---FOR THE CRUST--- c All-purpose flour Egg; beaten tb Sugar /4 c Butter; melted
- 2 --FOR THE FILLING-- pk Cream cheese (8 oz) /2 c Sugar Lemon; juice of ts Vanilla extract tb Flour Eggs; beaten c Milk Cinnamon
- 3 Crust: Mix together all ingredients in a 9x9-inch baking pan. Pat bottom and sides to make an even layer. Refrigerate while preparing filling. Cream together cream cheese and sugar until fluffy. Add remaining ingredient except cinnamon, beating well until ingredients are completely blended. Pour over crust in pan. Sprinkle top with cinnamon. Bake in preheated 350~F oven 1 hour. Turn oven off, leaving door open halfway. Let cheesecake remain in oven 1/2 to 1 hour longer. If desired, make cherry cheesecake version by adding contents of 1 small can cherry pie filling in crust before adding filling. Bake as directed.

Servings: 12

Cheesecake (3 Step Blueberry)

1	lb	Cream cheese, room Temperature	1	Graham cracker pie crust, 9 Inch, * see note
1/2	cup	Sugar	1	cn Blueberries in syrup, Pie Filling
1/4	tsp	Vanilla		
2		lg Eggs		

Procedure

- 1 Using an electric mixer, mix cream cheese, sugar, vanilla until smooth and creamy. Add eggs and mix well. Pour into pie crust.
- 2 Spoon 1/4 to 1/3 of the pie filling on to the top. Gently swirl the blueberry with a toothpick.
- 3 Bake in preheated 350 degree oven for 40 minutes or until center is almost set.
- 4 Cool to room temperature and then refrigerate.
- 5 Serve topped with remaining pie filling.
- 6 NOTES : I made this in a regular size graham cracker crust since I did not have the larger 9 inch crust. It did fit - barely.

Servings: 8

Cheesecake (Black Forest)

- | | | | |
|-----------|------------------------------------|-------|------------------------------|
| 1 | package 8 oz cream
cheese, soft | 1 cup | Cherry pie filling |
| 1 1/4 cup | Cold milk | 1 cup | Whipped topping |
| | | | Grated chocolate for topping |
| 1 | package 4 oz chocolate
pudding | | |
| 1 | Graham cracker pie crust | | |

Procedure

- 1 In bowl, with electric mixer, at medium speed, beat cream cheese until smooth; gradually blend in milk. Add pudding mix; beat at low speed for 1 minute, scraping bowl often. Beat at medium speed for 30 seconds. Spread into pie crust. Chill until firm, about 2 hours. Just before serving, spoon cherry pie filling over pie. Garnish with shipped topping and grated chocolate. Serve.

Servings: 6

Cheesecake (No Bake Pumpkin)

2 Tbs	Almond butter	2/3	cup	Maple syrup
2 Tbs	Water	1/4	cup	Almond butter
6 oz	Graham crackers	1	Tbs	Pumpkin pie spice
2 cup	Pumpkin, cooked & pureed	1	cup	Water
1	package Silken tofu, firm	1 1/2	Tbs	Agar powder

Procedure

- 1 Lightly oil a 12" springform pan & set aside.
- 2 Mix together almond butter & water. Set aside. Grind graham crackers in a food processor into fine crumbs. Transfer to a large bowl & mix in the prepared almond butter-water mixture until coarse crumbs are formed. Press firmly into bottom of prepared pan & set aside.
- 3 Puree pumpkin, tofu, maple syrup, almond butter & spice. Set aside. Meanwhile, simmer water & agar in a small saucepan for 3 to 5 minutes, whisking constantly. Immediately add to pumpkin mixture & blend until smooth.
- 4 Pour this mixture into the waiting crust & smooth the top. Chill overnight.

Servings: 10

Cheesecake Bars

1	cup	All purpose flour	1/2	cup	Libby's solid pack pumpkin
1/3	cup	Packed brown sugar			
5	Tbs	Softened butter	2		Eggs, lightly beaten
1/2	cup	Finely chopped pecans	1 1/2	tsp	Ground cinnamon
1		package 8 oz softened cream cheese	1	tsp	Ground allspice
			1	tsp	Vanilla
3/4	cup	Sugar			

Procedure

- 1 Combine flour and brown sugar in medium bowl. Cut in butter to make a crumb mixture. Stir in nuts. Set aside 3/4 cup mixture for topping. Press remaining mixture into bottom of 8x8x1 1/2 " Pan. Bake in 350 preheated oven for 15 minutes. Cool slightly. Combine cream cheese, sugar, pumpkin, eggs, cinnamon, allspice, and vanilla in large mixer bowl. Blend until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30 to 35 minutes. Cool before cutting into 1x2 bars.

Servings: 1

Yield: 32 Bars

Cheesecake Brownies

		8 oz	Cream cheese; soft
18 1/4 oz	German chocolate cake mix	1 cup	Sugar
		2	Eggs; beat
1	Egg; beat	1 tsp	Vanilla extract
1/2 cup	Butter or margarine; melt		
1 cup	Nuts; chop		
	TOPPING		

Procedure

- 1 In a mixing bowl, combine cake mix, egg, butter and nuts; mix well. Press into a greased 13x9 baking pan; set aside. Combine topping ingredients in another bowl and beat until smooth. Carefully spread over batter. Bake at 350~ for 30 to 35 minutes or until golden brown. Cool on a wire rack. Store in the fridge.

Servings: 1

Yield: 2 Dozen

Cheesecake Cake

Cake:

- 1 package White cake mix
- 1 cup Sour cream
- 3 oz Cream cheese
- 3 Eggs
- 6 oz Lemonade, frozen concentrate

Glaze:

- 1 cup Sour cream
- 1 cup Powdered sugar
- 1 Tbs Lemon juice

Procedure

- 1 Thaw lemonade. Mix cake ingredients with electric mixer until moistened, then beat at high speed for 4 min. Pour into greased and floured bundt pan. Bake 350 for 50-60 min. When cool drizzle the glaze over top: Make glaze by mixing all the glaze ingredients and beating until smooth.

Servings: 1

Cheesecake Cookies

5	Tbs	Butter, softened	1	Egg
1/3	cup	Brown sugar, packed	2	Tbs Milk
1	cup	Flour	1	Tbs Lemon juice
1/2	cup	Sugar	1/2	tsp Vanilla
8	oz	Cream cheese, softened		

Procedure

- 1 Heat over to 350. In a medium bowl blend thoroughly butter, brown sugar and flour with a fork until mixture resembles coarse crumbs. Put 1 cup of the mixture aside for topping. Press remaining mixture into an 8x8x2 inch baking dish; bake for 15 minutes. In another bowl combine sugar and cream cheese, mixing until smooth. Thoroughly beat in egg, milk, lemon juice and vanilla. Spread over the baked crust and sprinkle with remaining brown sugar mixture. Bake for 25 minutes. Let cool, then chill for at least 1 hour. Cut into 16 squares; serve.

Servings: 16

Recipe Type

Cookies

Cheesecake Cooky Bars

3	Chocolate chip cookie dough	3	Eggs
	= (3 rolls)	1 1/2	cup Sugar
24	oz Cream cheese	1 1/2	tsp Vanilla

Procedure

- 1 Preheat oven to 350 degrees. Lightly spray an 11 X 15-inch pan with cooking spray. Slice 1 and 1/2 rolls of cookie dough into the bottom of pan and press in. Mix cream cheese eggs, sugar and vanilla until smooth. Pour over cookie dough. Slice remaining cookie dough over top. Bake for 50 to 60 minutes or until set. Cool completely and refrigerate. Slice into bars.

Servings: 1

Recipe Type

Cookies

Cheesecake Crust (Baked Crumb)

GRAHAM CRACKERS
(ABOUT 16

1 1/3 cup Graham crackers Crumbs
1/4 cup Sugar

1/3 cup Margarine

1/3 cup Butter

Procedure

- 1 VANILLA WAFERS (ABOUT 24 2- /4 c Margarine; --OR-- /4 c Butter /3 c Vanilla wafers Crumbs;
- 2 CHOCOLATE WAFERS (18 2-1/4- /3 c Margarine; --OR-- /3 c Butter /3 c Chocolate wafers Crumbs;
- 3 GINGERSNAPS (ABOUT 20 2-- /3 c Margarine; --OR-- /3 c Butter /3 c Gingersnaps crumbs;
- 4 ---ZWICHACH--- tb Margarine; --OR-- tb Butter /3 c Zwieback crumbs; /4 c Sugar;
- 5 CEREAL FLAKES (ABOUT 4 CUPS /2 c Margarine; /2 c Butter /3 c Corn Cereal flakes; --OR-- /3 c Wheat cereal flakes; /4 c Sugar;
- 6 Let butter or margarine soften. Place a long length of waxed paper on pastry board; stack crackers, or pour cereal, down center. Make double fold in paper; tuck ends under. Gently roll fine with rolling pin. In a 2 cup measuring cup, mix 1-1/3 cups of crumbs, sugar, and butter with fork until crumbly. Set aside 3 tablespoons (optional). With the back of spoon, press rest to bottom and sides of 9" pie plate, forming small rim. Bake at 375 F. for 8 minutes. Cool; fill; top with reserved crumbs.

Servings: 1

Yield: 1 Pie crust

Cheesecake Crust (Chocolate Wafer)

1 1/2 cup Chocolate wafer cookie crumbs 4 Tbs Butter; melted
1 Tbs Sugar

Procedure

- 1 Preparation Time: 0:18
- 2 Preheat oven to 350F. Mix together cookie crumbs, sugar and butter. Press into bottom and sides of a 9-inch pie pan. Bake 8 mins. Let cool before filling.
- 3 Note: Crust can also be used unbaked when recipes specify an unbaked -inch chocolate wafer crust. Prepare as directed above but do not bake crust.

Servings: 1

Cheesecake Crust (Cocoa Graham)

1 1/2 cup	Graham cracker crumbs	1/4 cup	Sugar
4	Tbs Butter; melted	1/2 cup	Unsweetened cocoa powder

Procedure

- 1 Preparation Time: 0:05 In a medium bowl, mix together graham cracker crumbs, butter, sugar, and cocoa until well blended. Press firmly into bottom and up sides of 9-inch pie pan. Freeze while preparing pie filling and topping.

Servings: 1

Cheesecake Dip

3 oz	Cream cheese; softened	2 cup	Coolwhip; (lite or reg.) thawed
2 Tbs	Sugar	1 tsp	Vanilla
3 Tbs	Milk		

Procedure

- 1 Beat cheese, sugar & milk until well blended & smooth. Fold in whipped topping & vanilla. Chill until serving. Makes 2 cups. Serve with chilled fresh fruit: bing cherries, strawberries, grapes, etc. Also good for dunking pretzels, cake cubes or fancy cookies.
- 2 This next salad is good--but you will need to increase proportions accordingly.

Servings: 1

Yield: 2 Cups

Cheesecake Fruit Dip

8 oz	Cream cheese; soft	7 oz	Jar marshmallow creme
1 Tbs	Lemon juice	2 Tbs	Milk

Procedure

- 1 Combine in bowl; mix well. Serve with fruit. This is especially good with strawberries.

Servings: 1

Yield: 3 Cups

Cheesecake Pecan Pie

8	oz	Cream cheese, softened	1 1/2	cup	Pecan halves
1		Egg	2		Slightly beaten eggs
1/3	cup	Sugar	1/4	cup	Sugar
1	tsp	Vanilla	2/3	cup	Light corn syrup
1		Unbaked 9 inch pie shell	1/2	tsp	Vanilla

Procedure

- 1 Combine cream cheese, egg, 1/3 cup sugar, and 1 teaspoon vanilla. Beat until light and fluffy. Spread over bottom of pie shell. Arrange pecans on the cream cheese mixture. Mix remaining eggs, sugar, corn syrup, and vanilla, stirring well. Carefully pour over the pecans.
- 2 Bake at 375 degrees for 40 to 45 minutes or until done.

Servings: 1

Cheesecake Squares

1/2 cup Butter	1/4 cup Sugar
1 cup Flour	1 8 oz cream cheese, room
1/2 cup Nuts, chopped	-temp.
1 Egg	2 Tbs Milk
1 Tbs Lemon juice	1/2 tsp Vanilla extract
1/3 cup Brown sugar	

Procedure

- 1 Cream butter with brown sugar, add flour and nuts. Blend to make mixture that resembles coarse crumbs. Reserve 1 cup for topping. Press remaining mixture into greased 8 x 8 pan. Bake at 350 deg. for 12 minutes or until lightly brown. Blend sugar with cream cheese until smooth. Add remaining ingredients and mix well. Spread mixture over hot baked crust and sprinkle with the reserve crumb mixture. Bake at 350 deg about 25 minutes. Cut into squares and refrigerate.

Servings: 1

Recipe Type

Cookies

Cheesecake with Raspberry Sauce - Lite

1/4	cup	Graham Cracker Crumbs	1	Egg
500	ml	Cottage Cheese, 2% Fat	2	Egg Whites
500	g	Cream Cheese - Fat Free Philadelphia	300	g Raspberries, Frozen -- Thawed
1	cup	Sugar	1	Tbs Cornstarch
2	Tbs	Cornstarch	1/2	cup Jelly
1	tsp	Vanilla Extract		

Procedure

- 1 Sprinkle graham crumbs evenly over bottom of lightly greased 9 inch springform pan. Puree well drained cottage cheese in processor until smooth. Add cream cheese, cut into cubes and continue processing until smooth. With processor on, gradually add sugar, cornstarch and vanilla. Add egg and egg whites, one at a time to cream cheese mixture; process using on and off action until just blended; pour into pan. Bake at 450 for 10 min.; reduce to 250 and bake - 40 min. Cool.
- 2 Refrigerate overnight. Serve with Raspberry sauce. Raspberry Sauce: Drain thawed,frozen raspberries, reserving juice. Place berries in sieve; crush to extract additional juice. Discard seeds. Whisk cornstarch and heated jelly into juice. Cook sauce in microwave on High until thickened (1-2 min). Refrigerate until cool. Makes 1 1/4 cups.

Servings: 12

Recipe Type

Pies

Cherry Cheesecake

1	cup	Graham Cracker Crumbs	3/4	cup	Sugar
3	Tbs	Sugar	3		Large Eggs
3	Tbs	Margarine, Melted	1	tsp	Vanilla
24	oz	Cream Cheese, Softened	21	oz	Cherry Pie Filling (1 cn)

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time mixing well after each addition. Blend in vanilla; pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F., continue baking 25 to 30 minutes or until set. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with pie filling just before serving.

Servings: 10

Cherry Cheesecake Ice Cream *

		1	Tbs	Vanilla
3 oz	Cream cheese; softened	1/2	tsp	Almond extract
1	cn Sweetened condensed milk	17	oz	Dark sweet cherries; pitted well drained -OR-
2 cup	Half & half			
2 cup	Whipping cream, unwhipped	10	oz	Maraschino cherries; drained chopped

Procedure

- 1 In large mixer bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into ice cream freezer container. Freeze according to manufacturer's directions. Makes 1-1/2 quarts.

Servings: 1

Cherry Cheesecake Muffins

1/3 cup	Cream cheese	2 tsp	Baking powder
2 Tbs	Icing sugar	1/4 tsp	Salt
1/3 cup	Butter, softened	2/3 cup	Milk
2/3 cup	Packed brown sugar	1/3 cup	Whole cherry jam
1	Egg	2 Tbs	Pecans, finely chopped
1 tsp	Grated orange rind		Optional
2 cup	All-purpose flour		

Procedure

- 1 Blend cream cheese with icing sugar; set aside. Cream together butter and brown sugar; beat in egg and orange rind. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, stirring until just blended. Do not overmix.
- 2 Spoon into large greased muffin tins, filling halfway to top. Add 1 ts of the cream cheese mixture and 1 ts of the jam to each; top with remaining batter. Sprinkle with nuts. Bake in 375 F over for 25-30 minutes or until firm to the touch. Remove immediately from tins.

Servings: 12

Cherry Crescent Cheesecake Cups

1	package Cream cheese, 8 oz.	1/4	cup	Chopped almonds
1	Egg	1	tsp	Almond extract
1	cup Powdered sugar	1	cn	Crescent rolls , 8 oz.

Procedure

- 1 -----TOPPING----- c Cherry pie filling tb Amaretto or cherry brandy tb
Margarine
- 2 Heat oven to 350F. Grease 8 muffin cups. In medium bowl, combine cream cheese and egg until smooth. Add powdered sugar, almonds and extract; mix well. Separate dough into 4 rectangles; firmly press perforation to seal. Press or roll each rectangle into an 8x4-inch rectangle. Cut each in half crosswise to form 8 squares. Press each square into bottom of prepared muffin cup, leaving corners of each square extended over sides of cup. Place about 1/4 cup cream cheese mixture in center of each square. Bring 4 corners of each square together in center of cup and firmly press points together to seal. Bake at 350F for 18 to 23 minutes or until golden brown. Immediately remove from muffin cups. In small saucepan, combine topping ingredients; cook over low heat until bubbly and margarine melts. Serve over warm desserts. Refrigerate leftovers. Makes 8 servings.

Servings: 8

Chimpanzee Cheesecake

CRUST

1/4 cup Sugar; Granulated

1 1/2 cup Graham Cracker Crumbs

Procedure

- 1 --CHEESECAKE-- lb Cream Cheese t Lemon Juice c Sour Cream tb Butter; Melted /4 c Sugar; Granulated ea Eggs; Large c Bananas; Mashed, *
- 2 * Approximately 3 medium bananas should yield the 1 cup of mashed ~ ~--
CRUST: Preheat the oven to 350 degrees F. Place the crumbs in a mixing bowl and add the butter and sugar. Blend well. Press the crumb mixture onto the bottom and partly up the sides of a greased 9-inch springform pan. Smooth the crumb mixture along the bottom to an even thickness. Bake for about 10 minutes in the oven at 350 degrees F. Cool before filling.
CHEESECAKE: Preheat the oven to 350 degrees F. In a large mixing bowl, beat the cream cheese, sugar and lemon juice together. Add the eggs, one at a time, beating well after each addition. Stir in the sour cream and the mashed bananas and blend well until very smooth. Pour the mixture into the prepared crust and bake for 1 hour. Cool in the oven, with the door propped open, until the cake is at room temperature. Chill until serving time.

Servings: 10

Chocolate Almond Cheesecake

1 1/4	cup	Graham cracker crumbs	3		Eggs
1 1/2	cup	Sugar; divided	1 1/2	tsp	Almond extract; divided
1/2	cup	Cocoa + 2 t.; divided	1	cup	Heavy cream
1/4	cup	Butter or margarine; melted	1/4	cup	Confectioner's sugar
			1/4	cup	Almonds; sliced, toasted
2		package Cream cheese; softened, 8 oz			
1	cup	Sour cream			

Procedure

- 1 Preparation Time: 0:50
- 2 Combine crumbs, 1/4 cup sugar, 2 T. cocoa, and butter; mix well. Press into the bottom of a 9 inch springform pan; chill. In a mixing bowl, beat the cream cheese, sour cream and remaining sugar until smooth. Add eggs, one at a time, beating well after each addition. Stir in 1 teaspoon of extract and remaining cocoa. Pour into crust. Bake at 350 for 45 to 50 minutes or until the center is almost set. Cool completely. Refrigerate at least 8 hours. In a mixing bowl, whip cream until it mounds slightly. Add confectioners' sugar and remaining extract; continue whipping until soft peaks form. Spread evenly over cheesecake. Sprinkle with almonds. Store in refrigerator.

Servings: 12

Chocolate Amaretto Cheesecake

1 1/2	cup	Chocolate wafer crumbs	4		Eggs
1/3	cup	Heavy cream	6	Tbs	Butter, softened
1	cup	Blanched almonds, lightly	2	cup	Sour cream
1/2	cup	Amaretto	24	oz	Cream cheese, softened
		Toasted and chopped	1	Tbs	Sugar
2	tsp	Vanilla	1	cup	Sugar
1/3	cup	Sugar	1	cup	Blanched almonds, lightly toasted and chopped

Procedure

- 1 -GARNISH- ~ Preheat oven to 375. Combine crumbs, almonds, sugar and butter. Pat mixtur on bottom and sides of a 10 inch springform pan. cream together the cream cheese, sugar, heavy cream, liqueur, and 1 t vanilla. Beat in eggs, 1 at a beating well after each addition. Beat mixture until light. Pour into cru lined pan. Bake in middle of oven for 1 1/2 hours or until top of cake cra and knife inserted in middle comes out clean. Let stand on rack 5 minutes. Combine sour cream, 1 t vanilla, and sugar. Mix well and spread evenly ove cake. Bake for 5 more minutes. Place on rack and let cool completely. cove lightly with wax paper and let chill overnight. When ready to serve, remov sides from pan and garnish with toasted almonds around outer edge and on to of cake. Hope this fills the bill.

Servings: 12

Chocolate Cappucino Cheesecake

1	cup	Chocolate wafer crumbs	1/4	tsp	Salt
1/4	cup	Softened butter	2	tsp	Instant espresso coffee
2	Tbs	Sugar			Dissolved in 1/4 cup hot water
1/4	tsp	Cinnamon			
24	oz	Cream cheese; room temp	1/4	cup	Coffee liqueur
1	cup	Sugar	2	tsp	Vanilla extract
3		lg Eggs	1	cup	Whipping cream
8	oz	Semi-sweet chocolate	2	Tbs	Powdered sugar
2	Tbs	Whipping cream	2	Tbs	Coffee liqueur
1	cup	Sour cream			

Procedure

- 1 Combine chocolate wafer crumbs, butter, sugar and cinnamon, mixing well. Butter sides and bottom of 8-inch springform pan. Press crumb mixture into pan. Set aside. Beat cream cheese until smooth. Gradually add sugar, mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth. Melt chocolate with cream over boiling water, stirring until smooth. Add to cheese mixture, blending well. Add sour cream, salt, coffee, liqueur, and vanilla, beating until smooth. Turn into prepared pan. Bake in center of oven at 350F for minutes, or until sides are puffed. Center will be soft but will firm up with chilled. Turn oven off; leave door ajar. Allow cake to cool in oven for 45 minutes. Cover and chill for 12 hours. Remove sides of pan.
- 2 Whip cream with powdered sugar and liqueur. Garnish cake with mounds of whipped cream and chocolate leaves or chocolate espresso beans (optional).

Servings: 1

Chocolate Caramel Cheesecake

		-----crust-----	1	cup	Peanuts; chopped
1 1/4	cup	Graham cracker crumbs	16	oz	Cream cheese
1/4	cup	Melted butter	1/2	cup	Sugar
		-----filling-----	2		Eggs
1		package Caramels; (14 oz. size)	1	tsp	Vanilla
			3/4	cup	Semisweet chocolate; melted
5	oz	Evaporated milk			

Procedure

- 1 Combine graham cracker crumbs and melted butter. Press crumb mixture evenly on bottom and 1 inch up sides of a 9-inch springform pan. Bake at 350 for 6 to 8 minutes. Cool Combine caramels and m heat until melted, stirring often. Pour over graham cracker crust. Sprinkle pecans evenly over caramel layer and set aside.
- 2 Beat cream cheese at high speed with electric mixer until light and fluffy. Gradually add sugar, mixing well. Add eggs one at a time, beating well after each addition. Stir in vanilla and melted chocolate, beat until blended. Pour over pecan layer.
- 3 Bake at 350 for 30 mins. Remove from oven and run knife around edge of pan to release sides. Let cool to room temperature.
- 4 Cover and chill 8 hours.

Servings: 1

Chocolate Caramel Pecan Cheesecake

2	cup	Cookie crumbs	16	oz	Cream cheese; softened
6	Tbs	Butter or margarine	1/2	cup	Sugar
14	oz	Caramels	2		Eggs
5	oz	Evaporated milk	1/2	cup	Semisweet chocolate chips melted
1	cup	Pecans; chopped	1	tsp	Vanilla

Procedure

- 1 Mix crumbs and butter, press onto bottom and sides of 9-inch springform pan. Bake 10 minutes.
- 2 Microwave caramels and milk in small bowl on high for 4 - 5 minutes or until melted, stirring every minute.
- 3 Pour over crust. Top with pecans.
- 4 Beat cream cheese and sugar until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and vanilla. Pour over pecans.
- 5 Place pan on cookie sheet.
- 6 Bake 45 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Keep refrigerated. Garnish with whipped cream.

Servings: 1

Chocolate Cheesecake

CRUST

1 1/4 cup Zwieback crumbs

1 Tbs Sugar

1/4 cup Butter, melted

Procedure

- 1 ---FILLING--- oz Semi-sweet chocolate, chopped /2 c Hot black coffee oz Cream cheese at rm. temp. c Sugar Eggs ts Vanilla extract c Heavy cream, whipped until Stiff c Shaved bittersweet chocolate
- 2 Have on hand a 10-inch springform pan. Butter the pan. Set oven at
- 3 In a bowl, combine Zwieback crumbs and one T sugar. Butter the sides of the pan. Shake some of the crumbs around the pan to coat the sides. Add the melted butter to the remaining crumbs and mix. Press these onto the bottom of the pan.
- 4 Meanwhile, melt chocolate with coffee over hot, but not boiling, water; set the chocolate aside.
- 5 In the bowl of an electric mixer beat the cream cheese until light and fluffy. Gradually add sugar, beating constantly. Stop the mixer several times to scrape down the sides of the bowl. Add the eggs, one by one, beating well after each one. Stir in vanilla and salt. Beat in melted chocolate just until blended. Pour into prepared pan.
- 6 Transfer the cheesecake to the oven and bake for 55 minutes. Turn the oven off, but leave the cheesecake inside. Use a wooden spoon to keep the oven door ajar. Let the cake sit for 3 hours. Remove the cake from the oven and cover with plastic wrap. Refrigerate overnight.
- 7 Just before serving, remove the sides from the springform pan and use wide metal spatulas to lift the cake from the bottom metal round. Transfer the cake to a platter. Spread it with whipped cream and sprinkle with shaved chocolate. Cut into thin wedges and serve.

Servings: 10

Chocolate Cheesecake #3

3/4 cup	Graham cracker crumbs finely crushed	3 8 oz	package cream; cheese,
		3	Egg yolks
1 Tbs	Sugar	2 tsp	Vanilla
2 Tbs	Butter; melted	1/4 tsp	Salt
1	package Chocolate pudding; and pie filling	3	Egg whites
		1 cup	Sour cream
3/4 cup	Sugar		
1 cup	Milk		
1	Square unsweetened chocolate		

Procedure

- 1 Combine graham cracker crumbs, sugar and melted butter. Press on bottom and
- 2 Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. Cool 4 hours. Spread top with sour cream.

Servings: 1

Chocolate Cheesecake #4

-----crust-----		24	oz	Cream cheese; softened	
1/3	cup	Butter or margarine	1	cup	Granulated sugar
1 1/2	cup	Graham cracker crumbs; * see note	4		Eggs
			1	cup	Sour cream
1/4	cup	Granulated sugar	2	cup	Semisweet chocolate chips
1/4	cup	Cocoa	1/2	cup	Butter or margarine
-----filling-----					

Procedure

- 1 * you can substitute 2 cups of oreo or chocolate wafer crumbs for the graham cracker crumbs, sugar, and cocoa.
- 2 Crust: Melt butter in a saucepan. Stir in crumbs, sugar & cocoa (or butter and chocolate crumbs). Mix well. Press into bottom & 3/4 inch up.
- 3 the sides of the ungreased 10-inch springform pan. Do not bake. Filling: Beat cream cheese and sugar until blended. Add eggs, 1 at a time, beating after each addition. Mix in sour cream.
- 4 Combine chocolate chips and butter in sauce pan over low heat until melted. Stir often. Add to cheese mixture. Pour into prepared pan. Bake in 325 F oven for about 1 1/2 hours until center is firm. Cool at room temperature, then chill. To serve, top with whipped cream & shaved chocolate.

Servings: 1

Chocolate Cheesecake #5

	Chocolate wafer crust	1 Tbs	Cocoa
1	package Semisweet chocolate mors	2 tsp	Vanilla extract
		1	Carton sour cream
4	package Cream cheese; softened		Whipped cream
2 cup	Sugar		
4	Eggs		

Procedure

- 1 Press Chocolate Wafer Crust mixture on bottom and 1/2 inch up the sides of. Reduce heat to low; cook until chocolate melts. Beat cream cheese at high speed. Let cool to room temperature on wire rack; chill at least 8 hours. Garnish with whipped cream. Yield 10-12 servings.

Servings: 1

Chocolate Cheesecake 2

3/4 cup	Graham cracker crumbs finely crushed	3 8 oz	package cream cheese, softened
1 Tbs	Sugar	3	Egg yolks
2 Tbs	Butter, melted	2 tsp	Vanilla
1	package Chocolate pudding and pie filling	1/4 tsp	Salt
		3	Egg whites
3/4 cup	Sugar	1 cup	Sour cream
1 cup	Milk		
1	Square unsweetened chocolate		

Procedure

- 1 Combine graham cracker crumbs, sugar and melted butter. Press on bottom and sides of a greased 9 inch springform pan. Combine pudding mix, sugar and milk in saucepan. Add chocolate. cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cover surface with waxed paper and set aside.
- 2 Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. (Odd. Says nothing about beating the egg whites first. Hm. Well, I would.) Pour over crumbs in pan. Bake on lowest rack at 425F for about 35 minutes or until center is set lightly when touched. Cool 4 hours. Spread top with sour cream.

Servings: 1

Chocolate Cheesecake Bars

CRUST	1/4 cup Brown Sugar, packed
1 cup Graham cracker crumbs	1/3 cup Butter Flavor Crisco, melted

Procedure

- 1 ---FILLING--- pk Cream cheese, softened - 8 ounce package /2 c Sugar tb Cocoa Eggs /2 ts Vanilla
- 2 ---TOPPING--- tb Butter Flavor Crisco pk Cream cheese, softened - 3 ounce package c Sugar, confectioners /2 ts Vanilla
- 3 Preparation Time: 20 Minutes Bake Time: 30 Minutes
- 4 Heat oven to 350 F.
- 5 CRUST: Combine graham cracker crumbs and brown sugar. Stir in butter flavor crisco. Press into an ungreased 8 x 8 x 2 pan. Bake at for 10 minutes.
- 6 FILLING: Beat cream cheese in a small bowl at medium speed until smooth. Add other ingredients (sugar, cocoa, eggs, flour and vanilla , ONE AT A TIME. Mix well after each addition. Pour over baked crust. Bake at 350 for 30 minutes. Cool to room temperature.
- 7 TOPPING: Cream Butter Flavor Crisco and cream cheese in a small bowl at medium speed until well blended. Add confectioners sugar and vanilla. Spread over surface of cooled cheesecake. Cut into bars about 2 x 1 1/2 inches. Refrigerate.
- 8 Makes 20 bars.
- 9 .

Servings: 1

Yield: 20 Cookies

Chocolate Cheesecake Pie

8 oz	Cream cheese, softened	2 cup	Whipped topping (thawed)
1 cup	Powdered sugar	1	Premade deep dish pie crust
1 tsp	Vanilla extract		-*
1 cup	Semisweet chocolate chips	1/2 cup	Caramel topping
	-melted	1/2 cup	Toasted pecan halves

Procedure

- * (from freezer section in supermarket), baked Combine cream cheese, powdered sugar and vanilla. Stir in melted chocolate chips. Mix well. Fold in whipped topping. Spoon cream cheese mixture into pie crust. Spread caramel topping evenly over top of pie. Arrange pecan halves on top. Chill a few hours before serving.

Servings: 1

Recipe Type

Pies

Chocolate Cherry Cheesecake

8 1/2 oz	Chocolate Wafers; crush fine	4	Eggs, large
1/2 cup	Butter; Melted	3/4 cup	Cherry Flavored Liqueur
12 oz	Chocolate chips, semi-sweet	1 tsp	Vanilla Extract
1 1/2 cup	Heavy cream	1 lb	Cherry Pie Filling
16 oz	Cream Cheese; Softened	1/2 cup	Cream, heavy; whipped (opt.)
1/4 cup	Sugar		

Procedure

- 1 In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides. Chill. Preheat oven to 325 degrees F. Combine over hot (not boiling) water, chocolate chips and heavy cream. Stir until morsels are melted and mixture is smooth. Set aside. In large bowl, combine cream cheese and sugar, beating until creamy. Add eggs, one at a time, beating well after each addition. Add chocolate mixture, cherry liqueur, and vanilla, mix until blended. Pour into prepared crust. Bake at 325 degrees F. for 60 minutes. Turn oven off. Let stand in oven with door ajar 1 hour. Remove, cool completely. Chill 24 hours. Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge. Decorate edge with whipped cream, if desired.

Servings: 16

Chocolate Cherry Cheesecake #1

8 1/2 oz	Chocolate Wafers, Fine Crush	4	Large Eggs
1/2 cup	Butter, Melted	3/4 cup	Cherry Flavored Liqueur
12 oz	Semi-sweet Chocolate Chips	1 tsp	Vanilla Extract
1 1/2 cup	Heavy cream	1 lb	Cherry Pie Filling
16 oz	Cream Cheese, Softened	1/2 cup	Heavy Cream Whipped (Opt.)
1/4 cup	Sugar		

Procedure

- 1 In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides. Chill. Preheat oven to 325 degrees F. Combine over hot (not boiling) water, chocolate chips and heavy cream. Stir until morsels are melted and mixture is smooth. Set aside. In large bowl, combine cream cheese and sugar, beating until creamy. Add eggs, one at a time, beating well after each addition. Add chocolate mixture, cherry liqueur, and vanilla, mix until blended. Pour into prepared crust. Bake at 325 degrees F. for 60 minutes. Turn oven off. Let stand in oven with door ajar 1 hour. Remove, cool completely. Chill 24 hours. Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge. Decorate edge with whipped cream, if desired.

Servings: 16

Chocolate Chip Cheesecake

24 oz	Cream cheese, broken into pieces	1/4 cup	Brown sugar, or to taste
		1 lb	Chocolate chips
4	Eggs, separated	1 lb	Graham cracker crumbs
2 Tbs	Vanilla extract (do not use artificial vanilla)	1/2 cup	Butter, melted
1 cup	Sour cream		

Procedure

- 1 Preheat the oven to 325 degrees F.
- 2 **PREPARE THE BATTER:** Place the egg yolks in a food processor for 5 seconds, then add the cream cheese and beat until smooth. Add the brown sugar and vanilla and process for several minutes, or until the batter is very smooth. Beat the egg whites and fold into the cheese mixture. Set aside.
- 3 **PREPARE THE CRUST:** Soften butter and combine with graham cracker crumbs. Mix until fully blended, e.g. they will form a ball when squeezed in your hand or by a spoon. Pat the crust into the sides and bottom of a springform pan about 9 inches in diameter.
- 4 Spread a generous layer of chips on the bottom of the pan, and then pour the batter into the pan. Add another generous layer of chips to the top of the cake.
- 5 Place the filled pan into the preheated oven. Baking time will vary from about 30 minutes to 2 hours. Cooking time depends on whether you want a soft, gooey "New York" style cheesecake (shorter) to a fluffy "souffle"-like cheesecake (longer). The longer you cook it, the fluffier it gets.
- 6 When the cake starts to rise like a souffle, start checking to see if it is done. It will just about double in volume, and should not flow over the sides of the pan. If the cake shimmers like Jello when shaken, it is done. Alternatively, if a knife inserted comes out clean, the cake is overcooked: the knife should be very lightly coated with batter.
- 7 **NOTES:**
- 8 * A truly decadent chocolate chip cheesecake -- This recipe came to me from a friend of mine, Bo (pronounced "boo") Ture Ahlberg, who would occasionally (read "whenever we could persuade him") bring it into work. Needless to say, it would be snarfed up immediately.
- 9 **Difficulty:** easy to moderate. **Time:** 15 minutes preparation, up to 2 hours cooking. **Precision:** measure the ingredients.

Servings: 1

Yield: 1 Cheesecake

Chocolate Chip Cheesecake

1/2	cup	Sliced almonds; toasted	3		Eggs
2 1/2	lb	Cream cheese; softened	1 1/2	tsp	Vanilla extract
1	cup	Plus 2 tablespoons sugar	1 1/2	cup	Semisweet chocolate
1/2	tsp	Ground cinnamon			Coarsely chopped
1 1/2	tsp	Grated lemon zest	3	oz	Bittersweet chocolate
1/3	cup	Fresh lemon juice			melted

Procedure

- YIELD: 8 TO 10 SERVINGS** Preheat the oven to 325 degrees. Butter a 9 inch round cake pan and line the bottom and sides with almonds. With an electric mixer at low speed, beat cream cheese until soft and smooth. With machine running, add sugar, cinnamon, lemon zest, and juice, beating well between additions. Add eggs, one at a time, beating well after each addition. Beat in vanilla. To ensure even mixing, be sure to scrape down the bowl between additions. Fold in the chopped chocolate evenly. Pour batter into lined cake pan. Tap it 3 or 4 times on the counter to eliminate air pockets. Place inside a larger pan and pour in boiling water until it rises halfway up the sides of the cake pan. Bake about 45 minutes, until center feels firm when pressed. Set aside to cool on a rack, then refrigerate 2 to 3 hours. To unmold, place pan over a low burner about 2 minutes. Invert onto a platter, then invert again (the nuts should be on the bottom). The cake can be kept in the refrigerator up to 2 days. At least two or up to eight hours before serving, top with the melted chocolate: Dip your fingers or a fork into the melted chocolate and drizzle over the center in a freeform pattern. Refrigerate until serving time.

Servings: 10

Chocolate Chip Cheesecake Dip

1/2 cup	Raisins	1/4 cup	Dark brown sugar
1 Tbs	Brandy	1 tsp	Cinnamon; ground
2 cup	Cream cheese; softened	1/2 cup	Mini chocolate chips
1/2 cup	Whipping cream		-----garnish-----
1/2 tsp	Vanilla extract		Cinnamon; ground

Procedure

- 1 Mix the raisins and brandy (making sure all the raisins are coated) and let Serve at room temperature.
- 2 Makes about 3 3/4 cups of dip.
- 3 SUGGESTED DIPPERS: Graham Crackers, Honeydew Melon, Strawberries, Peaches

Servings: 6

Chocolate Chip Cheesecake Supreme

1	cup	Chocolate Wafer Crumbs	3		Large Eggs
3	Tbs	Margarine, Melted	1/2	cup	Sour Cream
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	1	cup	Mini Semi-sweet Chips
1/4	cup	Unbleached All-Purpose Flour			

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Stir in chocolate chips and pour into crust. Bake at 350 degrees F., 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and fresh mint leaves, if desired.

Servings: 10

Chocolate Chip Cookie Dough Cheesecake

			Into chunks
1 1/2	cup	Finely crushed chocolate wafer cookie crumbs (30 cookies)	1 cup Regular or light sour cream
			3 Large eggs
1	cup	Sugar	1 tsp Vanilla; cookie dough (recipes follow)
1/4	cup	(1/8 lb.) melted butter; or margarine	
2		package (8 oz. each) cream; cheese or neufchatel	

Procedure

- 1 Mix crumbs, 2 T sugar, and butter; press firmly over bottom and 1/2-inch up. In a food processor or with a mixer, whirl or beat remaining sugar with cheese. Bake in 350 oven until cake jiggles only slightly in center when gently shaken at least 4 hours; serve or wrap airtight up to 2 days. Serves 12 to 16. **COOKIE DOUGH:** In a bowl, beat to blend 1/4 cup butter or margarine, 1/4 cup
- 2 **TOPPING:** Mix 1 c regular or light (reduced-fat) sour cream, 2 teaspoons su
- 3 **COMMENTS:** Soft, creamy lumps of chocolate chip cookie dough, made without

Servings: 8

Chocolate Chip Pumpkin Cheesecake

Chocolate cookie crust:		Softened	
=* see note		1	cup Sugar
1	cup Vanilla wafer crumbs (about 30 Wafers; crushed)	3	Tbs All-purpose flour
		1	tsp Pumpkin pie spice
		1	cup Canned pumpkin
1/4	cup cocoa	4	Eggs
1/4	cup Powdered sugar	1 1/2	cup Mini chips semi-sweet chocolate
1/4	cup Butter or margarine; melted		
3	package Cream cheese; (8 oz. each)		Chocolate leaves; **

Procedure

- 1 Prepare CHOCOLATE COOKIE CRUST. Increase oven temperature to 400 F. In large mixer bowl, beat cream cheese, sugar, flour and pumpkin pie spice until well blended. Add pumpkin and eggs; beat until well blended. Stir in small chocolate chips; pour batter into prepared crust. Bake 10 minutes. Reduce oven temperature to 250F; continue baking 50 minutes. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate before serving. Prepare and garnish with CHOCOLATE LEAVES, if desired. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 * CHOCOLATE COOKIE CRUST: Heat oven to 350 F. In medium bowl, stir together 1 cup vanilla wafer crumbs (about 30 wafers), 1/4 cup Cocoa, 1/4 cup powdered sugar and 1/4 cup (1/2 stick) melted butter or margarine. Press mixture firmly onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool slightly** CHOCOLATE LEAVES: Thoroughly wash and dry several non-toxic leaves. In small microwave-safe bowl, place 1/2 cup MINI CHIPS Semi-Sweet Chocolate. Microwave at HIGH (100%) 30 to seconds or until smooth when stirred. With small soft-bristled pastry brush, brush melted chocolate on backs of leaves. (Avoid getting chocolate on leaf front; removal may be difficult when chocolate hardens.) Place on wax paper-covered cookie sheet; refrigerate until very firm. Beginning at stem, carefully pull green leaves from chocolate leaves; refrigerate until ready to use.

Servings: 1

Chocolate Coconut Cheesecake

1	cup	Crumbs; * see note	1 1/4	cup	Sugar
3	Tbs	Sugar	1/4	tsp	Salt
3	Tbs	Butter; melted	5		Eggs
2		Unsweetened baking chocolate	1 1/3	cup	Coconut flakes
		= 1-oz squares	1	cup	Sour cream
2	Tbs	Butter	2	Tbs	Sugar
			2	Tbs	Brandy
16	oz	Cream cheese; softened			

Procedure

- * (I like the chocolate wafers with this) Mix crumbs, sugar, and butter together. Press onto bottom of 9-inch springform pan. Bake at 350F for 10 minutes. Melt chocolate and butter over low heat, stirring until smooth. Cool. Beat cream cheese, sugar and salt at medium until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mixture and coconut. Pour over crust. Bake at 350 for 50 minutes. Reduce oven to 300F. Mix sour cream, sugar, and brandy together. Carefully spread over cheesecake. Bake 10 minutes. Loosen cake from rim of pan. Completely cool before removing rim. Refrigerate. I garnish this with toasted coconut flakes.

Servings: 1

Chocolate Covered Chocolate Cheesecake

1 1/2	cup	Chocolate cookie crumbs	1	cup	Heavy cream
3	Tbs	Butter; melted	2	Tbs	Butter
24	oz	Cream cheese; softened	2	Tbs	Granulated sugar
1/2	cup	Sugar	12	oz	Semisweet chocolate
1	tsp	Vanilla			Broken into small pieces
3		Eggs			Or semisweet chocolate bits)
1/2	lb	Chocolate; melted			

Procedure

- 1 Heat oven to 350F. Mix crumbs and butter and press onto bottom of 9-inch springform pan. Bake for 10 minutes. Beat cream cheese, sugar, and vanilla until well blended. Add eggs, one at a time, mixing well after each addition. Blend in melted chocolate and pour over crust. Bake 40 minutes, turn off oven and let cake cool inside the oven as it cools down. Loosen cake from rim of pan and cool completely. Chill for at least 4 hours. Remove rim. Heat heavy cream, butter, and sugar in a heavy saucepan over medium-high heat. Stir to dissolve sugar crystals and then bring to a boil. Put chocolate pieces into a stainless steel bowl and pour boiling cream mixture over it and let stand for a few minutes. Stir until smooth and cool. Cover the sides and top of cheesecake with the ganache, smooth, and chill at least 2 hours to set.

Servings: 1

Chocolate Covered White Chocolate Cheesecake

1 1/2	cup	Chocolate wafer cookies crumbled	1/2	lb	White chocolate; melted
			1	cup	Heavy cream
3	Tbs	Butter; melted	2	Tbs	Butter
24	oz	Cream cheese; softened	2	Tbs	Granulated sugar
1/2	cup	Sugar	12	oz	Semisweet chocolate; broken into small pi
1	tsp	Vanilla			
3		Eggs			

Procedure

- 1 Mix crumbs and butter and press onto bottom of 9-inch springform pan. Bake for 10 minutes. Beat cream cheese, sugar, and vanilla until well blended. Add eggs, one at a time, mixing well after each addition. Blend in melted white chocolate and pour over crust. Bake 40 minutes, turn off oven and let cake cool inside the oven as it cools down. Loosen cake from rim of pan and cool completely. Chill for at least 4 hours. Remove rim. Heat heavy cream, butter, and sugar in a heavy saucepan over medium-high heat. Stir to dissolve sugar crystals and then bring to a boil. Put chocolate pieces into a stainless steel bowl and pour boiling cream mixture over it and let stand for a few minutes. Stir until smooth and cool. Cover the sides and top of cheesecake with the ganache, smooth, and chill at least 2 hours to set.

Servings: 1

Chocolate Marble Cheesecake

	Crumb-nut cheesecake crust	3	tsp	Flour
3	package Softened cream cheese*	1/4	cup	cocoa
		1/4	cup	Sugar
3/4	cup	1	Tbs	Vegetable oil
1/2	cup	1/2	tsp	Vanilla
2	tsp			
3	Eggs			

Procedure

- * 8 oz packages, or 24 oz total Preheat oven to 450 degrees sour cream and Add flour, 1 tablespoon at a time, blending well. Add eggs; beat well. In Alternately spoon plain and chocolate mixtures into prepared crust, ending w Let cool and chill.

Servings: 12

Chocolate Marble Cheesecake 1

	Crumb-nut cheesecake crust	3	tsp	Flour
	-	1/4	cup	cocoa
3	package Softened cream cheese*	1/4	cup	Sugar
		1	Tbs	Vegetable oil
3/4	cup Sugar	1/2	tsp	Vanilla
1/2	cup Sour cream			
2	tsp Vanilla			
3	Eggs			

Procedure

- * 8 oz packages, or 24 oz total Preheat oven to 450 degrees sour cream and 2 teaspoons vanilla in large mixer bowl; beat on medium speed until smooth. Add flour, 1 tablespoon at a time, blending well. Add eggs; beat well. In a small bowl, combine cocoa and 1/4 cup sugar. Add oil, 1/2 teaspoon vanilla and 1-1/2 cups of the cream cheese mixture; mix until well blended. Alternately spoon plain and chocolate mixtures into prepared crust, ending with dollops of the chocolate on top; gently swirl with knife or spatula for a marbled effect. Bake at 450 degrees for 10 minutes; without opening oven door, lower temperature to 250 degrees and continue cooking for minutes more. Without opening oven door, turn off heat and let cheesecake sit in oven for 30 minutes. Remove from oven and loosen sides with knife. Let cool and chill.

Servings: 12

Chocolate Marble Cheesecake-Part 1

2	cup	Cottage cheese *	3	Tbs	Unsweetened dutch processed cocoa
8	oz	Neufchatel cheese *			
3		Eggs	1/4	tsp	Instant coffee
1	cup	Plus 1 tablespoon sugar			Or espresso powder **
1	Tbs	Vanilla extract	3	Tbs	Graham cracker crumbs; (3 to 4)
1 1/2	tsp	Strained lemon juice			Or zwieback crumbs
1/4	tsp	Salt			Or crushed chocolate cookies

Procedure

- 1 Special Equipment: 8 inch round pan with a solid bottom (no springform), at least 2 inches deep. Ovenproof baking dish or skillet, at least 11 inches in diameter and 2 inches deep. 8 inch cardboard cake circle or pan bottom, optional* (2 percent) low-fat small curd cottage cheese*"1/3 Less Fat than Cream Cheese" Neufchatel Cheese (Kraft in the box is good-don't buy the kind in the tub) Position rack in lower third of oven and preheat to 350 degrees. Place a round of parchment paper in the bottom of the cake pan, and spray sides of pan with vegetable oil spray. Put water kettle on to boil. Process the cottage cheese in a food processor for 2 1/2 to 3 minutes or until silk smooth, scraping the sides and bottom of the bowl once or twice as necessary. Set aside. SEE PART 2

Servings: 1

Chocolate Marble Cheesecake-Part 2

See part 1

Procedure

- 1 In a small microwave safe bowl, soften the Neufchatel cheese in microwave on high for about 30 seconds. Or, warm gently in the top of a double boiler. Stir until smooth. Scrape into the processor. Add the eggs, 1 cup of the sugar, vanilla, lemon juice, and salt. Pulse until incorporated and perfectly smooth. Do not over process. In a small bowl, whisk cocoa, coffee powder, and the remaining tablespoon of sugar with 3 tablespoons water, until smooth. Stir one cup of the cheesecake batter into chocolate mixture. Set aside.
- 2 Pour the plain batter into the prepared pan. Pour the chocolate batter in a wide ring leaving a bull's eye of plain batter showing in the center and a border of plain batter around the edges. Using a table knife or teaspoon, use circular strokes to marble the batters until nicely but not too completely mingled. Slide oven rack part way out. Place cheesecake pan in baking dish or skillet and set on oven rack. Carefully pour boiling water around the pan to a depth of about 1 inch. Slide oven rack in gently to avoid sloshing. Bake until cheesecake has puffed and risen slightly and is just beginning to shrink from the edges of the pan, about 40-45 minutes. Remove cheesecake from water bath and cool on a rack. When completely cool, cover and chill for at least 12 hours or up to 2 days before serving.
- 3 To unmold and serve: Cover the pan with tightly stretched plastic wrap. Place a flat dish on top of plastic. Invert pan and dish and rap pan gently until cheesecake is released from pan. Remove pan and peel parchment liner from bottom of cake. Place cake circle or serving plate on the cake and carefully invert so that cake is right side up. Remove plastic wrap. Press crumbs around sides of cake. Cut with a sharp thin knife. Dip the knife in hot water and wipe it dry between cuts. Yield: 10-12 servings
Tips: The suave texture of this cheesecake relies on ultra smooth cottage cheese. This requires a food processor and at least 2 1/2-3 minutes of processing, no cheating. Once the Neufchatel Cheese has been added, pulse only enough to incorporate. Overprocessing thins the batter. If you use nonfat cottage cheese instead of lowfat, the results will not be nearly as good and you would save only about .4 grams of fat per serving. It's not worth it.

Servings: 1

Chocolate Marbled Cheesecake

1/4	cup	Chocolate wafer cookie crumbs		Chocolate sauce:
1	cn	Low-fat cottage cheese =- (24 ozs)	2	tsp Cornstarch
16	oz	Cream cheese; softened	1/4	cup Water
1 1/4	cup	Sugar (divided)	1/2	cup Light corn syrup
2		Eggs	1/4	cup Unsweetened cocoa
4		Egg whites	2	Tbs Powdered sugar
1	tsp	Vanilla extract	1	tsp Vanilla extract
1/4	cup	Unsweetened cocoa		

Procedure

- 1 Preheat oven to 325. Coat bottom & sides of 10 inch springform pan with nonstick cooking spray. Sprinkle bottom with crumbs & set aside. Put cottage cheese & cream cheese in food processor. Process until smooth. Add 1 cup sugar, whole eggs, egg whites & vanilla. Process just until smooth. Pour 3 cups batter into a separate bowl. Add cocoa & 1/4 cup sugar to mixture in processor. Process until well mixed. Spoon alternating mounds of cocoa mixture & plain mixture into springform pan. Swirl with a knife to make a marbled pattern. Bake 1 hour or until almost set. Turn oven off. Remove cheesecake from oven. Run a sharp knife around edge of pan. Return cake to oven. Let stand 1 hour with door ajar. Cover & chill 8 hours. Remove sides of pan. Place on serving platter. Sauce: in saucepan, mix together cornstarch & water. Stir until well mixed. Add corn syrup, cocoa & sugar. Turn heat to medium & stir until thickened & bubbly. Stir in vanilla & let cool. To serve, spoon some sauce into bottom of dessert plates. Place a slice of cheesecake on top.

Servings: 1

Chocolate Mini Cheesecakes

1	Chocolate crumb crust; (see	14 oz	Eagle brand sweetened conde
1/2 cup	cocoa	3	Eggs
1/4 cup	Butter or margarine; melted	2 tsp	Vanilla
24 oz	Cream cheese; softened		

Procedure

- 1 Heat oven to 300'. Paper-line or spray with cooking spray 24 muffin cups (2 1/2 inches). Press 1 heaping tablespoons of crumbs onto bottom of each cup. Stir together cocoa and butter. Beat cheese until fluffy; beat in cocoa mixture. Gradually beat in sweetened condensed milk. Beat in eggs and vanilla. Spoon into cups. Bake 35 minutes or until set. Cool (see note). Spread Chocolate Glaze over top. Refrigerate 24 hours. Makes 24 cheesecakes
- 2 Chocolate Crumb Crust: Stir together 1 1/2 cups vanilla wafer crumbs, 6 tablespoons each melted butter or margarine, powdered sugar and Cocoa.
- 3 Chocolate Glaze: Melt 2 cups (12 ounce pkg) Semi-Sweet Chocolate Chips with 1 cup whipping cream and 1 teaspoon vanilla. Stir until smooth. Use immediately.
- 4 Note: If cooking spray is used, cool baked cheesecake. Freeze 15 minutes; remove with narrow spatula.

Servings: 1

Chocolate Mint Cheesecake Cups

3/4 cup	Light cream cheese	3 Tbs	Creme de menthe
1/2 cup	Sugar	1/2 tsp	Vanilla extract
1/2 cup	Cottage cheese, 1% fat	1/8 tsp	Salt
2 Tbs	All-purpose flour	1	Egg
3 Tbs	Unsweetened cocoa powder	2	Chocolate-covered mint wafers

Procedure

- 1 Preheat oven to 300 degrees; line two mini muffin pans with paper liners. Place cream cheese, sugar, cottage cheese, flour, cocoa, creme de menthe, vanilla extract, salt and egg in a blender; cover and process until smooth. Spoon batter evenly into prepared pans. Bake for 18 minutes. Cool in pans on wire racks. Cover and chill for at least 2 hours. Pull a vegetable peeler down the sides of the candies, making tiny shavings. Top cheesecakes with shavings. (per cheesecake: 49 calories, 1.7g fat, 31% calories from fat)

Servings: 24

Chocolate Mint Meringue Cheesecake

1	cup	Chocolate Wafer Crumbs	3		Large Eggs
3	Tbs	Margarine, Melted	1	cup	Mint Chocolate Chips, Melted
2	Tbs	Sugar	1	tsp	Vanilla
24	oz	Cream Cheese, Softened	3		Large Egg Whites
2/3	cup	Sugar	7	oz	Marshmallow Creme (1 Jr)

Procedure

- 1 Combine crumbs, margarine and sugar; press onto bottom of 9-inch spring-form pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in mint chocolate and vanilla; pour over crust. Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Beat egg whites until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Carefully spread over top of cheesecake to seal. Bake at 450 degrees F.; 3 to 4 minutes or until lightly browned.

Servings: 10

Chocolate Orange Cheesecake

-----crust-----		4	Eggs
1	cup	Chocolate wafer cookies crumbled	1/2 cup Sour cream
1/4	tsp	Ground cinnamon	1 tsp Vanilla
3	Tbs	Butter or margarine; melted	1 cup Semisweet chocolate chips
-----filling-----		2	Tbs Orange-flavored liqueur
32	oz	Cream cheese; softened	1/2 tsp Orange peel; grated
3/4	cup	Sugar	

Procedure

- 1 Mix crumbs, cinnamon, and butter. Press onto bottom of 9-inch springform pan.
- 2 Bake 10 minutes.
- 3 Increase oven temperature to 350 F.
- 4 Beat cream cheese and sugar at medium speed with electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla.
- 5 Separate batter into 2 equal parts. Blend chocolate into one part. Blend liqueur and peel into remaining part. Pour chocolate batter over crust. Bake 30 minutes.
- 6 Reduce oven temperature to 325 F.
- 7 Spoon remaining batter over chocolate layer. Continue baking another minutes. Turn off oven and prop open oven door; remove cheesecake when oven has cool Loosen cake from rim of pan.
- 8 I think cheesecake in general is best when chilled over night, but it is no necessary.
- 9 (*) I've just recently found Oreo Cookie crumbs in a box. A great time saver for the lazy.

Servings: 1

Chocolate Orange Supreme Cheesecake

-----crust-----		4	Eggs
2	cup	Chocolate wafer crumbs	1/2 cup Sour cream
1/4	tsp	Cinnamon	1 tsp Vanilla
4	Tbs	Unsalted butter; melted	1 cup Semisweet chocolate chips
-----filling-----		2	Tbs Grand marnier
32	oz	Cream cheese; softened	1 tsp Grated orange peel
3/4	cup	Sugar	

Procedure

- 1 Mix crumbs, cinnamon, and butter. Press onto the bottom of a 9-inch springform pan and bake 10 minutes.
- 2 Increase oven temperature to 350. Beat cream cheese and sugar at medium speed until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla. Separate batter into 2 equal parts. Melt chocolate in double boiler and add it to one part. Blend Gran Marnier and orange peel into remaining part. Pour chocolate batter over crust and bake 30 minutes.
- 3 Reduce oven temperature to 325. Carefully spoon orange batter over chocolate layer. Continue baking another 40 minutes. Turn off oven and prop open oven door. Remove cheesecake when oven has cooled. Loosen cake from rim of pan.

Servings: 1

Chocolate Peanut Butter Cup Cheesecake

1	Chocolate / peanut graham cracker crust, see This cookbook	1/2 cup	Semisweet chocolate chips finely chopped
32 oz	Cream cheese; softened	1 cup	Chocolate fudge syrup or topping
1 cup	Sugar	1/2 cup	Blanched peanuts; coarsely chopped
4	Eggs	4	Reese's peanut butter cups --- cut in halves
2 tsp	Vanilla extract		

Procedure

- 1 Preparation Time: 14:0 Preheat oven to 350 degrees. In a large bowl beat the cream cheese, eggs, sugar, and vanilla Pour half into the prepared graham cracker crust. Add the finely ground chocolate chips to the remaining mixture and Bake for 50 minutes. Remove from the oven and cool. Pour the ch Refrigerate for 10 -12 hours before serving.

Servings: 16

Chocolate Raspberry Cheesecake

1 1/2 cup	Crème-filled Cookie Crumbs *	1 tsp	Vanilla
2 Tbs	Margarine, Melted	6 oz	Semi-sweet Chocolate Chips**
32 oz	Cream Cheese, Softened	1/3 cup	Strained Raspberry Preserves
1 1/4 cup	Sugar		
3	Large Eggs	6 oz	Semi-sweet Chocolate Chips
1 cup	Sour Cream	1/4 cup	Whipping Cream

Procedure

- 1 * Cookie crumbs should come from 18 Cream Filled Cookies that have been finely crushed. ** This 6 ozs of Chocolate chips should be melted and cooled slightly .
- 2 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla; pour over crust. Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium speed on electric mixer until well blended. Add Red Raspberry preserves; mix well. Drop rounded measuring tablespoonsfuls of chocolate cream cheese batter over plain cream cheese batter, do not swirl. Bake at 325 degrees F., 1 hour and 25 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Melt chocolate pieces and whipping cream over low heat stirring until smooth. Spread over cheesecake. Chill. Garnish with additional whipping cream, whipped, raspberries and fresh mint leaves, if desired.

Servings: 10

Chocolate Raspberry Cheesecake

1 1/2	cup	Creme-filled cookie crumbs *	2	Tbs	Margarine; melted
			1 1/4	cup	Sugar
32	oz	Cream cheese; softened	1	cup	Sour cream
3		Large eggs	6	oz	Semi-sweet chocolate chips**
1	tsp	Vanilla	6	oz	Semi-sweet chocolate chips
1/3	cup	Strained raspberry preserves			
1/4	cup	Whipping cream			

Procedure

- * Cookie crumbs should come from 18 Cream Filled Cookies that have been fi Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electri Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium Melt chocolate pieces and whipping cream over low heat stirring until smooth

Servings: 10

Chocolate Raspberry Cheesecake 2

1 1/2	cup	Oreo cookie crumbs, fine	2	Tbs	Melted butter
32	oz	Soft cream cheese	1 1/4	cup	Sugar
3		Large eggs	1	cup	Sour cream
1	tsp	Vanilla	6	oz	Semisweet chocolate chips*
1/3	cup	Strained raspberry preserves	6	oz	Semisweet chocolate chips
1/4	cup	Whipping cream			

Procedure

- 1 * This 6 oz of chocolate chips should be melted and cooled slightly.
- 2 Combine crumbs and butter; press onto the bottom of a 9" spring- form pan.
- 3 Combine 24 oz cream cheese and sugar, mixing on medium speed until well blended. Blend in sour cream and vanilla. Pour over crust.
- 4 Combine remaining 8 oz cream cheese and melted chocolate; mix well. Add red raspberry preserves; mix well. Drop rounded measuring tablespoons full over the plain cheese mixture; do not swirl.
- 5 Bake at 325F for 1 hour 25 minutes. Loosen cake from rim of pan; cool before removing from pan. Melt chocolate pieces and whipped cream over low heat stirring until smooth. Spread over cheesecake. Chill and garnish with additional whipped cream and raspberries.

Servings: 10

Chocolate Raspberry Truffle Cheesecake

1 1/2	cup	Chocolate wafer cookies crushed	1	tsp	Vanilla
2	Tbs	Margarine; melted	6	oz	Chocolate chips; melted and cooled
32	oz	Cream cheese; softened, divided	1/3	cup	Raspberry jelly; seedless -----topping-----
1 1/4	cup	Sugar	6	oz	Chocolate chips
3		Eggs	1/4	cup	Whipping cream
1	cup	Sour cream			

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan well blended. Add eggs slowly. Blend in sour cream and vanilla; pour over c speed on electric mixer until well blended. Add preserves; mix well.
- 2 Drop rounded tablespoons of chocolate cream cheese batter over plain bat do not swirl. Bake at 325 for 1 hour and 20 minutes. Loosen cake from rim o pan.
- 3 Prepare Topping: Melt chocolate chips and whipping cream over low heat, stirring until smooth. Spread over cheesecake. Chill. Garnish with whipped topping, raspberries and mint leaves.

Servings: 1

Chocolate Ricotta Cheesecake

1/3	cup	Graham cracker crumbs	1/3	cup	cocoa
3 1/2	cup	Lowfat part-skim ricotta che (yogurt cheese made from -)	2	Tbs	All-purpose flour
			2	tsp	Vanilla
32	oz	Lowfat vanilla yogurt; no ge			Strawberries; sliced and toa
2		Egg white			Kiwi fruit; sliced
3/4	cup	Sugar			

Procedure

- 1 Heat oven to 325'. Sprinkle crumbs on bottom of 9-inch springform pan. In food processor bowl or large mixer bowl process ricotta cheese until smooth. Add yogurt cheese, egg whites, sugar, cocoa, flour and vanilla; process just until well blended. Pour over crumbs. Bake 50 min or until edges are set. Turn off oven; open door slightly. Leave cheesecake in oven for 1 hr. Remove from oven. Cool; chill thoroughly. Garnish with strawberries and kiwifruit. Makes 16 servings.

Servings: 16

Chocolate Turtle Cheesecake

2	cup	Vanilla Wafer Crumbs	16	oz	Cream Cheese, Softened
6	Tbs	Margarine, Melted	1/2	cup	Sugar
14	oz	Carmels (1 bag)	1	tsp	Vanilla
5	oz	(1 cn) Evaporated Milk	2		Large Eggs
1	cup	Chopped Pecans, Toasted	1/2	cup	Semi-sweet Chocolate Chips
					*

Procedure

- * Chocolate chips should be melted. Combine crumbs and margarine, press onto bottom and sides of 9-inch spring- form pan. Bake at 350 degrees F., 10 minutes. In 1 1/2-quart heavy saucepan, melt carmels with milk over low heat, stirring frequently, until smooth. Pour over crust. Top with pecans. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate, pour over pecans. Bake at 350 degrees F., 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, additional chopped nuts and maraschino cherries, if desired.

Servings: 10

Chocolate Velvet Cheesecake

1 cup	Vanilla Wafer Crumbs	2	Large Eggs
1/2 cup	Chopped Pecans	6 oz	Semi-sweet Chips, Melted
3 Tbs	Granulated Sugar	3 Tbs	Almond Flavored Liqueur
1/4 cup	Margarine, Melted	2 cup	Sour Cream
16 oz	Cream Cheese, Softened	2 Tbs	Granulated Sugar
1/2 cup	Brown Sugar, Packed		

Procedure

- 1 Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Combine cream sheese and brown sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and liqueur; pour over crust. Bake at 325 degrees F., 35 minutes. Increase oven temperature to 425 degrees F. Combine sour cream and granulated sugar; carefully spread over cheesecake. Bake at 425 degrees F. 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Substitute 2 Tablespoons milk and 1/4 teasponn almond extract for almond flavored liqueur.

Servings: 10

Chocolate-amaretto Cheesecake - Gbdp78b

6		Chocolate Wafers ,crushed	1	tsp	Vanilla Extract
1 1/2	cup	Light Cream Cheese	1/4	tsp	Salt
1	cup	Sugar	1		Egg
1	cup	1% Low-fat Cottage Cheese	2	Tbs	Cocoa
			2	Tbs	Semisweet Choc. Mini-morsels
1/4	cup	Unsweetened Cocoa			Chocolate Curls (Optional)
1/4	cup	Aii-purpose Flour			
1/4	cup	Amaretto			

Procedure

- 1 Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl ;add cream cheese & the next 7 ingredients ,processing until smooth. Add Egg & process just until blended . Fold in Chocolate Morsels. Slowly pour mixture over crumbs in pan. Bake at 300 dg for 65 to 70 minutes or until the cheesecake is set. Let cool in pan on a wire rack. Cover & chill at least 8 hrs. Remove sides of pan ,& transfer cheesecak to a serving platter .Garnish with chocolate curls if desired .(About 200 calories per serving !!!)
- 2 Protein-6.8 / Fat-7.9 /Carbohydrate-27.2 /Cholesterol-.36 /Iron-0.8 /Sodium /Calcium 58 A cake for Lovers !!!

Servings: 12

Chocolate-Amaretto Cheesecake (Low Fat)

6		Chocolate wafers; finely crushed		per --
1 1/2	cup	Cheese, cream; light process product		Serving, , , , ,
1	cup	Sugar	200	x *calories
1	cup	Cheese, cottage 1%; low-fat	6 3/4	x *gm protein
1/4	cup	+2 tb unsweetened cocoa	7 7/8	x *gm fat
1/4	cup	Flour, all-purpose	26 1/8	x *gm carbo
1/4	cup	Amaretto	36	x *mg chol
1	tsp	Vanilla	3/4	x *mg iron
1/4	tsp	Salt	293	x *mg sodium
1		Eggs	59	x *mg calcium
2	Tbs	Semisweet choc mini morsels		
		x Chocolate curls; *optional		

Procedure

- 1 Sprinkle chocolate wafer crumbs in bottom of a 7-inch+ springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in Chocolate morsels. Slowly pour mixture over crumbs in pan. Bake at 300°F for 65 to 70 minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to a serving platter. Garnish with chocolate curls*, if desired.

Servings: 12

Yield: 12 servings

Chocolate-Amaretto Cheesecake (Make Ahead)

-you can substitute an

8 Inch pan for this cheesecake recipe, if desired. the larger cheesecake will require only 45 to 50 minutes baking time.

Procedure

- 1 chocolate wafers, finely crushed /2 cups light process cream cheese product 1 cup sugar cup 1% low-fat cottage cheese /4 cup plus 2 tbsp unsweetened cocoa /4 cup all-purpose flour /4 cup amaretto tsp vanilla extract /4 tsp salt egg tbsp semisweet chocolate mini-morsels chocolate curls
- 2 Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in chocolate morsels.
- 3 Slowly pour mixture over crumbs in pan. Bake at 300 for 65 to 70 minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to serving platter. Garnish with chocolate curls, if desired. Yield: 12 servings (about 200 calories per serving).
- 4 CHOCOLATE MINT CHEESECAKE: Substitute 1/4 cup creme de menth for amaretto. Yield: 12 servings (about 197 calories per serving).

Servings: 1

Chocolate-Cheesecake Brownies

4	oz	Semisweet chocolate square	1	tsp	Vanilla extract
		---	4		lg Eggs
		coarsely chopped	3/4	cup	Flour
1/2	cup	Butter; softened	1 1/2	Tbs	Flour
1 1/2	cup	Sugar	1		package Cream cheese(8oz); softened
1	Tbs	Sugar			

Procedure

- 1 Preparation Time: 1:20 Preheat oven to 300 deg. Grease an 8 in. square baking pan.
- 2 In a small saucepan, heat chocolate and butter over low heat, stirring constantly, until melted and smooth. Remove from heat.
- 3 Beat together 1 1/2 cups sugar, melted chocolate mixture, and 1/2 teaspoon vanilla at medium speed until blended. Beat in 3 eggs, 1 at a time, beating well after each addition. At low speed, beat in 3/4 cup flour until blended and smooth.
- 4 In a separate bowl, beat together cream cheese, remaining flour, remaining sugar, remaining egg, and remaining vanilla at medium speed until blended and smooth.
- 5 Spread two-thirds of chocolate batter in prepared pan. Spread cream cheese batter over chocolate batter. Drop remaining chocolate batter in mounds on top. Run a knife through batter to create a marble pattern.
- 6 Bake brownies until a toothpick inserted in the center comes out almost clean, 50 min. Transfer pan to a wire rack to cool completely.

Servings: 1

Chocolate-Glazed Baileys Irish Cream Cheesecake

Crust:		1/4 cup	Plus 2 tablespoons sour cream
6	Graham crackers		
1/4 cup	Unsalted butter; melted	1/4 cup	Plus 2 tablespoons baileys Original irish cream liqueur
Filling:		1 tsp	Vanilla extract
24 oz	Cream cheese; room temp		
7 Tbs	Sugar		Glaze:
1 Tbs	All purpose flour	1/2 cup	Whipping cream
2	lg Eggs	9 oz	Semisweet chocolate; chopped
			Chocolate curls; (optional)

Procedure

- 1 For Crust: Preheat oven to 350. Finely grind graham crackers in processor. Add butter and blend until combined. Press crust mixture onto bottom (not sides) of 9-inch-diameter spring form pan. Bake crust until golden about 8 minutes. Transfer crust to rack. Maintain oven temp. For filling: Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Beat in flour. Add eggs 1 at a time, beating just until combined. Mix in remaining ingredients. Pour filling into crust. Bake 10 min. Reduce oven temperature to 250. Bake about 40 min. longer. Cool cake in a pan on rack 10 min. Loosen cake. Cool. Chill overnight. For Glaze: Bring cream to simmer in heavy med. saucepan. Reduce heat to low. Add chopped choc. and stir until melted and smooth. Cool glaze to lukewarm. Pour glaze over cake after releasing cake from pan. Refrigerate until glaze sets, about 30 minutes. 12 servings

Servings: 12

Chocolate-Glazed Cheesecake

8 1/2 oz	Chocolate wafer cookies crushed	1/4 cup	Pecans; chopped
3/4 cup	Sugar; divided	5 oz	Cream cheese; softened
1/4 cup	Butter or margarine; melted	1/4 tsp	Almond extract
			Chocolate leaves (optional)
16 oz	Cream cheese; softened/ divided		Chocolate glaze:
3	Eggs	6 oz	Semisweet chocolate squares
1 tsp	Vanilla extract; divided	1/4 cup	Butter or margarine
2 oz	Semi sweet chocolate squares	3/4 cup	Powdered sugar; sifted
	Melted	2 Tbs	Water
		1 tsp	Vanilla extract
1 1/3 cup	Sour cream; divided		
1/3 cup	Dark brown sugar; firm packed		
1 Tbs	All-purpose flour		

Procedure

- 1 Preparation Time: 0:30 Combine cookie crumbs, 1/4 cup sugar, and butter in a bowl; blend well. Press on bottom and 2 inches up sides of a 9-inch springform pan. Set aside. Combine 1 (8-ounce) package cream cheese and 1/4 cup sugar; beat until fluffy. Add 1 egg and 1/4 teaspoon vanilla; blend well. Stir in melted chocolate and 1/3 cup sour cream. Spoon over chocolate crust. Combine remaining (8-ounce) package cream cheese, brown sugar, and flour; beat until fluffy. Add 1 egg and 1/2 teaspoon vanilla; blend well. Stir in pecans. Spoon gently over chocolate layer. Combine 5 ounces cream cheese and remaining 1/4 cup sugar; beat until fluffy. Add remaining egg, and blend well. Stir in remaining 1 cup sour cream, 1/4 teaspoon vanilla, and almond extract. Spoon gently over pecan layer. Bake at 325 degrees for 1 hour; turn oven off, and leave cheesecake in oven 30 minutes; partially open door of oven, and leave cheesecake in oven an additional 30 minutes. Let cool to room temperature on a wire rack. Chill at least 8 hours. Remove from pan. Spread warm chocolate glaze over cheesecake. Garnish with chocolate leaves, if desired.

Servings: 10

Yield: 10 to 12 servings.

Chocolate-Marbelized Cheesecake

	FOR THE CHOCOLATE	1	tsp	vanilla extract
	COOKIE CRUST:	1/2	cup	sugar
4	oz	chocolate wafer cookies	2	large eggs
2	Tbs	unsalted butter, melted	1	pinch salt
	FOR THE CHEESECAKE:	2	cups	sour cream
6	oz	semisweet chocolate		
12	oz	cream cheese, room temperature		

Procedure

- 1 FOR THE COOKIE CRUST: Butter only the sides of an 8"x2.5" or 8"x3" Springform pan, not the bottom. The cookies must be ground to crumbs. Either break them into pieces and grind them in a food processor with a steel blade; OR grind them in batches in your blender; OR place in a heavy plastic bag and pound and roll them with a rolling pin until they are fine. You should have 1 cup of crumbs.
- 2 Mix the crumbs with the melted butter in a bowl, using a rubber spatula until the butter is evenly distributed. You will think there is not enough butter, but there is. Pour it into the baking pan and use your fingers to press it into a compact, even layer on the bottom only. Refrigerate FOR THE CHEESECAKE: Preheat the oven to 350F. Melt the chocolate (I do it in my microwave; it takes about 2 minutes on High, but I stop every 30 seconds to stir it to ensure it doesn't burn) and set aside to cool slightly. Beat the cream cheese until very smooth. Add the vanilla and sugar and beat to mix. Add the eggs one at a time, scraping the bowl with a rubber spatula and beating till smooth after each. Then add the salt and 1 1/2 cups of the sour cream and beat till smooth.
- 3 Beat the melted chocolate with the remaining 1/2 cup sour cream (you can use the same beaters you used for the cheese mixture without washing them). Remove 1 1/2 cups of the cream cheese mixture and beat into the chocolate.
- 4 Place the two batters, alternating colors, by spoonfuls over the crust in the pan. Use the flat side of a table knife to marbelize: cut down through the batters and use the knife to swirl them into large spirals and/or zigzags and form an attractive pattern. Don't over mix or you'll lose the contrast.
- 5 Briskly rotate the pan a bit first in one direction, then the other, to level the top. Bake 30 minutes on the lowest rack in your oven. It will seem soft, but it's done. Cool on a rack to room temperature, then chill at least 5-6 hours before serving cold.

Chocolate-Marbelized Cheesecake

Servings: 1

Recipe Type

Bbq List, Desserts

Chocolate-Raspberry Truffle Cheesecake

Procedure

- 1 ----CRUMB CRUST---- /2 c Wafer crumbs; chocolate /3 c Butter or margarine; melted /2 c Sugar
- 2 -----FILLING----- oz Chocolate squares; semisweet Cut into 1/2" cubes /4 c Coffee; hot & strong oz Cream cheese; cut 1" cubes oz Sour cream c Sugar Eggs tb Cream; whipping ts Vanilla /4 c Chambrey/ raspberry liqueur Raspberry Sauce * Cream; whipped & mint sprigs
- 3 Crumb Crust: Combine wafer crumbs; butter, and 1/2 cup sugar; blend well. Press on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Set aside.
- 4 Filling: Position knife blade in food processor bowl; add chocolate cubes, and process until finely ground. With food processor running, pour hot coffee through food chute. Process until chocolate is melted and smooth. Add cream cheese cubes and next 6 ingredients, and process until mixture is smooth, stopping once to scrape down sides of processor bowl. Pour mixture into prepared crust, and bake at 350-degrees for 55 minutes. (Center will still be soft.) Let cheesecake cool to room temperature on a wire rack. Cover and chill at least 8 hours. Carefully remove sides of pan. Place each serving on a pool of Raspberry Sauce. Garnish if desired. Yield: 10 to 12 servings. * Raspberry Sauce recipe follows separately.

Servings: 12

Choco-Lato Cheesecake

1 1/2	cup	Chocolate wafers	4	Eggs
1/3	cup	Butter; melted	1/2	cup Sugar
1/2	Tbs	Granulated sugar		A dash salt
2		Sweet chocolate (1 oz each)		Chocolate cookies; for garnish
16	oz	Cream cheese		Mint leaves; for garnish

Procedure

- 1 Preheat oven to 375 degrees. Combine melted butter, cookie crumbs and sugar well. Press crumb mixture into bottom of an 8-inch round spring form pan. Melt chocolate in baggie on stove top by submerging it into hot water, or buy already melted. Micro-cook cream cheese on a plate at medium-high to soften. Combine cream cheese, melted chocolate, eggs, sugar and salt thoroughly. Pour mixture over prebaked crust. Bake until center of dish is almost set. Refrigerate or stick in freezer until ready to serve. Approximately 23 minutes.

Servings: 1

Chunky Chocolate Cheesecake

Crust:		1 cup	White sugar
1 cup	Chocolate cookie crumbs	16 oz	Sour cream
2 Tbs	Unsalted butter; softened	4	Eggs
1/8 tsp	Salt	1 Tbs	Vanilla extract
Filling:		9 oz	Chopped semisweet chocolate blocks
16 oz	Cream cheese		

Procedure

- 1 Preheat oven to 350. Mix together cookie crumbs, butter, and salt. Press mixture into bottom of 9 inch springform pan. Chill while making filling. Filling: with electric mixer, beat together cream cheese and sugar. Blend in sour cream. Add eggs and vanilla and blend until well mixed and smooth. Stir in 1 cup chocolate chunks. Pour filling into springform pan with chilled crust and smooth top with spatula. Sprinkle top with remaining chocolate chunks. Bake 30-40 minutes and turn off oven. Leave cheesecake in over 1 hour. Remove from oven and chill until firm, about 3-4 hours. Yield 1 9-inch cheesecake **SHOW**

Servings: 1

Citrus Cheesecake

1 1/2 cup Crushed coconut cookies 1/2 cup Melted butter
2 1/2 Tbs Sugar

Procedure

- 1 1/4 tbsp. gelatin 1/4 c. water 3 eggs, separated 1/4 tsp. salt 1/2 c. milk 1/2 c. sugar 1/2 c. brown sugar 4 tbsp. lemon juice 4 tbsp. orange juice 4 tbsp. grapefruit juice 1 1/2 tbsp. grated lemon rind 1 lb. cream cheese 1 1/2 tsp. vanilla 1 c. cream 1 1/2 tbsp. grated orange rind 1. Mix together the crushed cookies, sugar and melted butter. Press firmly on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soak the gelatin in the water for 5 minutes.
- 3 Mix the egg yolks with the salt and milk in the top of a double boiler. Place over simmering water and cook, stirring constantly, until thick. Remove from heat.
- 4 Add sugar, brown sugar and gelatin to the egg yolk mixture and stir until the sugars and the gelatin are dissolved.
- 5 Add the juices and grated lemon rind. Cool until the mixture begins to thicken.
- 6 Press the cream cheese through a strainer and beat with the vanilla and cooled gelatin mixture until smooth.
- 7 Whip the cream and fold into the cream cheese mixture.
- 8 Beat the egg whites until they form soft peaks and fold into the cheese mixture.
- 9 Pour into the prepared crust and sprinkle with grated orange rind. Chill for several hours or overnight. Serves 8.

Servings: 8

Classic Cheesecake (Mf)

2	cup	Graham cracker crumbs	1	cup	Sugar
1/4	cup	Confectioners' sugar	1/4	cup	Flour
6	Tbs	Butter (6-8t); melted	1	tsp	Vanilla
1	lb	Cottage cheese	1	cn	Cherry pie filling; optional or fresh sliced fresh
1	pint	Sour cream			Strawberries or blueberries
8	oz	Softened cream cheese			to serve wi th
3		lg Eggs; lightly beaten			Cake

Procedure

- 1 Preheat the oven to 300 degrees. Butter a 12 inch springform pan. Mix the pulverized graham crackers, sugar and melted butter and pat this dough into the bottom of the springform pan. Bake for 15 minutes or until set, remove and cool before filling.
- 2 Raise the temperature to 350 degrees. With an electric mixer beat the cottage cheese, sour cream, cream cheese, eggs, sugar, flour and vanilla. Beat for 10 minutes; batter will be very thin. Pour over crust and bake for minutes. Turn off oven but leave cake in for an additional 30 minutes. Do not open oven door.
- 3 Remove cake from oven then cool cake for 2 hours. When cool, run a thin metal spatula around edge of cake. Loosen and remove sides of springform pan. Note that, when cooling, cheesecake will develop a large crack across the top.
- 4 Slide cake onto plate. If you wish, top with pie filling or serve a wedge of cake with fresh berries.

Servings: 12

Yield: 12 to 16 servings Copyright, 1996, TV FOOD NETWORK

Cocktail Cheesecake

	(1/2 cup	Finely chopped pecans
2	package Cream cheese 8 oz. ea.	1/4 cup	Minced green onions
	Softened		Red bell peppers or whole Pimientos
1	Blue cheese 8 oz.;crumbled		Green onion tops
2 1/2 cup	Sour cream; divided		Crackers and cocktail rye Bread
1/8 tsp	White pepper		
3	Eggs		

Procedure

- 1 In large bowl of electric mixer, beat cream cheese and blue cheese together until light and fluffy, about 5 minutes. Mix in one cup of the sour cream and the pepper. Add eggs, one at a time, beating well after each addition. Stir in nuts and onion until well combined. Pour mixture into a buttered 9" spring-form pan. Bake @ 300~ for 60 - 70 minutes until knife inserted in the center comes out clean. Remove from oven and let stand 5 minutes. Spread remaining 1 1/2 C. sour cream over top and return to oven for 10 minutes. Remove from oven and cool completely on wire rack. When cool, refrigerate for at least 3 hours or overnight. Remove sides of springform pan and place cake and bottom of pan on serving platter. Decorate top with red pepper or pimiento flowers. Use green onion tops to make stems and/or leaves. Serve with crackers and cocktail rye bread. Makes 1 9" round cheesecake.

Servings: 1

Cocoa Cheesecake

16 oz	Cream cheese; softened	2	Eggs
3/4 cup	Plus 2 tablespoons sugar; divided	8 oz	Dairy sour cream
1/2 cup	cocoa		Graham crust (recipe follows)
2 tsp	Vanilla extract; divided		Fresh fruit; sliced

Procedure

- 1 Heat oven to 375 degrees Fahrenheit. In large mixer bowl, beat cream cheese, 3/4 cup sugar, cocoa and 1 teaspoon vanilla until well blended. Add eggs; blend well. Pour batter into prepared Graham Crust. Bake 20 minutes. Remove from oven; cool 15 minutes. Increase oven temperature to 425 degrees Fahrenheit. In small bowl, stir together sour cream, remaining 2 tablespoons sugar and remaining 1 teaspoon vanilla until smooth; spread evenly over top of cheesecake. Bake 10 minutes; remove from oven. Loosen cheesecake from side of pan; cool to room temperature. Refrigerate several hours or overnight; remove side of pan. Garnish with fresh fruit. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 Graham Crust: In bowl, combine 1 1/2 cups graham cracker crumbs, 1/3 cup sugar, and 1/3 cup melted butter or margarine. Press mixture onto bottom and halfway up side of 9-inch springform pan. Variation: Chocolate Lover's Cheesecake: Prepare batter as directed above; stir 1 cup Semi-Sweet Chocolate Chips into batter before pouring into crust. Bake and serve as directed.

Servings: 1

Cocoa-Nut Meringue Cheesecake

7 oz	(1 pk) Flaked Coconut *	2 Tbs	Water
1/4 cup	Chopped pecans	1 tsp	Vanilla
3 Tbs	Margarine, Melted	3	Large Eggs, Separated
16 oz	Cream Cheese, Softened	dash	salt
1/3 cup	Sugar	7 oz	(1 jr) Marshmallow Creme
3 Tbs	Cocoa	1/2 cup	Chopped Pecans

Procedure

- * Coconut should be flaked and toasted. Combine coconut, pecans, and margarine, press onto bottom of 9-inch springform pan. Combine cream cheese, sugar, cocoa, water and vanilla, mixing at medium speed on electric mixer until well blended. Blend in egg yolks, pour over crust. Bake at 350 degrees F., 30 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Beat egg whites and salt until foamy, gradually add marshmallow creme, beating until stiff peaks form. Sprinkle pecans over cheesecake to within 1/2-inch of outer edge. Carefully spread marshmallow creme mixture over top of cheesecake to seal. Bake at 350 degrees F., 15 minutes. Cool.

Servings: 10

Coconut Choco Cheesecake

1	cup	Graham Cracker Crumbs	1/4	tsp	Salt
3	Tbs	Sugar	5		Large Eggs
3	Tbs	Margarine, Melted	1 1/3	cup	Flaked Coconut (3.5 oz Can)
2	oz	Unsweetened Baking Chocolate	1	cup	Sour Cream
2	Tbs	Margarine	2	Tbs	Sugar
16	oz	Cream Cheese, Softened	2	Tbs	Brandy
1 1/4	cup	Sugar			

Procedure

- 1 Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring-form pan. Bake at 350 degrees F., 10 minutes. Melt chocolate and margarine over low heat; stirring until smooth. Combine cream cheese, sugar and salt; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mixture and coconut; pour over crust. Bake at 350 degrees F., 55 to 60 minutes or until set. Combine sour cream, sugar and brandy; spread over cheesecake. Bake at 300 degrees F., 5 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Servings: 10

Coffee Cream Cheesecake

1 1/2 cup Crushed coconut cookies 1/2 tsp Nutmeg
1/2 cup Desiccated coconut 1/2 cup Melted butter

Procedure

- 1 eggs, separated 1 c. milk 1/2 c. sugar 1 1/4 tbsp. gelatin 1/8 tsp. salt 1/4 tsp. instant coffee powder 1 lb. cream cheese 1/3 c. sugar 2/3 c. cream COFFEE CREAM: 2/3 c. cream 1 1/2 tsp. instant coffee powder 1/2 tsp. sugar 1. Mix together the crushed cookies, coconut, nutmeg and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Lightly beat the egg yolks with the milk in a saucepan.
- 3 Mix in the sugar, gelatin and salt; heat until the sugar and gelatin are dissolved. Remove from heat.
- 4 Stir in the instant coffee powder and cool.
- 5 Press the cream cheese through a strainer and beat with the gelatin mixture until smooth.
- 6 Beat the egg whites until they form soft peaks. Slowly add the sugar and continue to beat until stiff. Fold into the cheese mixture.
- 7 Whip the cream and gently fold into the mixture.
- 8 Pour into the prepared crust and chill until firm.
- 9 Mix together the cream, instant coffee powder and sugar. Chill for at least 30 minutes, then beat until thick. Spread on the top of the cheesecake and serve. Serves 8.

Servings: 8

Connola's Ricotta Cheesecake

2	lb	Ricotta	1	Lemon Rind; grated
1 1/3	cup	Sugar	1	tsp Vanilla
1/3	cup	Flour	1/2	tsp Lemon Extract
5		lg Egg Yolks		Graham Cracker Crumbs
5		lg Egg Whites		Butter
1/3	cup	Heavy Cream		

Procedure

- 1 Beat ricotta, 1 cup sugar and egg yolks until smooth. Mix in flour, lemon rind, lemon & vanilla extracts. In separate bowl, beat egg whites and 1/3 cup sugar until peaks form. Fold in whipped cream and beaten egg whites into ricotta mixture. Butter an 8 1/2" spring pan and sprinkle w/graham cracker crumbs. Pour mixture into pan. Do NOT FILL TO TOP. Leave room for cake expansion while cooking. Preheat oven 425~ and bake 10 min. Reduce heat to 325~ and bake 1 hour. Turn off oven and let cake cool in oven with door closed. Sprinkle w/conf sugar just before serving.
- 2 NOTES: Make sure to butter and crumb pan well to prevent sticking and don't overfill the pan w/batter as it will spill over. Recipe for 12: When doing conversion, make sure you use only 7 eggs, 1/2 c flour, 1 1/2 c sugar and 3 lbs ricotta. Remember to load the mixture higher in the center of the pan so that it doesn't sink so much.

Servings: 8

Cookies and Cream Cheesecake

2	cup	(24) crushed creme-filled chocolate cookie	1/2	cup	Sugar
			3/4	cup	Milk
6	Tbs	Margarine; softened	1	cup	Whipping cream; whipped
1		Unflavored gelatin	1 1/4	cup	(10) coarsely chopped creme-filled chocolate
1/4	cup	Cold water			
1		(8 oz.) pkg. cream cheese softened			

Procedure

- 1 Combine cookie crumbs and margarine; press onto bottom and sides of 9 inch springform pan.
- 2 Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and milk, mixing until blended. Chill until mixture is thickened but not set. Fold in whipped cream. Reserve 1 1/2 cups cream cheese mixture; pour remaining cream cheese mixture over crust. Top with cookies and reserved cream cheese mixture. Chill until firm. 8 servings.

Servings: 4

Cookies And Cream Cheesecake

2	cup	Cream-filled Cookies *	1/2	cup	Sugar
6	Tbs	Margarine, Softened	3/4	cup	Milk
1		Env. Unflavored Gelatin	1	cup	Whipping Cream, Whipped
1/4	cup	Cold Water			
8	oz	Cream Cheese Softened	1 1/4	cup	Creme-filled Cookies **

Procedure

- * The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done. ** These cookies should be chocolate cream filled cookies and should be coarsely chopped. Combine cookie crumbs and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on an electric mixer until well blended Gradually add gelatin mixture and milk, mixing until well blended. Chill until mixture is thickened but not set. Fold in whipped cream. Reserve 1 1/2 C cream cheese mixture; pour remaning cream cheese mixture over crust. Top with cookies and reserved cream cheese mixture. Chill until firm.

Servings: 8

Cool Lemon Refrigerator Cheesecake

2	cup	Crushed plain vanilla cookies	2 1/2	Tbs	Sugar
			1 1/2	tsp	Cinnamon
1/2	cup	Melted butter			

Procedure

- 1 pkg. lemon gelatin 3/4 c. boiling water 2 tbsp. grated lemon rind 1/3 c. lemon juice 1 can evaporated milk, chilled 1/2 lb. cream cheese 1 c. sugar /2 tsp. vanilla 1. Mix crushed cookies, melted butter, sugar and cinnamon. Press on bottom and sides of a 9 inch springform pan. Refrigerate until ready for use.
- 2 Mix together the gelatin, boiling water, lemon rind and lemon juice. Stir until the gelatin is dissolved. Cool slightly.
- 3 Beat the evaporated milk with a rotary or electric mixer until thick.
- 4 Beat cream cheese with sugar until soft and smooth. Add vanilla.
- 5 Add the beaten milk to the cheese mixture and fold in the gelatin mixture.
- 6 Pour into the prepared crust and chill for several hours before serving. Serves 8.

Servings: 8

Country Life Tofu Cheesecake

CRUST

1/4 lb Soy margarine

5 cup Finely ground granola

Procedure

- 1 ---FILLING--- c Soymilk; -OR- c -Dry Soyagen AND c -Water oz Tofu /2 c Dry fructose /2 c Refined soy oil tb Vanilla extract ts Almond extract ts Arrowroot powder
- 2 ---TOPPING--- /4 c Apple juice concentrate tb Arrowroot powder c Fresh strawberries
- 3 Blend granola and margarine together in bowl. Spread in oiled pie plate and bake at 350F for 5 min. Blend filling ingredients in blender until smooth. Pour into pie crust. Bake at 350F for 20 min. Mix 1/2 c of juice concentrate with arrowroot. Simmer strawberries with 1/4 c of juice concentrate. Add arrowroot mixture and simmer for 15 min more. Pour topping over cheesecake and cool before slicing.

Servings: 8

Cranberry Cheesecake With Cranberry Orange Compote

CRANBERRY FILLING	1/3 cup Orange juice, fresh
1 lb Cranberries *	1 1/3 cup Sugar

Procedure

- CHEESE FILLING** 1b Cream cheese ** x Large eggs /3 c Sugar
- CRUST--- /3 c Vanilla wafer crumbs *** tb Unsalted butter, melted
- TOPPING--- c Sour cream ts Vanilla extract /3 c Sugar
- COMPOTE--- c Sugar /4 c Cranberry filling **** x Large oranges /2 c Water ts Orange peel, minced *****
- fresh or frozen, about 4 2/3 cups ** room temperature *** about 40 wafers
**** reserved from cheesecake recipe ***** orange part only
- FOR CRANBERRY FILLING:** Combine cranberries, sugar, and fresh orange juice in heavy medium saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer until berries pop and mixture thickens, stirring frequently to prevent sticking, about 10 minutes. Cool cranberry filling completely.
- FOR CHEESE FILLING:** Using an electric mixer, beat cream cheese and sugar in a large bowl until well blended. Add eggs 1 at a time, beating after each addition. Set cheese filling aside.
- FOR CRUST:** Preheat oven to 350F degrees. Lightly butter 9-inch diameter spring form pan with 2 3/4-inch-high sides. Place cookie crumbs in medium bowl. Add melted butter and blend until moist crumbs form. Press onto bottom (not sides) of prepared pan.
- Pour cheese filling over crust in pan. Spoon 1 cup cranberry filling over cheese filling (reserve remaining cranberry filling for compote). Using a small sharp knife, swirl to form marble pattern. Bake until center of cheesecake is set, about 1 hour. Transfer cheesecake to rack and maintain oven temperature.
- MEANWHILE, PREPARE TOPPING:** Mix sour cream, sugar, and vanilla in small bowl. Gently press down any raised edges of cheesecake. Spoon topping over cake. Bake 5 minutes. Transfer cheesecake to rack and cool. Cover and refrigerate over night. (Cheesecake can be prepared 2 days in advance. Keep refrigerated)
- Release pan sides. Transfer cheesecake to platter. Cut cheesecake into wedges and serve, passing compote separately.

Cranberry Cheesecake With Cranberry Orange Compote

12 CRANBERRY ORANGE COMPOTE: Combine sugar and water in heavy small saucepan. Bring to a boil, stirring until sugar dissolves and liquid appears clear. Transfer to medium bowl and mix in 1 3/4 cups reserved cranberry filling and minced orange peel. Using small sharp knife, cut peel and white pith from oranges. Working over another bowl to catch juices, cut between membranes to release segments. Add segments to bowl with juices. (Can be prepared 8 hours ahead. Cover oranges and cranberry filling separately and refrigerate.) Add orange segments and juices to compote and serve. Use any leftover compote on vanilla ice cream or pound cake.

Servings: 10

Creamy Chilled Cheesecake

1 cup	Graham Cracker Crumbs	1/2 cup	Sugar
1/4 cup	Sugar	3/4 cup	Milk
1/4 cup	Margarine, Melted	1/4 cup	Lemon Juice
1	Env. Unflavored Gelatin	1 cup	Shipping Cream, Whipped
1/4 cup	Cold Water		Strawberry Halves
8 oz	Cream Cheese, Softened		

Procedure

- 1 Combine Crumbs, sugar, and margarine; press onto bottom of 9-inch spring-form pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Chill until slightly thickened; fold in whipped cream. Pour over crust; chill until firm. Top with strawberries before serving.

Servings: 8

Creamy Chocolate Cheesecake

1	cup	Salted or unsalted pretzels finely crushed	1/3	cup	European style co
			2		Eggs
1	Tbs	Sugar	1	cup	Dairy sour cream
1/3	cup	Butter or margarine; melted	2	tsp	Vanilla extract
16	oz	Cream cheese; softened			
1	cup	Sugar			

Procedure

- 1 Heat oven to 350F. For crust, in medium bowl combine crushed pretzels and 1/3 cup sugar; stir in butter. Press mixture on bottom of 9" springform pan. Bake 8 minutes; cool slightly. In large mixer bowl beat cream cheese until smooth and fluffy. Gradually beat in 1 cup sugar and cocoa. Add eggs, one at a time, beating well after each addition. Stir in sour cream and vanilla; blend well. Pour into pan. Bake 35 minutes. Turn off oven; leave cheesecake in oven 20 minutes without opening door. Remove from oven. Cool completely; cover and refrigerate. Garnish as desired. Creamy Chocolate Cheesecake Squares ~ Double ingredients above for pretzel crust. Press mixture firmly on bottom of buttered 13/9x2" baking pan. Bake as directed. Prepare cheesecake using recipe above. Bake 35 minutes or until edges are set (edges may crack slightly). Remove from oven. Cool completely.

Servings: 10

Crumb - Nut Cheesecake Crust

5 oz	Pecans (approx.)	1/4 cup	Confectioners sugar
3/4 cup	Vanilla wafer crumbs	1/4 cup	Melted butter

Procedure

- 1 Chop nuts very finely in food grinder or food processor (a salad shooter works great, put through twice.) Should have 1 cup of ground nuts. Cookies should also be chopped very finely. Combine crumbs, chopped nuts and sugar, and mix thoroughly; drizzle with melted butter and mix lightly. Press onto bottom and 1 /2 inches up side of springform pan. Note 1: Requires about 25 vanilla wafers to make 3/4 cups crumbs. Note 2: Any type of dry, unfilled, unfrosted cookies may be used

Servings: 1

Czechoslovakian Cheesecake

CRUST

1 x Sweet Yeast; See Recipe # 23

Procedure

- 1 --CHEESECAKE-- c Cottage Cheese c Sugar; Granulated T Cornstarch T Rum; Dark /3 c Raisins /4 c Butter; No Margarine ea Eggs; Large, Separated T Milk OR Heavy Cream /2 t Lemon Rind; Grated
- 2 Preheat the oven to 350 degrees F. Press the cottage cheese through a sieve and drain. In a large mixing bowl, combine the butter, sugar, and the egg yolks. Beat until foamy, then add the cornstarch, milk, rum, cheese, lemon rind and raisins blending well. Beat the egg whites until they form soft peaks, then gently fold them into the cheese mixture. Pour the mixture into the prepared crust and bake for 50 minutes, or until the edges are golden brown. Cool and serve at room temperature.

Servings: 10

Daiquiri Cheesecake

	CRUST	6	Butter, melted
1 1/2	package Graham crackers, crushed	1/3 cup	Sugar

Procedure

- 1 -----FILLING----- oz Cream cheese, softened Jumbo eggs, separated /3 c Sugar Env. Knox gelatin /2 c Light rum /3 c Fresh lime juice /2 ts Fresh grated lime peel /2 ts Fresh grated lemon peel pt Whipping cream /2 c Powdered sugar
- 2 Mix crust ingredients and pat into bottom of springform pan. Bake at ~F for 10 minutes. Soften gelatin in small saucepan with 3/4 cup water. Stir egg yolks into sugar. Add to gelatin mixture with lime juice, rum and rinds and cook over med. heat. stirring constantly until mixture thickens and bubbles. Cool. Beat cheese in large bowl until light and fluffy. Slowly add gelatin mixture and blend well. Beat egg whites until soft peaks form. Add powdered sugar and continue beating until stiff peaks form. Fold into cheese mixture. Whip cream and fold into cheese mixture. Pour into crust and refrigerated several hours or overnight.

Servings: 12

Dark Chocolate and Pumpkin Cheesecake-Part 1

Chocolate cookie crust:		1 lb	Cream cheese
1 cup	Pecan pieces	3/4	Granulated sugar
6	Deep dark chocolate fudge	2 Tbs	All-purpose flour
	Cookies/ (recipe follows)	1/2 tsp	Salt
1 tsp	Unslated butter; melted	3	Eggs
Chocolate cheesecake:		1 tsp	Vanilla
8 oz	Semisweet chocolate	1 cup	Pumpkin puree
	Broken in 1/2-oz pieces	1/4 tsp	Ground cinnamon
1/4 cup	Brewed coffee; full strength	1/4 tsp	Ground allspice
3/4 lb	Cream cheese; softened	1/8 tsp	Ground cloves
3/4 cup	Granulated sugar		Semisweet chocolate ganache
1/2 tsp	Salt	1 cup	Heavy cream
3	Eggs	2 Tbs	Unslated butter
1 tsp	Vanilla	2 Tbs	Granulated sugar
	Pumpkin cheesecake -	12 oz	Semisweet chocolate
2 tsp	Unsalted butter; melted		Broken into 1/2-oz pieces

Procedure

- 1 See parts 2 and 3

Servings: 1

Dark Chocolate and Pumpkin Cheesecake-Part 2

See parts 1 and 3

Procedure

- 1 Preheat oven to 325F. Toast the pecan pieces on a baking sheet in pre-heated oven for 6 to 8 minutes. Remove from the oven and allow to cool to room temperature. Lower oven temperature to 300 F. In a food processor fitted with metal blade, chop the cookies and the pecans until they are crumbs (yield about 2 cups of crumbs), about 20 to 30 seconds. Set aside. Coat the bottom of a 9"x3" springform pan with 1 tsp. melted butter. Use hands to press 1 cup of crumbs to a uniform level and thickness on the butter bottom of pan. Set aside. To prepare the chocolate cheesecake, heat 1 inch of water in the bottom half of a double boiler over medium-high heat. Place the semisweet chocolate and coffee in the top half of the double boiler. Tightly cover the top with film wrap and allow to heat for 6 to 8 minutes. Remove from heat and stir until smooth. Place 3/4 pound softened cream cheese, 3/4 cup sugar, and 1/2 tsp. salt in a bowl of an electric mixer fitted with a paddle. Beat on low for 1 minute and on medium for minutes. Scrape down bowl. Add 3 eggs, one at a time, beating on high for 20 seconds and scraping down the bowl after each addition. Then beat mixture for 1 minute more on high. Add 1 tsp. vanilla and beat on medium for 15 seconds. Add the melted chocolate mixture and beat on medium for 30 seconds. Remove bowl from the mixer. Use a rubber spatula to finish mixing the batter until it is smooth and thoroughly combined. Pour cheesecake mixture into the prepared springform pan, spreading evenly. Keep at room temperature while preparing pumpkin cheesecake batter. To prepare pumpkin cheesecake, coat the inside of a "x1 1/2" cake pan with 1 tsp. butter. Line the pan with an 8-inch square of parchment paper. Coat the parchment paper with the remaining teaspoon of butter. Set aside until needed. Place 1 pound of softened cream cheese, 3/4 cup sugar, the flour, and 1/2 tsp. salt in the bowl of electric mixer fitted with a paddle. Beat on low for 1 minute and on medium for 2 minutes. Scrape down sides of bowl, then beat on medium for 2 more minutes and on high for 3 minutes. Scrape down bowl. Add 3 eggs, one at a time, beating on high for 20 seconds and scraping down bowl after each addition. Add 1 tsp. vanilla and beat on medium for 15 seconds, then beat on high for 2 more minutes. Add the pumpkin puree, cinnamon, allspice, and cloves, then beat on medium for 30 seconds. Remove the bowl from the mixer. Use a rubber spatula to finish mixing the batter until it is smooth and thoroughly combined. Pour the pumpkin cheesecake mixture into the prepared cake pan, spreading evenly.

Dark Chocolate and Pumpkin Cheesecake-Part 2

Servings: 1

Dark Chocolate and Pumpkin Cheesecake-Part 3

See parts 1 and 2

Procedure

- 1 Place a 9"x1 1/2" cake pan partially filled with 4 cups of hot water on the bottom rack of the 300 F oven (the bottom rack should be at least 3 inches below the center rack). Place both cheesecakes on the center rack of the oven and bake for 1 hour and 10 minutes, until the internal temperature of the cheesecake fillings reaches 170 degrees F. Turn off the oven and allow the cheesecakes to remain in the oven for an additional 20 minutes. Remove from the oven and cool at room temperature for 20 minutes. Refrigerate the chocolate cheesecake for 1 hour, but keep pumpkin cheesecake at room temperature (do not remove either cake from pan. To prepare the ganache, heat the heavy cream, butter, and sugar in a 2 1/2-quart saucepan over medium-high heat. When hot, stir to dissolve sugar. Bring the mixture to a boil. Place the chocolate in a stainless steel bowl. Pour the boiling cream over the chocolate and allow to stand for minutes. Stir until smooth. Allow to cool to room temperature. Pour 1 cup of the semi-sweet chocolate ganache over the top of the chilled chocolate cheesecake. Spread evenly over the top of the cake. Invert the pumpkin cheesecake onto the layer of ganache. Gently press down on the cake to set in place. Wrap the entire springform pan with film wrap and refrigerate for 3 hours. The cheesecake can now be released from the springform. Remove film wrap and wrap a damp, hot towel around the sides of the pan (the towel should be large enough to completely wrap around and cove the sides of the pan) and hold around the pan form 1 minute. Carefully release and remove the springform pan. Using a cake spatula, smooth the sides of the cake with 2 to 3 Tbsps. of the ganache. Spread the remaining ganache evenly across the top of the cake. press remaining cookie/pecan crumbs into the sides of the cake, coating evenly. Refrigerate for at least 30 minutes before cutting and serving. Heat the blade of the serrated slicer under hot water before cutting and run it under hot water after making each slice. (In the notes section of the recipe called The Chef's Touch, Marcel suggests the following: For an extra special touch, decorate the top of the uncut cake with sour cream and brown sugar: whisk together in a stainless steel bowl 3/4 cup sour cream and 1 Tbsps. light brown sugar. Pour the mixture onto the center area of the cake. Using a spatula, spread the sour cream to within 2 inches of the outside edge of the top of the cake. Now for the final touch, evenly space 12 pecan halves 1/2 inch from the outer edge of the top. refrigerate for an hour before cutting and serving.) This is

Dark Chocolate and Pumpkin Cheesecake-Part 3
complicated and time-intensive, but it is really and truly worth the work and
can easily be done a little at a time over a few days. This has been my special
Thanksgiving and Christmas dessert ever since.

Servings: 1

Deluxe Cheesecake

1	Graham cracker crust (9-inch)	1/2 tsp	Vanilla extract
	See recipe	16 oz	Commercial sour cream
		3 Tbs	Sugar
24 oz	Cream cheese; softened	1/2 tsp	Vanilla extract
1 cup	Sugar		
3	Eggs		

Procedure

- 1 Preparation Time: 0:20 Press Graham Cracker Crust mixture into a 10-inch springform pan; set aside. Beat cream cheese at high speed of an electric mixer until light and fluffy; gradually add cup sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in 1/2 teaspoon vanilla. Pour into prepared pan. Bake at 375 degrees for minutes or until cheesecake is set. Beat sour cream at medium speed of an electric mixer 2 minutes. Add 3 tablespoons sugar and 1/2 teaspoon vanilla; beat an additional 1 minute. Spread over cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature on a wire rack; chill at least 8 hours. Yield: 8 to 10 servings.

Servings: 8

Divine Cafe Au Lait Cheesecake

1 1/2 cup Crushed plain vanilla cookies 1 tsp Cinnamon
1/2 cup Crushed chocolate cookies 2/3 cup Melted butter

Procedure

- 1 /4 tbsp. gelatin 1/4 c. water 1 lb. cottage cheese 1/2 c. brown sugar 1 /4 tbsp. instant coffee powder 1 1/2 tsp. vanilla 2 eggs, separated 1/2 c. cream 1/4 c. sugar Whipped cream Nutmeg 1. Mix together the crushed cookies, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soak the gelatin in the water for 5 minutes. Place over hot water and stir until dissolved.
- 3 Press the cottage cheese through a strainer, then beat in the brown sugar, instant coffee, vanilla, egg yolks, cream and gelatin.
- 4 Beat the egg whites until they form soft peaks. Slowly add the sugar while continuing to beat until stiff. Fold into the cheese mixture.
- 5 Pour into the prepared crust and chill until set.
- 6 Serve with whipped cream spread on top and sprinkle with nutmeg. Serves 8.

Servings: 8

Double Chocolate Cheesecake

24	oz	Cream cheese	1/2	cup	cocoa
4		Eggs	1	Tbs	Vanilla
1		cn Eagle brand condensed milk	1/4	cup	Butter
1/4	tsp	Salt			

Procedure

- 1 Melt butter in small dish (Microwave) Mix in Cocoa and put aside In a mixer, soften the cream cheese. Add salt and chocolate mixture. Continue mixing and add the eggs, one at a time. Mix in the vanilla.
- 2 Pour into a 9" springform pan, and back at 325o for 1 hour.
- 3 Let cool. Top with Cherry Pie filling and whipped cream. Serve, using extreme care to keep your fingers out of the line of fire...
- 4 If this is not sweet enough, you can add about 1 cup of sugar to the recipe. This should not be necessary..

Servings: 16

Drambuie Cheesecake

1 1/2 cup	Crushed plain vanilla cookies	1 tsp	Cinnamon
2 1/2 Tbs	Sugar	1/2 cup	Melted butter

Procedure

- 1 1/2 lb. cottage cheese 1/2 lb. cream cheese 1 1/4 tbsp. gelatin 1/4 c. water 1 tsp. grated lemon rind 4 tbsp. lemon juice 4 tbsp. Drambuie 2 egg whites 1/2 c. sugar 1 1/2 c. cream Grated chocolate 1. Mix together the crushed cookies, sugar, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Press the cottage cheese and cream cheese through a strainer and beat together.
- 3 Soak the gelatin in the water for 5 minutes. Place over hot water and stir until dissolved.
- 4 Add the gelatin to the cheese mixture with the lemon rind, lemon juice and Drambuie. Mix well.
- 5 Beat the egg whites until they form soft peaks. Slowly add the sugar and continue beating until stiff. Fold into the cheese mixture.
- 6 Whip the cream and fold into the mixture.
- 7 Pour into the prepared crust and chill overnight or until firm. Serve decorated with grated chocolate. Serves 8.

Servings: 8

Dutch Cheesecake

CRUST

Shortbread; See Recipe # 22

Procedure

- 1 --CHEESECAKE-- Eggs; Large, Separated ts Confectioners' Sugar /3 c Light Cream Or Half & Half ts Lemon Juice /3 c Raisins; Golden /4 c Confectioners' Sugar; PLUS /2 c Gouda Cheese; Grated /4 c Unbleached Flour ts Lemon Rind; Grated
- 2 NOTE: Use an 8-inch tart pan in this recipe. Preheat the oven to 350 degrees F. In a large mixing bowl, beat together the egg yolks and /4 cup of the confectioners' sugar until well blended -- about 5 minutes. Beat in the cheese, cream, flour, lemon juice, lemon rind and raisins. Beat the egg whites until frothy, then gradually add the remaining confectioners' sugar and continue to beat until the whites form stiff peaks. Fold the egg whites into the cheese mixture. Pour the cheese mixture into the prepared crust and bake for 45 minutes. Cool to room temperature, then chill before serving.

Servings: 10

Easy Jello Cheesecake

1 1/2 cup Crushed coconut cookies 1/2 cup Melted butter
1/2 cup Desiccated coconut

Procedure

- 1 pkg. lemon Jello 1/2 c. boiling water 1/2 c. lemon juice 2 tsp. grated lemon rind 1 tsp. vanilla 1 can sweetened condensed milk 1/2 c. cream cheese
Grated lemon rind to decorate 1. Mix together the crushed cookies, coconut and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill.
- 2 Mix the lemon Jello with the boiling water and stir until dissolved.
- 3 Add the lemon juice and lemon rind; mix well. Cool.
- 4 Beat the condensed milk with the vanilla until thick.
- 5 Soften the cream cheese and combine with the Jello mixture and the beaten condensed milk. Blend thoroughly.
- 6 Pour into the prepared crust, sprinkle with grated lemon rind and chill until firm. Serves 6-8.

Servings: 4

Easy Cheesecake (Red Lobster)

Crust:		8 oz	Sour cream
10 oz	Lorna doone cookies; crush	2	lg Eggs
1/4 lb	Butter; melted	2 Tbs	Butter
1/4 cup	Sugar	2 Tbs	Cornstarch
1	Knox unflavored gelatin	1 cup	Sugar
Filling:		1 tsp	Vanilla
16 oz	Cream cheese; room temp		Crushed cookie crumbs

Procedure

- 1 **CRUST**-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350~ exactly 8 minutes.
FILLING-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs. Source:

Servings: 1

Easy Cheesecake Dessert in Waffle Cup

8	oz	package of cream cheese, softened	1	tsp	vanilla
8	oz	carton frozen whipped topping, thawed	6		baked pastry shells or waffle cone cups or patty shells
2/3	cup	sugar			fresh fruit

Procedure

- 1 Beat cream cheese and sugar in a small mixing bowl, blending well. Add vanilla and whipped topping to the cream cheese and sugar mixture, beating 45 to 60 seconds to mix together.
- 2 Spoon this filling mixture into the baked pastry shells, approximately 1/2 cup per shell. Garnish with fresh fruit of choice, such as blueberries, raspberries, strawberries, and/or kiwi. Some fruits can be sliced, if desired.

Servings: 6

Recipe Tips

If a cold filling is desired, refrigerate until ready to serve and then fill cups just before serving.

Other fillings that can replace the cheesecake in the waffle shell include frozen yogurt, ice cream, or sorbet. To prepare, fill pastry shells with filling desired and freeze until ready to serve. Garnish with fruit just before serving.

If a richer flavored cheesecake is desired, replace the whipped topping with 14 ounces of sweetened condensed milk and add 2 tablespoons of lemon juice to the ingredients.

Espresso Cheesecake

		Crust	1/4	tsp	Salt
1 1/2	cup	Hazelnuts; chop/husk/toasted	3		lg Eggs; room temperature
			3		lg Egg yolks; room temperature
1/3	cup	Sugar			
3	Tbs	Unsalted butter; melted	1/3	cup	Half and half
1	Tbs	Cocoa powder; unsweetened	1/4	cup	Fresh lemon juice
			1	Tbs	Coffee liqueur
1	cup	Fresh brewed espresso	1 1/2	tsp	Lemon peel; grated
24	oz	Cream cheese; room t emperature	1/2	tsp	Vanilla extract
1 1/3	cup	Sugar			
1 1/2	Tbs	Cornstarch			

Procedure

- 1 Chocolate coffee bean candies -- optional
- 2 For Crust: Preheat oven to 325°F. Wrap foil around bottom and up outsides of 9" diameter springform pan. Mix all ingredients in a medium bowl until well blended. Press crust into bottom and up sides of prepared pan. Bake 10 minutes. Cool on rack. For filling: Boil coffee in heavy small saucepan until reduced to 1/4 cup. Cool completely. Using electric mixer, beat cream cheese, sugar, cornstarch and salt in large bowl until smooth. Beat in eggs and yolks 1 at a time, stopping occasionally to scrape down sides of the bowl. Mix in espresso, half and half, lemon juice, liqueur, lemon peel and vanilla. Pour filling into crust. Let stand 15 minutes at room temperature. Preheat oven to 325°F. Insert toothpick into any air bubbles that appear on surface of cheesecake. Place cheesecake in large baking pan. Add enough cold water to pan to come 3/4" up sides of cheesecake. Bake until cake edges are set but center still moves slightly when pan is gently shaken, approximately 1-1/2 hours. Remove cheesecake from water bath. Discard foil. Transfer cake to rack and cool. Cover and refrigerate until well chilled. (Can be prepared days ahead.) Spoon whipped cream into pastry bag fitted with medium star tip. Pipe rosettes of cream around top edge of cheesecake. Top each rosette with coffee bean and serve.

Servings: 10

Espresso-Hazelnut Cheesecake

8 1/2 oz	Butter biscuit cookies	1 cup	Sour cream
1/2 cup	Hazelnuts; toasted & husked	1/2 cup	Whipping cream; chilled
2 Tbs	Sugar	2/3 cup	Whipping cream; chilled
1 tsp	Cinnamon; ground	3 Tbs	Instant espresso powder
5 Tbs	Unsalted butter; melted	2 Tbs	Water; warmed
2 lb	Cream cheese; room temp	2 tsp	Vanilla extract
1 1/4 cup	Sugar	3/4 cup	Hazelnuts, dry-roasted coarsely chopped
4	lg Eggs		Chocolate covered espresso beans

Procedure

- 1 For crust: preheat oven to 350°F. Generously butter bottom and sides of 9" diameter springform pan with 2 3/4" high sides. Wrap outside of pan with double layer of foil. Finely grind cookies, hazelnuts, sugar and cinnamon in processor. Add butter; process until moist clumps form. Press crumb mixture onto bottom and up sides of pan. Chill while preparing filling.
- 2 For filling: using electric mixer, beat cream cheese in large bowl until smooth. Add sugar and beat until well blended. Add eggs 1 at a time, beating just until blended and scraping down sides of bowl after each addition. Beat in sour cream and 1/2 cup cream. Stir espresso powder and 2 tblsp warm water in small bowl until powder dissolves. Add to filling and beat until blended. Beat in vanilla. Stir in nuts. Pour filling into prepared pan. Place pan in large baking pan. Pour enough hot water into baking pan to come halfway up the sides of the springform pan.
- 3 Bake cake until top is puffed and centre is almost set, about 1 1/4 hours. Turn off oven; open door slightly. Let cake stand in oven with door ajar 1 hour. Remove pan from water and transfer to rack. Cool. Wrap in foil and chill overnight. (can be made 3 days in advance)
- 4 Run small knife around sides of pan to loosen cheesecake. Remove pan sides.
- 5 Beat 2/3 cup cream until stiff peaks form, using a large star tipped bag, pipe around top edge. Decorate with Espresso Beans.

Servings: 14

Favorite Cheesecake Squares

1/4 cup	Margarine	1/4 cup	Granulated Sugar
1/3 cup	Packed Brown Sugar	1 tsp	Vanilla
1 cup	Unbleached All-purpose Flour	1	Large Egg
1/2 cup	Chopped Walnuts	3/4 cup	M&M Candies
8 oz	Cream Cheese, Softened		

Procedure

- 1 NOTE: You can use any type of milk chocolate candies in place of the M&Ms. Beat margarine and brown sugar until light and fluffy. Add flour and walnuts, mix well. Reserve 1/2 cup crumb mixture; press remaining crumb mixture into bottom of 8-inch square pan. Bake at degrees F. 10 mins. Combine cream cheese, granulated sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add egg, mix well. Layer 1/2 cup candy over crust; top with cream cheese mixture. Combine remaining candy, chopped, and reserved crumb mixture; mix well. Sprinkle crumb mixture over cream cheese mixture. Bake at 350 degrees F., 20 minutes. Cool and cut in to 16 equal squares.

Servings: 16

Festive Irish Cream Cheesecake

1 cup	Graham Cracker Crumbs	3	Large Eggs, Separated
1/4 cup	Sugar	16 oz	Cream Cheese, Softened
1/4 cup	Margarine, melted	2 Tbs	Cocoa
1	Env. Unflavored Gelatin	2 Tbs	Bourbon
1/2 cup	Cold Water	1 cup	Whipping Cream, Whipped
1 cup	Sugar		

Procedure

- 1 Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm. Garnish with chocolate curls and small silver candy balls, if desired. VARIATION: Substitute T cold coffee for bourbon.

Servings: 10

Festive Irish Cream Cheesecake

1 cup	Graham Cracker Crumbs	3	Large Eggs, Separated
1/4 cup	Sugar	16 oz	Cream Cheese, Softened
1/4 cup	Margarine, melted	2 Tbs	Cocoa
1	Env. Unflavored Gelatin	2 Tbs	Bourbon
1/2 cup	Cold Water	1 cup	Whipping Cream, Whipped
1 cup	Sugar		

Procedure

- 1 Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm. Garnish with chocolate curls and small silver candy balls, if desired. VARIATION: Substitute T cold coffee for bourbon.

Servings: 10

Foolproof Cheesecake

Procedure

- 1 ----CRUST---- /4 c Graham cracker crumbs tb Sugar tb Melted butter
- 2 ---FILLING--- Eggs c Sugar ts Vanilla pk Cream cheese,8 oz,room temp
- 3 ---TOPPING--- c Sour cream tb Sugar ts Vanilla
- 4 Combine the crust ingredients in a mixing bowl. Spread crust across the bottom of a 9 inch or 9 1/2 inch springform pan. Put the filling ingredients in a food processor, blender, or electric mixer bowl. Process (or blend) until smooth then pour gently over the graham cracker crust. Bake in a 375 degree oven for 30 to 35 minutes or until done. (The top will be brown and circular cracks will appear. If you shake the pan, the cheesecake should quiver slightly, as if it were custard. Do not overcook.) Take the cheesecake out of the oven. Leave the oven on. In a mixing bowl, combine the sour cream topping ingredients and stir until blended. Spread the sour cream topping over the top of the hot cheesecake. Return cheesecake to the oven for minutes. Remove cheesecake from the oven/ Let cool on the counter for about one hour. Refrigerate at least 3 hours, preferably overnight. ENJOY ! !

Servings: 12

Fourth of July Cheesecake

3 cup	Vanilla wafer crumbs			Cheese, softened
4 Tbs	Margarine, melted	2	Tbs	Lemon juice
3 Tbs	NutraSweet Spoonful	1	Tbs	Grated lemon rind
1	Envelope (1/4ounce)	2	tsp	Vanilla
	Unflavored gelatin	1/3 To 1/2	cup	NutraSweet
1 cup	Skim milk			Spoonful
2	package (8 ounces each)	1	pint	Blueberries
	reduced fat	2	pint	Raspberries
	Cream cheese, softened			
1	package (3 ounces) reduced fat cream			

Procedure

- 1 MIX CRUMBS, margarine and 3 tablespoons NutraSweet Spoonful in medium bowl; pat evenly on bottom of jelly roll pan, 15 x 10 inches.
- 2 SPRINKLE GELATIN over milk in small saucepan; let stand 2 to 3 minutes. Heat over medium low heat, stirring constantly, until gelatin is dissolved. Cool to room temperature.
- 3 BEAT CREAM CHEESE until fluffy in large bowl; gradually beat in milk mixture. Beat in lemon juice and rind, vanilla and 1/3 to 1/2, cup NutraSweet Spoonful. Pour mixture over crust; refrigerate until set, 3 to 4 hours. BEFORE SERVING, decorate to look like a flag, using the blueberries for the stars, the raspberries for the stripes. Makes 16 servings. A patriotic salute to classic cheesecake, this party-sized dessert is decked out with blueberry and raspberry stars and stripes.

4

Servings: 16

French Cheesecake

CRUST

1 x Shortbread; See Recipe # 22

Procedure

- 1 --CHEESECAKE-- 1b Cream Cheese /3 c Sugar; Granulated ea Eggs; Large, Separated /4 c Heavy Cream T Confectioners' Sugar /2 lb French Cheese; * T Unbleached Flour /4 c Sour Cream t Real Vanilla Extract
- 2 NOTE: IF YOU ARE ON A DIET AND HAVE TO ASK HOW MANY CALORIES ARE IN THIS * Use the Soft Double Creme French Cheese in this recipe. Preheat the oven to 350 degrees F. In a large mixing bowl, beat together the cream cheese and the double creme, then add the sugar and flour and beat until thoroughly blended. Stir in the egg yolks, sour cream, heavy cream and vanilla. Beat the egg whites until they are frothy, then gradually add the confectioners' sugar and beat until the whites form stiff peaks. Fold the whites into the cheese mixture. Pour the mixture into the prepared crust and bake for 45 minutes, or until the center is firm. Cool to room temperature, then chill before serving.

Servings: 16

Fromage Blanc Cheesecake

CRUST		3	Sheets gelatin; soften cool water
3/4 cup	Graham cracker crumbs		
3/4 cup	White chocolate; chop	6	Yolks
3/4 cup	Toasted almond brittle	1 1/2 cup	Heavy cream; whip to stiff peaks
1/4 cup	Butter; melt		
FILLING			STRAWBERRY MINT SALSA
1 cup	Sugar; divide	2 pint	Strawberries
1 lb	Fromage Blanc	8 oz	Strawberry puree
		1	Lime; juice of
		2	Leaves fresh mint; julienne

Procedure

- 1 CRUST-Combine first four ingredients until well coated with butter. Press into bottom of molds. FILLING-Chill. Combine 1 cup sugar and fromage blanc in large bowl, whisk over a hot water bath until sugar has dissolved. Squeeze all water out of gelatin sheets and add to warm fromage mixture, stir until gelatin has dissolved. Cool slightly over a water bath until slightly thickened. Whip yolks in mixer with second cup of sugar until thick and pale, fold into fromage mixture. Fold in whipped cream. Fill 4" ring molds, smooth tops and chill until set. Serve with STRAWBERRY MINT SALSA-Cut off strawberry tops and cut up. Toss into strawberry puree then add lime juice. Wrap and refrigerate. To serve, spoon salsa on plate and sprinkle with mint.

Servings: 10

Frozen Lemon Cheesecake Ice Cream

1 cup	whole milk	2/3 cup	sugar
2 Tbs	fresh lemon juice, or more	8 oz	cream cheese, softened and cubed

Procedure

- 1 In a blender, combine all ingredients until smooth. Freeze.
- 2 Makes 1 pint.

Servings: 1

Recipe Type

Bbq List, Desserts

Fruit-Glazed Cheesecake-Part 1

2	Tbs	Graham cracker crumbs	1/3	cup	Cornstarch
16	oz	Cream-style cottage cheese	2	Tbs	Lemon juice
16	oz	Cream cheese; softened	1	tsp	Vanilla extract
1 1/2	cup	Sugar	2	cup	Whole strawberries washed/hulled
4		Eggs; slightly beaten			Strawberry glaze
16	oz	Commercial sour cream			Or blueberry glaze
1/2	cup	Butter or margarine; melted			See part 2

Procedure

- 1 Preparation Time: 0:20 Grease a 9-inch springform pan; dust with graham cracker crumbs. Combine cheeses; beat at high speed of an electric mixer until smooth. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Add sour cream, butter, cornstarch, lemon juice, and vanilla; beat at low speed until mixture is smooth. Pour batter into prepared pan. Bake at 325 degrees for 1 hour and 10 minutes. Turn oven off; leave cheesecake in oven 2 hours. Let cool to room temperature on a wire rack; cover and chill at least 8 hours.
- 2 Arrange whole strawberries on top of cheesecake; drizzle with Strawberry Glaze or Blueberry Glaze. Chill thoroughly. Yield: 10 to 12 servings.
- 3 Recipe continues on Fruit-Glazed Cheesecake-Part 2.

Servings: 10

Fruit-Glazed Cheesecake-Part 2

Strawberry glaze:

- | | | |
|-------|-----|--|
| 1 | cup | Strawberries;
washed/hulled |
| 1/2 | cup | Sugar |
| 1 1/2 | Tbs | Cornstarch |
| 2 | Tbs | Grand marnier
Or other orange liqueur |

Blueberry glaze:

- | | | |
|-------|-----|--------------------------------------|
| 1/2 | cup | Fresh blueberries
Washed/ drained |
| 1/4 | cup | Water |
| 1/4 | cup | Sugar |
| 1/4 | cup | Kirsch |
| 1 1/2 | Tbs | Cornstarch |
| 3 | Tbs | Water |

Procedure

- 1 Preparation Time: 0:20 **STRAWBERRY GLAZE** Mash strawberries. Combine strawberries, sugar and cornstarch in a heavy saucepan; stir well. Cook over medium heat until thick, stirring constantly. Stir in Grand Marnier; cover and chill. Yield: 3/4 cup. NOTE: If desired, Blueberry Glaze may be substituted for the whole strawberries and Strawberry Glaze.
- 2 **BLUEBERRY GLAZE** Combine blueberries and 1/4 cup water in a heavy saucepan; cook over medium heat, stirring constantly, minutes or until berries are very soft. Press through a sieve, and return to saucepan. Stir in sugar and kirsch; cook over medium heat 10 minutes, stirring often, or until slightly thickened. Dissolve cornstarch in 3 tablespoons water; add to blueberry mixture. Cook, stirring constantly until thickened. Cover and chill. Yield: 1 cup.

Servings: 10

Fudge Cheesecake Bars

		4	Eggs
1	MM FAVORITE	1 tsp	Vanilla
	COOKIES-	2 cup	All-purpose flour
4	Bars unsweetened	1	pk Cream cheese, softened, 8 oz
	- baking chocolate, 1 oz ea		
1	cup Butter	1	pk Hugs or Hugs w/
2 1/2	cup Sugar, divided		- almonds, divided, 13 oz

Procedure

- 1 Preheat the oven to 350 F. Place the baking chocolate and butter in a large microwaveable bowl. Microwave on high for 2-2 1/2 mins, stirring after each min, until chocolate and butter are completely melted. Beat in 2 c sugar, 3 eggs, and the vanilla until blended. Stir in the flour, then spread the batter into a greased 9" x 13" baking pan. On a med-sized bowl, beat the cream cheese, the remaining 1/2 c sugar, and the remaining egg. Remove the wrappers from 12 chocolate pieces; coarsely chop, then stir into the cream cheese mixture. Drop by dollops over the top of the chocolate batter. With a knife, swirl the chocolate batter to the top to create a marbled effect. Bake for -40 mins or just until set. Cool completely in the pan on a wire rack. Cut into bars. Remove the wrappers from the remaining chocolate pieces and press them onto the tops of the bars. Cover and refrigerate any leftover bars.
- 2 Note: The time required to melt the chocolate and butter will depend on the wattage of your microwave. Check and stir mixture frequently, just until melted.

Servings: 36

Recipe Type

Bars

Fudge Truffle Cheesecake

=== crust ===		2	cup	semi-sweet choco	
1 1/2	cup	Vanilla wafer crumbs	24	oz	Cream cheese; (3-8oz pkg),so
1/2	cup	Powdered sugar	14	oz	Eagle brand sweetened
1/3	cup	cocoa			conden
1/3	cup	Butter or margarine;	4		Eggs
		melted	2	tsp	Vanilla

Procedure

- 1 For Crust: In medium bowl, combine the crumbs, powdered sugar, cocoa and butter or margarine. Press firmly on bottom of (10-inch springform pan.
- 2 For Cake: Heat oven to 300 degrees.
- 3 In heavy saucepan, over very low heat, melt chips, stirring constantly. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips and remaining ingredients; mix well.
- 4 Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool: chill. Refrigerate leftovers.

Servings: 1

Fudge Truffle Cheesecake #3

		Chocolate crust:	2	Tbs	Vanilla extract
1	cup	Chocolate wafer cookie crumbs	1 1/2	lb	Cream cheese; softened
			1 1/2	cup	Granulated sugar
4	Tbs	Unsalted butter; melted	4		lg Eggs; at room temp
		Chocolate ganache:			Topping:
2	lb	Bittersweet chocolate finely chopped	2	oz	White chocolate; coarsely
					Assembly:
2	cup	Heavy cream			Confectioners' sugar (for dusting truffles)
		Filling:			
1/4	cup	Cornstarch			Cocoa powder
1/2	cup	Heavy cream			

Procedure

- 1 Make the chocolate crust: Position a rack in the lower third of the oven and preheat to 325 F. Remove the sides from a 10-by-3-inch springform pan. Trim a 10-inch cardboard cake circle so that it fits snugly within the curved lip of the bottom of the springform pan. Cover the circle with a piece of heavy-duty aluminum foil, leaving a 2-inch overhang all around the edges. Carefully attach the side of foil overhang halfway up the outside of the pan. (Lining the bottom of the pan and remove from the pan.) In a small bowl, stir together the cookie crumbs and until well combined. Press the mixture evenly over the bottom of the prepared pan. Refrigerate the crust while you prepare the ganache and filling. Make the ganache: Place the chocolate in a medium bowl. In a small saucepan set over medium heat, bring the cream to a gentle boil. Pour the hot cream over the chocolate and allow the mixture to stand for 30 seconds to melt the chocolate. Whisk until smooth. Measure out 2 cups of the ganache for the cake filling and set aside. Measure out 1 cup of the ganache for the chocolate truffles, cover and refrigerate until firm enough to pipe. Cover the remaining ganache and set aside at room temperature. Make the filling: Place the cornstarch in a small bowl. Gradually whisk in the cream and the vanilla, and whisk until smooth.

Servings: 12

Fudge Truffle Cheesecake #4

Procedure

- 1 In the 4 1/2-quart bowl of a heavy-duty electric mixer using the paddle attachment, beat the cream cheese at low speed for 30 to 45 seconds, until creamy. Gradually add the sugar in a steady stream and beat at medium speed until blended. At low speed, one at a time, add the eggs, beating well after each addition. Slowly beat in the reserved 2 cups of chocolate ganache. Beat in the cornstarch mixture. Pour the filling into the prepared pan and, using a spatula, spread the filling evenly over the bottom and sides of the pan. Bake the cheesecake for 1 hour and 15 minutes to 1 hour and 20 minutes, or until the center is set. (There will probably be cracks in the top of the cheesecake; they will shrink as the cheesecake cools and then will be covered with the ganache frosting.) Turn off the oven. Prop open the oven door with a wooden spoon and allow the cheesecake to cool in the oven for an hour. Set the cheesecake in the pan on a wire rack and cool completely.
- 2 Make the chocolate truffles: Transfer the chilled 1 cup ganache to a pastry bag fitted with a 1/2-inch plain tip (such as Ateco #6). Pipe 1-inch mounds with pointed peaks onto a clean baking sheet. Refrigerate or freeze the truffles for 15 to 20 minutes or until just firm enough to roll. Sift a light dusting of confectioners' sugar over the truffles. Lightly coat your palms and fingertips with confectioners' sugar. With your fingertips, pinch a truffle into a round, then roll it gently between your palms into a round ball. Place the truffle on the baking sheet, and form the remaining truffles into rounds. Refrigerate or freeze for about 10 minutes, just until firm. Roll the truffles in sifted cocoa powder to coat. Refrigerate.
- 3 Decorate the cheesecake: Run a thin-bladed knife around the edge of the cheesecake to loosen it from the side of the springform pan. Remove the side of the pan. Slide two metal cake spatulas under the cheesecake and transfer it to a serving platter. Using a metal cake spatula, spread the reserved room-temperature chocolate ganache evenly over the top and sides of the cheesecake. Place the chocolate truffles around the outside edge of the top of the cheesecake, spacing them evenly. Melt the white chocolate according to the instructions in the Chocolate Ke Using a fork, drizzle/shake the warm white chocolate in a decorative zigzag pattern over the top of the cheesecake. Refrigerate the cheesecake for at least 6 hours, or overnight, before serving. (The cheesecake can be prepared ahead and refrigerated for up to 5 days.) Remove the cheesecake from the refrigerator 30 minutes before serving. With a sharp, thin-bladed knife, cut the cheesecake into 12 truffle-topped slices, dipping the blade in hot water and wiping it dry after each slice.

Servings: 12

Fudgy Mini Cheesecake Bars

4 oz	unsweetened bakin	8 oz	Cream cheese; softened
10 Tbs	Butter or margarine	1 Tbs	Cornstarch
2 cup	Sugar	14 oz	Eagle brand sweetened conde
4	Eggs	1 tsp	Peppermint extract
2 tsp	Vanilla		Green food coloring
1 cup	Unsifted flour		

Procedure

- 1 Recipe by: Borden, Preheat oven to 350°. Melt chocolate with 1/2 C. margarine. In bowl, combine chocolate mixture with sugar, 3 eggs, vanilla and flour. Spread in greased 13 X 9" baking pan. Bake minutes. In mixer bowl, beat cheese, 2 Tbl. margarine and cornstarch until fluffy. Gradually beat in sweetened condensed milk then remaining ingredients. Pour over brownie layer. Bake 30 minutes or until set. Top with Glaze. Cool. Chill. Cut into bars.
- 2 GLAZE: Melt 1 C. semi-sweet chocolate chips with 1/2 C. whipped cream (unwhipped). Cook until thickened.

Servings: 8

Gala Apricot Cheesecake

2 1/4	cup	Quick Oats, Uncooked	1/2	cup	Granulated Sugar
1/3	cup	Brown Sugar, Packed	2	Tbs	Brandy
3	Tbs	Unbleached All-purpose Flour	1/2	cup	Dried Apricots, Fine Chop
1/3	cup	Margarine, Melted	1	cup	Whipping Cream, Whipped
1		Env. Unflavored Gelatin	10	oz	(1 Jr) Apricot Preserves
1/3	cup	Cold Water	1	Tbs	Brandy
16	oz	Cream Cheese, Softened			

Procedure

- 1 Combine oats, brown sugar, flour and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 15 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine Cream Cheese and granulated sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture mixing until well blended. Chill until slightly thickened; fold in apricots and whipped cream. Pour into crust; chill until firm. Heat combined preserves and brandy over low heat; cool. Spoon over cheese- cake. VARIATION: Substitute Neufchatel cheese for Cream Cheese

Servings: 10

German Cheesecake

2 1/4	cup	Flour	4	Tbs	Sugar
1	pinch	Salt	1		Egg
1/2	cup	Butter or Margarine; cut into small pieces, plus	3	Tbs	Water
1	Tbs	Butter or Margarine; cut into small pieces			

Procedure

- 1 ---FILLING--- /2 lb Quark /4 c Sugar Eggs; separated dr Vanilla pn Salt Lemon; grated peel of tb Lemon Juice /4 c Cornstarch /2 c Milk
- 2 Sift flour and salt into a large bowl; cut in butter until mixture resembles bread crumbs. Using a fork, mix in sugar, egg, and enough water to make a dough. Press into a ball, wrap in plastic wrap and refrigerate 2 hours.
- 3 Preheat oven to 350F. On a floured board, roll out dough to fit a 10" springform or flan pan with removable bottom. Place dough in tin, pushing up slightly around edges.
- 4 For the filling beat quark, sugar, egg yolks, vanilla, salt, lemon peel and juice in a large bowl; beat in cornstarch and milk until smooth. Beat egg whites until stiff and fold into cheese mixture. Pour into pastry shell and bake 1 hour to 70 minutes, until a toothpick inserted in center comes out clean. Turn off oven and let cake cool in oven with door ajar. Remove cooled cake from tin and serve. Refrigerate leftovers.
- 5 Per Serving: 322 calories, 13 g protein, 40 g carbohydrate, 13 g fat, g saturated fat, 117 mg cholesterol, 173 mg sodium, 1 g fiber.

Servings: 12

German Chocolate Cheesecake

			8 oz	Dark semisweet baking chocolate, cut into bits
	Crust:			
2	cup	Chocolate wafer crumbs	4	Eggs; separated
2	Tbs	Granulated sugar	3/4 cup	Granulated sugar
4	Tbs	(1/2 stick) sweet butter softened	1/8 tsp	Cream of tartar
	Filling:			Topping:
1 1/2	lb	Cream cheese; softened	1 cup	Heavy cream, whipped
2	Tbs	Cornstarch	1 oz	Semisweet baking chocolate, to make 6 curls, 2 inches long each
1	cup	Sour cream		
1	tsp	Almond extract		
1	cup	Heavy cream		

Procedure

- 1 Crust: In a medium-size bowl, combine the chocolate wafer crumbs, sugar, and butter. Blend well with fingers, fork, or pastry blender. Press or pat the mixture onto the bottom and sides of a well-buttered springform pan. Chill in the freezer or refrigerator for about 30 minutes.
- 2 Filling: In a large bowl, beat the cream cheese, cornstarch, sour cream, and almond extract until smooth. In a small saucepan, scald the heavy cream, then remove from the heat and allow to cool for about 5 minutes. Add the chocolate bits and stir until the chocolate is completely melted. With a wire whisk, beat the mixture until it is cooled and light in texture. In a large bowl, with a whisk beat the egg yolks and 1/2 cup of the sugar until very thick and smooth. Add the chocolate mixture to the egg mixture and beat until everything has been smoothly combined. Then add the cream cheese mixture to the chocolate mixture and beat again until very smooth. In a separate bowl, beat the egg whites with the cream of tartar and the remaining 1/4 cup sugar until the egg whites hold their peaks. Fold the egg whites into the cheese mixture and pour the entire mixture into the chilled shell. Place the springform pan inside of a larger pan containing 1 inch of water and bake in a preheated 300 degree oven for 1-1/2 hours. Transfer to a wire rack and allow to cool completely .
- 3 Topping: Prepare chocolate curls by melting the chocolate, spreading it thinly on a sheet of wax paper, and refrigerating for 30 minutes. Then with a flat knife scrape the chilled chocolate into curls and cut them into -inch- long sticks. Carefully remove the sides of the springform pan., Decorate by

German Chocolate Cheesecake

spreading the whipped cream evenly over the top of the cake and then adding the chocolate curls. Transfer the cake to a serving dish and serve.

- 4 **COMMENT:** This is a popular choice among chocolate lovers: an extra light and creamy, dark chocolate cheesecake topped with fresh whipped cream and chocolate curls (thin cigarette rolls). Serve this cake as the hearty conclusion to an otherwise simple meal.

Servings: 8

German Chocolate Cheesecake Squares

1	package Active dry yeast;	3	Eggs
	1/4 oz.	2	tsp Vanilla TOPPING-
1/2	cup Warm water	1/2	cup Sugar
1/4	cup Sugar	1	Egg
1/2	tsp Salt	1/2	cup Evaporated milk
1	Egg	1/4	cup Butter or margarine
1/2	cup Butter or margarine softened	1	tsp Vanilla
2	Flour FILLING-	2/3	cup Flaked coconut
19	oz Cream cheese; softened	1/2	cup Chopped pecans
1/3	cup Baking cocoa		
1	cup Sugar		

Procedure

- 1 In a large mixing bowl, dissolve yeast in water. Add sugar, salt, egg, butter and 1 cup of the flour. Beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board. Knead until smooth and elastic, about 3-5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest for 20 minutes. Punch dough down. Press into the bottom and up the sides of a greased 15x10x1" baking pan. In a large mixing bowl, beat cream cheese until smooth. Gradually add cocoa and sugar. Beat until fluffy. Beat in eggs, one at a time. Add vanilla. Pour into crust. Bake at 350 F. for 20-25 minutes or until crust is golden brown. Cool. In a saucepan, combine first four topping ingredients. Cook over Low heat until thick, about 8-10 minutes, stirring constantly. Remove from the heat, stir in vanilla, coconut and nuts. Spread over cooled cake. Chill at least 1 hour. Store in refrigerator.

Servings: 36

Gingerbread-Cheesecake Swirl

1	tsp	ginger, ground [a]	1 1/2	tsp	baking soda [a]
1	tsp	cinnamon, ground [a]	1	lb	cream cheese at room temperature
1/4	tsp	nutmeg, ground [a]	1/2	tsp	vanilla extract
1/8	tsp	cloves, ground [a]	4		large eggs
1/4	tsp	salt [a]	1/2	cup	+ 2 tablespoons white sugar

Procedure

- 1 Mix [a]; set aside. Beat cream cheese, preferably with an electric mixer, until smooth. Beat in the vanilla, then 2 eggs, then the white sugar, completely incorporating each ingredient before adding the next. Remove half the cream cheese mixture and refrigerate it.
- 2 Mix [b]. Beat in [a], then the remaining 2 eggs. Stir in the flour in 2 batches. Refrigerate this gingerbread batter at least 20 minutes.
- 3 With a tablespoon drop half the gingerbread batter in lumps, lines or strings onto the bottom of a greased 9" or 9-1/2" round Springform pan. Fill the spaces with half the chilled cheesecake mixture. Very gently cover the cheesecake lumps with the rest of the gingerbread. Fill the new spaces with the remaining chilled cheesecake. Using the flat edge of a knife, swirl the pan contents to make a pretty pattern. Be careful not to mix the 2 batters. Gently pour on the room temperature cheesecake.
- 4 Bake in a preheated 350F oven 50 minutes, until the top of the cake begins to crack in the center. The cake will be lumpy, since the gingerbread rises and the cheesecake sinks (that's why you add half the cheesecake last), but it's still nice-looking. Cool to room temperature, then remove pan sides. Refrigerate for at least 3 hours.
- 5 Serve cold. It's easy to remove the pan bottom when the cake is cold: turn the cake over, run a knife carefully between the pan bottom and the cake, then remove.

Servings: 1

Recipe Type

Bbq List, Desserts

Graham Cracker Cheesecake Crust

1 1/2 cup Graham Cracker Crumbs 1/3 cup Sugar
1/3 cup Melted Butter

Procedure

- 1 Combine all ingredients. Press into bottom and halfway up side of 9 inch springform pan. Bake at 350 degrees for 8 to 10 minutes; cool and fill.

Servings: 1

Grand Finale Cheesecake

- | | | | |
|---------|---|---------|---------------------|
| 1 | milk chocolate bar or milk chocolate bar with almonds & toffee chips, broken into pieces (7 oz) | 1/8 tsp | Salt |
| | | 2 | Eggs |
| | | 1 tsp | Vanilla extract |
| | | | Whipped cream (opt) |
| 4 | package Cream cheese, softened (3oz) | | |
| 1/2 cup | Sugar | | |
| 2 Tbs | cocoa | | |

Procedure

- 1 -ALMOND CRUST- /4 c Graham cracker crumbs /3 c Chopped slivered almonds tb Sugar /4 c Butter or margarine, melted
- 2 Heat oven to 325°F. In small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) 1 minute or until chocolate is melted and smooth when stirred. In large mixer bowl, beat cream cheese until fluffy. Stir together sugar, cocoa and salt; blend into cream cheese mixture. Add eggs and vanilla; beat until well blended. Add melted chocolate; beat just until blended. Pour into prepared ALMOND CRUST. Bake 35-40 minutes or until almost set. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate several hours before serving. Garnish with shipped cream, if desired. Cover; refrigerate leftover cheesecake.
- 3 ALMOND CRUST: In medium bowl, stir together graham cracker crumbs, almonds and sugar. Stir in melted butter or margarine. Press mixture onto bottom and up side of 8" springform pan or round pan with removable bottom.

Servings: 8

Grandma's Cheesecake

1	lb	Ricotta cheese	1	tsp	Salt
1	lb	Cream cheese	1	tsp	Vanilla
1/2	cup	Butter;melted	3	Tbs	Flour
1	cup	Sugar	3	Tbs	Cornstarch
4		Eggs	1	pint	Sour cream
		Juice of 1 lemon			Zwieback crumbs;fine

Procedure

- 1 --STRAWBERRY GLACE-- pk Strawberry gelatin;(3 oz.) /4 c Cold water c Strawberries;fresh/sliced -sweetened
- 2 c Boiling water
- 3 Mix cheeses well with beater. Add butter and eggs. Add remaining ingredients; fold in sour cream. Thoroughly grease 12-cup, 10-inch Bundt pan and dust with fine zwieback crumbs. Pour batter into pan and bake at 350' for one hour. Turn off oven and allow cheese-cake to remain in oven for one additional hour. Glaze with Strawberry Glace'. FOR GLAZE: Dissolve gelatin in boiling water. Add cold water. Cool until syrupy. Add strawberries and spoon over cheesecake.

Servings: 1

Grandma's Pumpkin Cheesecake

Procedure

- 1 -----CRUST----- c Graham cracker crumbs tb Sugar tb Butter; or margarine, melted
- 2 -----FILLING----- oz Cream cheese; softened /4 c Sugar oz Pumpkin; 1 can /4 ts Ground cinnamon /2 ts Ground ginger /2 ts Ground nutmeg /4 ts -salt Eggs
- 3 -----TOPPING----- c Sour cream tb Sugar ts Vanilla extract Pecan halves; 12 to 16
- 4 CRUST: Combine crust ingredients. Press into the bottom of a 9" spring form pan; chill.
- 5 FILLING: Beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt, add eggs one at a time, beating well after each. Pour into crust and bake at 350 degrees for 50 minutes.
- 6 TOPPING: Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to oven for 5 minutes. Cool on a rack and chill over night.
- 7 GARNISH: each slice with a pecan half.

Servings: 12

Grapefruit Orange Cheesecake

- 2 cup Crushed coconut cookies 1/2 cup Melted butter
2 tsp Grated lemon rind

Procedure

- 1 grapefruit 3 oranges 3 eggs 2/3 c. sugar 1/8 tsp. salt 1/2 c. orange juice 1 1/4 tbsp. gelatin 1/4 c. water 1 lb. cream cheese 1 1/4 tbsp. lemon juice 2 tsp. grated orange rind 1 tsp. grated lemon rind 2/3 c. cream 1. Mix together the crushed cookies, lemon rind and melted butter. Firmly press on the bottom of a 9 inch springform pan.
- 2 Peel the grapefruit and the oranges and cut the segments into small pieces.
- 3 Separate 2 eggs and combine the egg yolks, the remaining whole egg, sugar, salt and 1 tablespoon of orange juice in the top of a double boiler. Place over simmering water and cook, stirring constantly, until the mixture thickens. Remove from heat.
- 4 Soak the gelatin in the water for 5 minutes. Stir into the warm custard until dissolved.
- 5 Press the cream cheese through a strainer and beat with remaining orange juice, lemon juice and rinds until smooth. Beat into the custard.
- 6 Fold in the grapefruit and orange pieces.
- 7 Lightly whip the cream and beat the egg whites until they form soft peaks. Fold the cream and egg whites into the cheese mixture.
- 8 Pour into the prepared springform pan and chill for several hours or overnight.

Servings: 4

Griddle Cheesecakes (Pan) with Cranberry Sauc

2	cup	Low-fat cottage cheese	1		Lemon zest; grated
2		Eggs; or substitute			cranberry sauce-
1/4	cup	Sugar	1/2	cup	Sugar
1	cup	Unbleached flour	1	Tbs	Cornstarch
1	tsp	Baking powder	1 1/2	cup	Fresh orange juice
			2	cup	Cranberries; fresh -or- frozen

Procedure

- 1 CRANBERRY SAUCE:** Combine the sugar and cornstarch in a heavy-bottomed saucepan. Gradually pour in the orange juice; stirring constantly. Add the cranberries and bring the mixture to a boil over medium heat; stirring constantly. Reduce the heat and simmer the mixture until all the cranberries have burst; about 15 minutes. Puree the mixture in a FP or a blender. Set sauce aside. **CHEESECAKES:** 1. Puree the cottage cheese in the clean blender or FP. Add the eggs and blend them into the puree. Transfer the mixture to a bowl and add the sugar, flour and baking powder; stir in well. Beat just long enough to produce a smooth batter. Stir in the zest. 2. Heat a griddle or skillet over medium heat until water dances on hot skillet. Drop batter by generous Tablespoons and use the back of the spoon to spread the batter to a thickness of about 1/4". Cook until top is covered with bubbles; about 3 minutes and then flip and cook them until the second sides are light-brown; about 1 minute more. Keep warm. 3. Serve the griddle cheesecakes with the cranberry sauce.

Servings: 8

Heavenly Chocolate Cheesecake

2	cup	Vanilla Wafers, Fine Crush	1		Env. Unflavored Gelatin
1	cup	Ground Toasted Almonds	16	oz	Cream Cheese, Softened
1/2	cup	Butter, Melted	1/2	cup	Sour Cream
1/2	cup	Sugar	1/2	tsp	Almond Extract
12	oz	Milk Chocolate Chips	1/2	cup	Heavy Cream, Whipped
1/2	cup	Milk			Garnishes *

Procedure

- * Garnishes to include whipped cream and chocolate shavings (optional). In large bowl, combine vanilla waver crumbs, almonds, butter and sugar; mix well. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up the sides. Set aside. Melt over hot (not boiling) water milk chocolate chips; stir until smooth. Set aside. Pour milk into small saucepan; sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly until gelatin dissolves. Set aside. In large bowl, combine cream cheese, sour cream, and melted chocolate chips; beat until fluffy. Beat in gelatin mixture and almond extract. Fold in whipped cream. Pour into prepared pan. Chill until firm (about 3 hours). Run knife around edge of cake to separate from pan; remove rim. Garnish with whipped cream and chocolate shavings, if desired. Makes 1 9-inch Cheesecake

Servings: 10

Heavenly Dessert Cheesecake

1	Tbs	Graham Cracker Crumbs	2	Tbs	Unbleached All-purpose Flour
1	cup	Low Fat Cottage Cheese			
16	oz	Neufchatel Cheese*	2	Tbs	Skim Milk
2/3	cup	Sugar	1/4	cup	Almond Extract

Procedure

- * Neufchatel Cheese should be LIGHT Philly brand Neufchatel Cheese and it should be softened. Lightly grease bottom of 9-inch springform pan. Sprinkle with crumbs. Dust bottom; remove excess crumbs. Put cottage cheese in blender container. Cover; process on high speed until smooth. In large mixing bowl of electric mixer, combine cottage cheese, neufchatel cheese, sugar and flour. Mix at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in milk and extract; pour into pan. Bake at 325 degrees F., 45 to 50 minutes or until center is almost set. (Center of cheesecake appears to be soft, but firms upon cooling.) Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with fresh slices of strawberries or blueberries, if desired. VARIATION: Prepare pan as directed; omit blender method. Place cottage cheese in large bowl of electric mixer; beat cottage cheese at high speed until smooth. Add neufchatel cheese, sugar, and flour, mixing at medium speed until well blended. Continue as directed.

Servings: 10

Herb Appetizer Cheesecake

1	cup	Bread crumbs	16	oz	Cream cheese; softened
1/2	cup	Margarine	1	cup	Ricotta cheese
1/4	cup	Olive oil	3		Eggs
2	cup	Basil leaves, fresh	1/2	cup	Parmesan cheese; grated
1/2	tsp	Salt	1/2	cup	Pine nuts
1		cl Garlic; cut in half			

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9 inch springform pan. Bake at 350 for 10 minutes. Place oil, basil, salt and garlic in blender container. Cover; process on high speed until smooth. Combine basil mixture, cream cheese and ricotta cheese, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time mixing well after each addition. Blend in parmesan cheese; pour over crust. Top with pine nuts. Bake at 325 for 1 hour and 15 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Serve warm or at room temperature. Garnish with tomato rose and fresh basil, if desired. Chill any remaining cheesecake.
- 2 VARIATION: Substitute 1 cup chopped parsley and 1 tablespoon dried basil leaves for fresh basil.

Servings: 16

Holiday Delight Cheesecake (lo-fat)

1	cup	Graham cracker crumbs	3	Tbs	Lemon juice
3	Tbs	Sugar	3	Tbs	Cholesterol-free egg product
2	Tbs	Margarine, melted	1	ct	Non-fat lemon yogurt
3		package Fat-free Cream Cheese (8oz)			Lite whipped topping
			1	cn	Cherry pie filling
3/4	cup	Sugar			
2	Tbs	Flour			

Procedure

- 1 Heat oven to 350F. Combine graham cracker crumbs, sugar and margarine; mix well. Pat onto bottom of 9" or 10" springform pan. Set aside.
- 2 Beat cream cheese, sugar and flour together until light, fluffy and smooth. Gradually add lemon juice and egg product; beat well. Add lemon yogurt and mix thoroughly. Pour over prepared crust.
- 3 Loosely place aluminum foil over springform pan.
- 4 Bake at 350F 60 to 70 minutes or until center of cake is set.
- 5 Gently run tip of knife between cake and edge of pan. Cool to room temperature before removing from pan. Chill.
- 6 Served topped with cherry pie filling and whipped topping. Per 1/12th serving:
- 7 Calories.....216 Protein....16g Carbohydrates.30g Total Fat...4g Saturated Fat..1g Cholesterol.9g Sodium.....542mg Fiber.....6g % of Calories from Fat 17%
- 8 Comparison:
- 9 Per Serving % Calories Fat from Fat Cholesterol This Cheesecake
4g 17% 9mg
- 10 Regular Cheesecake 26g 63% 120mg

Servings: 12

Holiday Eggnog Cheesecake

1 cup	Graham Cracker Crumbs	1/4 cup	Cold Water
1/4 cup	Sugar	8 oz	Cream Cheese, Softened
1/4 tsp	Ground Nutmeg	1/4 cup	Sugar
1/4 cup	Margarine, Melted	1 cup	Eggnog
1	Env. Unflavored Gelatin	1 cup	Whipping Cream, Whipped

Procedure

- 1 Combine crumbs, sugar, nutmeg and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, at medium speed on electric mixer until well blended. Gradually add gelatin and eggnog, mixing until blended. Chill until slightly thickened; fold in whipped cream. Pour over crust; chill until firm. VARIATION: Increase sugar to 1/3 c. Substitute milk for eggnog. Add 1 t vanilla and 3/4 t rum extract. Continue as directed.

Servings: 10

Honey Vanilla Cheesecake

FILLING				Sugar (as topping, if - desired)
4 oz	Reduced-fat cream cheese			Gingersnap crust (below)
16 oz	Low-fat cottage cheese	1		GINGERSNAP CRUST
1 cup	Fat-free ricotta cheese			Old Fashioned crisp
2 Tbs	Cornstarch	32		- gingersnap cookies, - crushed
1 cup	Honey			
1 Tbs	Vanilla extract			
1 cup	Fat-free egg substitute	2 Tbs	Sugar	
	Pureed raspberries, or	1	Egg white	
	- strawberries, if desired			

Procedure

1 CHEESECAKE In a food processor or blender, blend until smooth cream cheese, cottage cheese, ricotta cheese, and cornstarch. Add honey and vanilla extract and blend again. Add egg substitute and blend until mixture is smooth. Pour into prepared crust (see below). Bake minutes at 300 degrees then reduce oven temperature to 250 degrees and bake 60 minutes longer or until sides are set and center is fluid but not sloshing. Turn off oven and allow cake to cool 1 hour in oven. Remove and cool to room temperature. Chill, covered, overnight before slicing. Serve topped with pureed strawberries or raspberries, adding bit a sugar, if desired. Makes 16 servings.

GINGERSNAP CRUST Combine thoroughly in food processor or blender gingersnap cookies and sugar. Add egg white, blending until mixture is moistened. Press mixture on bottom and up sides of 8- or 9-inch springform pan. Bake at degrees for 10 to 12 minutes. Remove crust from oven. Reduce heat to 300 degrees. Fill an oven-proof dish with about 1 inch of warm water and place it at the back of the oven to provide steam for the cheesecake while it bakes.

Servings: 16

Recipe Type

Pies

Hungarian Cheesecake

CRUST		1	x Cold Water; **
1 1/2 cup	Unbleached Flour; Sifted	1 tsp	Baking Powder
4 Tbs	Sweet Butter; No	2	Egg Yolks; Large, *
	Margarine	1 Tbs	Lemon Juice
1/8 tsp	Salt		

Procedure

- 1 --CHEESECAKE-- c Cottage Cheese /4 c Sugar; Granulated c Sour Cream /2 c Raisins ea Eggs; Large t Lemon Rind; Grated c Crushed Pineapple; Drained
- 2 Lightly beat the egg yolks. ** Use only as much cold water as needed. (3 to 4 TBLS) Sift together the flour and baking powder, set aside. Cream the butter in a large mixing bowl, then add the egg yolks, salt, and lemon juice, mixing well. Add the dry mixture, then using your fingers, work the dough into a smooth consistency. Add the cold water as necessary to work the dough. Roll the dough out on a flat surface to a thickness of 1/4-inch. Cut the dough to fit the greased bottom of a 9-inch springform pan and place the dough in the bottom. Use the excess to line the sides of the pan. Chill. CHEESECAKE: Preheat the oven to 450 degrees F. Press the cottage cheese through a sieve. In a large mixing bowl, beat 3 eggs and the sugar until well blended. Add the cottage cheese and beat, then stir in the lemon rind and the sour cream. Separate the remaining egg, saving the yolk for another recipe, and brush the crust with the white. Combine the pineapple and raisins in a bowl, then spread the mixture evenly on the prepared crust. Pour the cheese mixture on the top of the fruit mixture. Bake for 10 minutes at 450 degrees F. then reduce the oven to 350 degrees F. and bake for about another 35 minutes. Cool to room temperature, then chill. Serve chilled.

Servings: 10

Impossible Cheesecake

3/4 cup	Milk	1 cup	Sugar
2 tsp	Vanilla	1/2 cup	Bisquick
2	Eggs	2	package Cream cheese;softened;cubed

Procedure

- 1 -CHEESECAKE TOPPING- c Sour cream tb Sugar ts Vanilla
- 2 Heat oven to 350. Grease a 9" pie plate. Beat milk, vanilla, eggs, sugar and baking mix in blender on high. Add cream cheese. Cover and blend on high 2 min. Pour into pie plate. Bake 40-45 min.or til center is set; cool.Mix Cheesecake topping;carefully spread over top. Serve with canned pie filling or fresh fruit if desired. HIGH ALT: Bake 45-50 min.

3

Servings: 6

Impossible Chocolate Cheesecake

2	Cream cheese packages; *	2	Semisweet chocolate;**
3/4 cup	Sugar	2 Tbs	Kahula;***
2/3 cup	Bisquick baking mix	1 tsp	Vanilla extract
2	Eggs	1/2 tsp	Almond extract

Procedure

- 1 -CHOCOLATE TOPPING- Sour cream; 8-oz carton oz Semisweet chocolate square tb Sugar tb Kahula; *** ts Vanilla extract
- 2 * 8-oz packages, cubed and softened ** 2 1-oz squares, melted *** Or any other coffee-flavored liqueur Mix all ingredients except chocolate topping in a mixer; beat at HIGH speed 2 minutes, scraping bowl often. Pour into a greased 9-inch pie plate. Bake at 350^ for 25 minutes or until puffed with a dry center. Cool 5 minutes; carefully spread chocolate topping on top of cheesecake. Chill 3 hours before serving.

Servings: 1

Yield: One 9-inch pie. CHOCOLATE TOPPING: Combine first 3

Impossible Chocolate Kaluha Cheesecake

16 oz	Cream cheese; soft; cubed	1/2 tsp	Almond extract
3/4 cup	Sugar		-----topping-----
2/3 cup	Bisquick baking mix	8 oz	Sour cream
2	Eggs	1 oz	Semisweet chocolate square
2 oz	Semisweet chocolate; melted	2 Tbs	Sugar
		1 Tbs	Kaluha
2 Tbs	Kaluha	1 tsp	Vanilla extract
1 tsp	Vanilla extract		

Procedure

- 1 Mix all ingredients except chocolate topping in a mixer; beat at HIGH speed 2 minutes, scraping bowl often. Pour into a greased 9-inch pie plate. Bake at 350~ for 25 minutes or until puffed with a dry center. Cool 5 minutes; carefully spread chocolate topping on top of cheesecake. Chill 3 hours before serving. YIELD: One 9-inch pie. CHOCOLATE TOPPING: Combine first 3 ingredients in a small saucepan; cook over low heat, stirring constantly, until chocolate melts. Remove from heat, and stir in Kahula and vanilla; cool.

Servings: 1

Individual Cherry Cheesecake

2	package Creamcheese, 8oz each	1	tsp	Vanilla
		12		Vanilla wafers
3/4	cup	Sugar	1	cn Cherry pie filling
2		Eggs		
1	tsp	Lemon juice		

Procedure

- 1 Mix softened cream cheese, sugar, eggs, lemon juice and vanilla in bowl. Place wafer in bottom of each of 12 cupcake papers (in cupcake tin). Spoon in cream cheese mixture 3/4 full. Bake in 375 degree oven for 15 minutes. Let cool. Top each with cherry pie filling and refrigerate for 1 hour or more.

Servings: 12

Irish Cream and Chocolate Cheesecake

1 2/3	cup	Crushed chocolate wafers (200 gr package)	2	cup	Milk
		Melted	4		Eggs; separated
		Filling	1/3	cup	Irish cream liquer
		Envelopes unflavored	1	lb	Cream cheese
2		gelatin	1/2	cup	Granulated sugar
			4	oz	Semisweet chocolate
1/4	tsp	Salt			
1	Tbs	Instant coffee granules			

Procedure

- 1 This can be made a day ahead, and it freezes well too.
- 2 CRUST; CRUST; In bowl, combine wafers and butter. Press into 13 x 9 inch glass
- 3 FILLING; In saucepan, cook gelatin, salt, coffee and milk, stirring const
Meanwhile, melt chocolate in double boiler over hot water. Let cool. Beat
Transfer 1-1/2 cups of coffee mixture to small bowl and fold in chocolate.
Using large spoon, alternately spoon two mixtures over chocolate crust. Use
knife to swirl chocolate through

Servings: 6

Jamocha Cheesecake

	Nonstick cooking spray	1/2 cup	Double-strength coffee
15	Cookies	3/4 cup	Skim milk
1	(15 oz.) part-skim ricotta cheese	1 tsp	Vanilla extract
		1 tsp	Rum extract
1/4 cup	European-style unsweetened cocoa powder	1	(8 oz.) nondairy whipped topping
1/4 cup	Sugar		
1	Unflavored gelatin		

Procedure

- 1 Grease 8 inch springform pan with cooking spray. Crush all but 2 cookies; sprinkle 1 tablespoon crumbs over pan bottom. In food processor, blend cheese, cocoa and dash salt. In saucepan, combine sugar, gelatin and coffee; soak 1 minute. Heat over low heat until clear. Off heat, stir in milk, extracts and cheese mixture. Place pan in bowl of ice and water; stir until thickened. Fold in all but 1/2 cup topping; pour into loaf pan. Cover; chill at least 4 hours.
- 2 Remove pan side. Pat remaining cookie crumbs onto cake side. Garnish with reserved topping and cookies. Makes 12 servings, 162 calories each.

Servings: 4

Kahlua Cheesecakes

1	package Refrigerated cookie dough (18-oz)	1	Tbs	All-purpose flour
	; (about half)	1	Tbs	Cornstarch
	Butter	2	Tbs	Coffee-flavored liqueur (such as Kahlua)
1	package Cream cheese; (8-oz) softened	1/2	tsp	Vanilla
3/4	cup Ricotta cheese			Kahlua whipped cream; (see recipe)
2	Eggs			
1/2	cup Granulated sugar			

Procedure

- 1 For garnish (select one): chocolate-covered coffee beans, chocolate mini chips, toffee bits, or a light sprinkle of ground cinnamon, sifted instant coffee granules or unsweetened cocoa powder For easier handling, place cookie dough in freezer for about 10 minutes before cutting.
- 2 Generously butter 12 ramekins (at least 1/2 cup capacity) or small custard cups. Cut 12 slices of cookie dough about 1/8-inch thick; press one slice into the bottom of each ramekin or cup. Arrange cups on a heavy baking sheet and set aside.
- 3 Preheat oven to 325 degrees. In a large mixer bowl, combine cream cheese, ricotta, eggs, sugar, flour, cornstarch, liqueur and vanilla; beat at medium speed until very smooth. Divide evenly among dough-lined cups; bake 20 minutes or until almost set. Cool; refrigerate until serving time. Before serving, top with Kahlua whipped cream and the garnish of your choice.

Servings: 12

Yield: 12 servings.

Kahlua Milk Chocolate Cheesecake

cheesecake :

- 1 lb Cream cheese; softened
- 1 lb Granulated sugar
- 1 cup Sour cream
- 7 lg Whole eggs
- 1/2 cup Kahlua
- 4 oz Good-quality milk chocolate, such as godiv, m

crust :

- 3 oz Good-quality milk chocolate
- 3 Tbs Sweet butter
- 1/4 cup Ground hazelnuts
- 1/4 cup Crushed cornflakes

Procedure

- 1 To prepare the cheesecake mixture: In a large mixing bowl with a paddle attachment cream together the cream cheese, sugar, and sour cream, scraping down the sides of the bowl often. In a medium-size bowl combine the eggs and Kahlua, whisking them together. Once the cream cheese mixture is softened and lump free, add the eggs in 3 parts, scraping down the sides of the bowl after each addition. In another medium-size bowl place the melted milk chocolate, then slowly whisk in a little of the cheesecake mixture, whisking constantly to create a smooth mixture. Add the milk chocolate mixture back into the cheesecake mixture and stir until completely blended. To bake the cheesecake: Preheat the oven to 300 F. Butter a round springform pan. Pour the mixture into the teflon pan and place in a water bath (a pan holding the cheesecake pan, filled halfway with water). Bake the cheesecake until the center is solid, about 1 1/2 hours. Remove from the water bath and let the cake cool completely. Then chill in the refrigerator.
- 2 To prepare the hazelnut crust: In a double boiler melt the milk chocolate and butter and stir until completely dissolved. Remove from the heat, and fold in the hazelnuts and cornflakes. Take the cheesecake out of the refrigerator and pour the milk chocolate crust on top. Place back in the refrigerator and allow to set overnight. To serve: When ready to serve, remove the cheesecake from the refrigerator and take it out of the springform pan. Invert the cake onto a large serving plate so the crust is on the bottom and serve

Servings: 10

Keebler Easy Elfin Cheesecake (no bake!)

1	Graham cracker pie crust	2	tsp	Vanilla	
8	oz	Cream cheese, softened	8	oz	Whipped topping, frozen
1/3	cup	Sugar			Strawberries, fresh(garnish)
1	cup	Sour cream			

Procedure

- 1 Beat cheese until smooth, gradually beat in sugar. blend in sour cream and vanilla. fold in whipped topping, blending well. spoon into crust. chill until set, at least 4 hours. garnish with fresh strawberries for garnish.

Servings: 1

Key Lime Cheesecake

		For the crust:	3		lg Eggs
1 1/2	cup	Fine graham cracker crumbs	3/4	cup	Key lime juice
			1	tsp	Vanilla
2	Tbs	Sugar	1		dr Green food coloring, if Desired
1/4	cup	Unsalted butter, melted and Cooled			Whipped cream for garnish
		For the filling:			Lime slices, quartered for Garnish
1 1/4	lb	Cream cheese, softened			Mint sprigs for garnish
3/4	cup	Sugar			
1	cup	Sour cream			
3	Tbs	All-purpose flour			

Procedure

- 1 Make the crust: In a bowl stir together the crumbs and the sugar and stir the butter in well. Pat the mixture evenly onto the bottom and 1/2 inch up the side of a buttered 10-inch springform pan and bake the crust in the middle of a preheated 375F oven for 8 minutes. Transfer the pan to a rack and let the crust cool.
- 2 In a bowl with an electric mixer, beat together the cream cheese and the sugar until the mixture is smooth; beat in the sour cream, the flour, the eggs, 1 at a time, beating well after each addition, the lime juice, the vanilla, and the food coloring, and beat the mixture until it is smooth. Pour the filling over the crust. Bake the cheesecake in the middle of a preheated 375F oven for 15 minutes, reduce the temperature to 250F, and bake the cheesecake for 50 to 55 minutes more, or until the center is barely set. (The cheesecake will continue to set as it cools.) Let the cheesecake cool on a rack and chill it, covered, overnight.
- 3 Remove the cheesecake from the pan and transfer it to a cake stand. With a pastry bag fitted with a decorative tip, pipe the whipped cream into rosettes on the cheesecake. Garnish the cheesecake with the lime slices and the mint sprigs.

Servings: 1

Yield: 1 Cheesecake

Key Lime Pie (Cheesecake)

- | | |
|-----------------------------|---|
| FOR THE CRUST | 1/2 cup (1 stick) butter [melted
& cooled] |
| 2 cup Graham cracker crumbs | |
| 2 Tbs Sugar | |

Procedure

- 1 --FOR THE FILLING-- oz Cream cheese [softened] oz Sweetened condensed milk /3 c Key lime juice /8 ts Lime oil (optional but good] c Sour cream
- 2 To prepare the crust... Combine all of the crust ingredients and press into a 9" pie pan or spring form pan. Bake @ 350 for about 20 min. or `til nicely golden brown, then set aside to cool...
- 3 To make the filling... In a medium size bowl, thoroughly mix together the cream cheese and the milk, then blend in the Key lime juice and lime oil (if used)... Beat in the sour cream and mix `til smooth, pour into the prepared crust and refrigerate for at least 2 hours before serving...

Servings: 1

Yield: 1 Pie

Lattice Cherry Cheesecake

1	package (20 oz) Cookie Mix	1/4	tsp	Almond Extract
	*	3		Large Eggs
16	oz			Cream Cheese, Softened
21	oz			(1 cn) Cherry Pie Filling
1	cup			Sour Cream
3/4	cup			Sugar

Procedure

- 1 * Cookie mix should be refrigerated Sugar Cookie dough from the dairy case. Freeze cookie dough 1 hour. Slice into 1/8-inch slices. Arrange slices, slightly overlapping, on bottom and sides of greased 9-inch springform pan. With floured fingers, seal edges to form crust. Combine cream cheese, sour cream, sugar and extract, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1/4 cup batter and chill. Pour remaining batter over crust. Bake at 350 degrees F., 1 hour and 10 minutes Increase oven temperature to 450 degrees F. Spoon pie filling over cheese- cake. Spoon reserved batter over pie filling forming a lattice design. Bake at 450 degrees F., 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. VARIATION: Substitute 13 x 9-inch baking pan for 9-inch springform pan. Prepare as directed except for baking. Bake at 350 degrees F., 45 minutes. Increase oven temperature to 450 degrees F. Continue as directed.

Servings: 10

Layered Cheesecake Brownies

1/2 cup	Unsalted butter	2 Tbs	Unsalted butter
1/2 cup	Sugar	1/2 cup	Sugar, granulated
2	Eggs	1 Tbs	Flour, all-purpose
1 tsp	Pure vanilla extract	2	Eggs
1/4 tsp	Salt	2 Tbs	Sour cream
1/2 cup	Flour, all-purpose	1 tsp	Vanilla

Procedure

- 1 ea BROWNIE LAYER 8 oz semi-sweet chocolate, m ea
CHEESECAKE LAYER 8 oz cream cheese
- 2 BROWNIE LAYER: Beat the butter in a bowl for 1 minute until smooth, gradually beat in the sugar and then the eggs, one at a time. Add the vanilla, salt and the melted chocolate. Quickly beat in the flour just until blended. Scrape this mixture evenly into the prepared pan that was foil lined and sprayed with a non-stick spray. Freeze until you have the cheesecake mixture complete. CHEESECAKE LAYER: Take the cream cheese and the butter and blend well.
- 3 Add the sugar and the flour and the eggs, beat until very fluffy, then add the sour cream and vanilla. Pour this over the top of the brownie mixture. Place into the oven for 45 minutes. When cooled top with a fresh berry sauce or a rich chocolate Ganache.

Servings: 12

Recipe Type

Squares, Cookies

Lemon Cheesecake Bars

----crust----		3	Egg whites; whipped
1 1/2	cup	Unbleached flour	1/3 cup Lemon juice; at room temperature
2/3	cup	Powdered sugar; sifted	1/2 tsp Vanilla
1/4	tsp	Salt	----glaze----
3/4	cup	Margarine; cold	2 1/2 cup Powdered sugar; sifted
----filling----		1/2	tsp Vanilla
1		package Fat-free cream cheese; (8 oz) softened	1 Tbs Skim milk; at room temperature
2/3	cup	Granulated sugar	4 Tbs Lemon juice; at room temperature

Procedure

- 1 Preparation Time: 0:15 Preheat oven at 350. Prepare a 9 x 13 pan with cooking spray and flour. In a mixing bowl, combine flour, 2/3 cup powdered sugar, and salt. Use a pastry blender to cut in margarine until mixture resembles coarse crumbs. Press firmly over bottom of prepared pan. Bake 15 minutes. Cool 10 minutes before topping with cheese mixture. To prepare filling, combine cream cheese, 2/3 granulated sugar, egg whites, milk, lemon juice and vanilla in another mixing bowl. Pour over baked crust. Bake for 22 to 28 minutes or until firm. Meanwhile, to prepare glaze, combine 2 1/2 cups powdered sugar, vanilla, and milk. Add enough lemon juice to make a thick smooth glaze. Pour glaze over cheesecake base; smooth surface. Cover and refrigerate overnight before cutting.

Servings: 24

Lemon Curd Cheesecake

Filling:			Lemon curd:		
16	oz	Cream cheese	4		Eggs
1	cup	Sugar	4 1/2	oz	Sugar
3		Eggs			Juice from 2.5 lemons
		Lemon juice from 2 lemons	4	Tbs	Unsalted butter
					Crust: *
1 1/2	tsp	Real vanilla			
1/4	tsp	Salt			
3	cup	Sour cream			

Procedure

- 1 Cheesecake base: Cream the sugar and cream cheese until sugar dissolves and mixture is light and creamy. Add in the eggs one at a time until incorporated. Add in lemon juice, vanilla, salt and sour cream. Chill base. Make cheesecake crust with melted butter and leftover muffins, graham cracker crumbs, etc. Place chilled mixture in a spring-form pan and place in a 275 degree oven for one hour and 15 minutes. Turn off oven and leave cheesecake inside for an additional 30 minutes to set. Remove and chill. Top with lemon curd. Lemon Curd: Whip sugar and eggs together over low heat in a small saucepan . . . be sure to not let the mixture curdle. Add lemon juice and butter and continue to mix over low heat until mixture firms . . . chill and use for topping of cheesecake. * Crust: Use old muffin scraps . . . we like to use lemon poppy seed muffins from the day before . . . mix with some melted butter and line the bottom of the spring form or round cake pan.

Servings: 1

Lemon Delight Cheesecake

1 1/2	cup	Graham Cracker Crumbs	1/3	cup	Lemon Juice
1/4	cup	Sugar	3		Large Eggs, Separated
1/2	cup	Margarine, Melted	1/2	cup	Sugar
1		Env. Unflavored Gelatin	1	tsp	Grated Lemon Peel
1/3	cup	Cold Water	16	oz	Cream Cheese, Softened*

Procedure

- 1 * Or use 2 8-oz containers of Philly soft cream cheese. Combine crumbs, sugar and margarine; reserve 1/2 cup. Press remaining onto bottom of 9-inch springform pan. Soften gelatine in water, stir over low heat until dissolved. Add juice, egg yolks, 1/4 cup sugar, and peel; cook, stirring constantly, over medium heat, 5 minutes. Gradually add to cream cheese, mixing at medium speed on electric mixer until well blended. Beat egg whites, until foamy; gradually add remaining sugar beating until stiff peaks form. Fold into cream cheese mixture; pour over crust. Top with reserved crumbs; chill until firm.

Servings: 10

Light Lemon Cheesecake with Strawberries

1/4	cup	Grape nuts cereal	1/4	tsp	Salt
1 1/4	cup	Plus 3 1/2 tablespoons granulated Sugar; divided	16	oz	Low-fat lemon yogurt
			1/2	cup	All-purpose flour
12	oz	Reduced-fat cream cheese softened	1	pint	Strawberries; hulled and halved (if large)
2		lg Eggs; separated			
1	tsp	Vanilla			

Procedure

- 1 Preheat oven to 300 degrees. Coat a 9-inch springform pan with nonstick cooking spray or lightly brush with vegetable oil.
- 2 In a food processor, combine cereal and 1 1/2 tablespoons sugar. Process until fine crumbs form. Place crumb mixture in prepared pan; tilt and rotate the pan to coat the bottom and sides with crumbs. Tap the pan on the counter so that the crumbs are evenly distributed. Set aside.
- 3 In a large mixing bowl, beat cream cheese with an electric mixer until smooth. Add 1 1/4 cups sugar, egg yolks, vanilla and salt. Beat until smooth. With mixer at low speed, gradually add yogurt and flour, beating until smooth. (Alternately, you can blend all ingredients in a food processor.) In a large clean mixing bowl and with clean beaters, beat egg whites until soft peaks form. Gradually add remaining 2 tablespoons sugar, whipping until stiff but not dry peaks form. With a rubber spatula, fold the beaten whites into the cream cheese mixture.
- 4 Turn batter into prepared pan. Bake for 50 to 60 minutes or until the cheesecake is puffed and the top is pale golden and dry to the touch. Turn off the oven and leave the cheesecake inside with the door closed for 30 minutes. Remove the cheesecake from the oven and let cool completely on a wire rack. Remove the springform pan sides. Refrigerate, loosely covered with plastic wrap, for at least 4 hours or up to 2 days.
- 5 Shortly before serving, arrange strawberries over the cheesecake.

Servings: 8

Yield: 8 servings.

Lime Cheesecake

	2	Tbs	Sugar
CRUST:	1/4	cup	Butter; or margarine; melted
1 1/4	cup	Graham Cracker Crumbs	

Procedure

- 1 -----FILLING----- ts Lime Rind; grated oz Cream Cheese; SOFTENED /4 c Sugar Eggs tb Lime rind; grated /4 c Key Lime Juice ts Vanilla Extract c Sour Cream tb Sugar Fresh Strawberries; optional Lime slices; Optional
- 2 Combine crust ingredients and stir well. Press crumb mixture evenly over bottom and up sides of a 9-inch springform pan. Bake at 350 degrees for 5 to 6 minutes. Let cool. Beat cream cheese until light and fluffy; gradually add 3/4 cup sugar; beating well. Add eggs, one at a time, beating well after each addition. Stir in lime rind, juice and vanilla. Pour mixture into prepared pan. Bake at 375 degrees for 45 minutes, or until set. Combine sour cream and 3 tablespoons sugar; stir well and spread evenly over cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature on a wire rack; chill at least 8 hours. To serve, carefully remove sides of springform pan. If desired, garnish with strawberries and lime slices. Yield: one 9-inch cheesecake.

Servings: 10

Lime Delicious Cheesecake

1 1/4	cup	Zwieback Toast Crumbs	3		Large Eggs, Separated
2	Tbs	Sugar	1/2	cup	Sugar
1/3	cup	Margarine, Melted	1 1/2	tsp	Grated Lime Peel
1		Env. Unflavored Gelatin	16	oz	Light Neufchatel Cheese, Soft
1/4	cup	Cold Water			
1/4	cup	Lime Juice	2	cup	Thawed Whipped Topping

Procedure

- 1 Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring-form pan. Bake at 325 degrees F., 10 minutes. Cool. Soften gelatin in water, stir over low heat until dissolved. Add juice, egg yolks, 1/4 c sugar and peel; cook, stirring constantly, over medium heat 5 minutes. Cool. Gradually add gelatin mixture to the softened Light Neufchatel cheese, mixing at medium speed on electric mixer, until well blended. Stir in a few drops of green food coloring, if desired. Beat egg whites until foamy; gradually add remaining sugar, beating until stiff peaks form. Fold egg whites and whipped topping into neufchatel cheese mixture, pour over crust. Chill until firm. Garnish with additional lime peel, if desired.

Servings: 10

Little Phyllo Cheesecakes

8	Frozen phyllo pastry; thawed	1 1/2	tsp	Orange rind; grated
		1	Tbs	Orange juice
1/2 cup	Butter or margarine; melted	1/2	cup	Orange marmalade
3	package Cream cheese (3-oz) softened	2	tsp	Orange juice
1/2 cup	Powdered sugar; sifted			

Procedure

- 1 Preparation Time: 0:45 Place one sheet of phyllo on a damp towel (keep remaining phyllo covered). Lightly brush phyllo with melted butter. Layer 3 more sheets phyllo on first sheet, brushing each sheet with butter. Repeat to make another stack of 4 sheets phyllo. Cut each stack of phyllo into 3-inch squares using kitchen shears. Brush miniature muffin cups with melted butter. Place one square of layered phyllo into each muffin cup, pressing gently in center to form a pastry shell. Bake at 350 degrees for 8 to 10 minutes or until golden.
- 2 Gently remove from pan, and let cool on wire racks. Combine cream cheese, powdered sugar, orange rind, and 1 tablespoon orange juice in a small mixing bowl; beat at high speed of an electric mixer until blended and smooth. Spoon 1-1/2 teaspoons cream cheese mixture into each pastry shell. Combine orange marmalade and 2 teaspoons orange juice; top each cheesecake with 1/2 teaspoon orange marmalade mixture.

Servings: 20

Yield: 40 pastries.

Loren's Cheesecake

		Crust:	2	Tbs	Lemon juice
1 1/2	cup	(20) graham crackers,	3/4	cup	Sugar
		Crushed	1	tsp	Vanilla
1/4	cup	Butter			Topping:
1/4	cup	Sugar	1/2	cup	Powdered sugar
		Filling:	1/2	pinch	Sour cream
3		8-oz pkgs. cream cheese	1	tsp	Vanilla
2		lg Eggs (3 small)			

Procedure

- 1 Use spring form pan. Mix graham crackers (crushed), butter and sugar for crust mixture and bake for 8 minutes at 350 degrees F; cool for minutes. Combine filling ingredients and mix together with electric mixer until fluffy. Pour into crust (cooled) and bake for minutes at 350 degrees F. Cool for 30 minutes. Combine all topping ingredients and beat until fluffy. Pour over cheesecake (cooled) and bake an additiona 10 minutes at 350 degrees F. Refrigerate several hours or overnight.

Servings: 10

Low cal cheesecake

2	Envelopes plain gelatin	3	cup	Creamed cottage cheese
6	Tbs Sugar	1	Tbs	Lemon juice
1/4	tsp Salt	1	tsp	Vanilla
3	Eggs, separated	6	Tbs	Sugar
1 1/2	cup Skim milk	1/3	cup	Graham cracker crumbs
1	tsp Grated lemon rind			

Procedure

- 1 Mix together gelatine, 6 TBSP sugar, and salt in top of double boiler. Beat together egg yolks and milk; add to gelatin mixture. Place over boiling water and cook, stirring constantly until gelatine is dissolved and mixture thickens slightly (6 min app.) Remove from heat and stir in lemon rind. Chill to unbeaten egg white consistency. While mixture is chilling, beat cottage cheese on high speed of electric mixer for 3 minutes (or press through sieve, or use food processor). Stir in lemon juice and vanilla. Fold in gelatine mixture. Beat egg whites until stiff, but not dry. Gradually add 6 TBSP sugar, and beat until very stiff. Fold gently into gelatine mixture. Turn into an 8 inch springform pan and sprinkle top with crumbs. Chill until firm. 10-12 servings of approximately 125 calories per serving.

Servings: 10

Low Cal Marbled Chocolate Cheesecake

2/3	cup	Skim milk	12	oz	Low fat cottage cheese
1/4	cup	Skim milk	3	Tbs	Unsweetened cocoa
1		Envelope unflavoured gelatin			-----chocolate crumb crust, , -
6	Tbs	Sugar	1/2	cup	Vanilla wafer crumbs
2		Eggs, separated; room temp.	1	Tbs	Unsweetened cocoa
2	tsp	Vanilla extract	1 1/2	Tbs	Butter or marg. melted

Procedure

- 1 In small saucepan over medium high heat, bring 2/3 cup milk to a boil; set Gradually add remaining 2 T sugar; beat until stiff peaks form. Fold beaten Spoon large dollops of vanilla mixture over chocolate; with knife or spatul

Servings: 10

Low Fat Raspberry Cheesecake

	Crust, , -	7 oz	Marshmallow cream
1 cup	Flour, all-purpose	8 oz	Cool whip Lite, thawed
1 cup	Brown sugar, firmly packed	1 pint	Fresh raspberries
1 cup	Margarine, imitation		Glaze, , -
1 cup	Walnuts, finely chopped	1 cup	Sugar
	Filling, , -	1 cup	Cornstarch
8 oz	Light cream cheese ,	2 cup	Water
	Softened	3 oz	Sugar-free raspberry gelatin
1 tsp	Vanilla		

Procedure

- 1 Heat oven to 325 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and brown sugar; mix well. Using fork or pastry blender, cut in margarine until coarse crumbs form. Stir in walnuts. Lightly press mixture in ungreased 15x10x1-inch baking pan. Bake at 325 degrees for 10 to 15 minutes or until light golden brown. Cool.
- 2 In large bowl, beat cream cheese and vanilla until light and fluffy. Add marshmallow creme; beat just until combined. Fold in whipped topping. Refrigerate about one hour or until firm.
- 3 Sprinkle raspberries over top of cheese mixture. In medium saucepan combine sugar, cornstarch and water; mix well. Cook and stir over medium heat until mixture thickens and becomes clear. Remove from heat; stir in gelatin until dissolved. Cool glaze 20 to 30 minutes or until lukewarm. Carefully spoon glaze over raspberries. Refrigerate about one hour until firm. Cut into squares. Store in refrigerator. Makes 25 servings.
- 4 Nutrient data per serving: 259 calories; 3 g protein; g carbohydrates; 10 g fat; 8 mg cholesterol; 136 mg sodium.

Servings: 15

Low-Fat Chocolate Raspberry Cheesecake

24	Plain chocolate wafer	1	tsp	Pure vanilla extract
	Cookies (half of a 9 ounce Box)	3	Tbs	Sugar-free seedless black Raspberry preserves
	Nonfat cooking spray	1/2	cup	Fat free egg substitutes
2	(8 ounce) packages fat-free Cream cheese	1		(16 ounce) container Fat-free sour cream
1	cup Sugar	1/4	tsp	Salt
1	cup Cocoa			

Procedure

- 1 For Fruit Topping:
- 2 (10 ounce) box sweetened frozen raspberries, thawed Tablespoons cornstarch
- 3 In a food processor or blender, grind the plain chocolate wafers into fine crumbs. Generously coat a 7/2 inch or 9 inch springform pan with nonstick cooking spray. Pour the crumbs into the pan and tilt to coat the bottom and the sides evenly. Set aside.
- 4 Preheat oven to 350°F. With an electric mixer, beat the fat-free cream cheese until soft. Add the sugar, cocoa, vanilla extract and raspberry preserves and continue beating until the ingredients are incorporated. Add the egg substitutes, fat free sour cream and salt and continue beating until no lumps remain and mixture is smooth and liquid. You may have to beat the mixture for several minutes to reach this consistency.
- 5 Pour the batter into the prepared pan. Place in oven and immediately reduce oven temperature to 300 degrees. Bake for one hour, or until center is set and firm to the touch. Turn off oven and allow cheesecake to stay in cooling oven for one hour longer. Remove and cool completely. Refrigerate overnight before serving.
- 6 To make the raspberry sauce, puree the raspberries in a food processor or blender. Strain the pulp through a tea strainer, pressing to remove all the seeds. Discard seeds. Place the cornstarch in a saucepan and stir in the raspberry juice. Bring to a boil, stirring constantly until thickened. Remove from heat immediately to prevent lumps from forming. Cool and chill. Serve one tablespoon of sauce on top of each slice of cheesecake.
- 7 Cake can also be frozen for two to three weeks before serving. To serve, thaw for 2 days in the refrigerator, then allow to come to room temperature before slicing.
- 8 Makes 10 servings

Low-Fat Chocolate Raspberry Cheesecake

9 Per serving, including raspberry sauce:

10 Calories 254 Fat 3.7 grams Cholesterol 11.3 milligrams Sodium 405
milligrams

11 - Genie

Servings: 1

Lox and Cream Cheese Cheesecake

Procedure

- 1 -----CRUST----- c Bread Crumbs; (I like using -Jewish Rye Bread) /3 c Butter; melted tb Parmesan cheese; grated
- 2 -----FILLING----- tb Sweet butter c Onion; finely chopped oz Cream cheese; softened Eggs; beaten /3 c Whipping cream /2 lb Lox; chopped White pepper, -salt to taste (optional)
- 3 -----TOPPING----- oz Softened cream cheese oz Sour cream tb Fresh chives; minced tb Fresh dill weed; minced /4 lb Lox; chopped
- 4 CRUST: Spray the bottom and insides of a 9" springform pan with Pam. Cover the outsides and bottom of pan with 2 tight layers of foil. Mix the crust mixture together, pour into pan, and press on bottom and up sides. Set aside.
- 5 FILLING: Melt butter in a skillet. Add onions, and saute until tender. Set aside. Using electric mixer, beat cream cheese, eggs, and cream until well-blended. Fold in lox and onion mixture, and seasonings. Pour batter into prepared pan. Place cheesecake in large baking pan. Add enough boiling water to large pan to come up to the top of the crust. Bake in a pre-heated degree oven until firm--about 1 hour 40 min. Remove cheesecake from bath. Turn oven off. Return cheesecake to >> oven and let stand one hour. Remove from oven--let cool on rack for two hours.
- 6 TOPPING: Using electric mixer, mix cheese and sour cream together until blended. Stir in herbs. Sprinkle lox over cheesecake. Pour herb mixture carefully over the lox. Refrigerate. >>> Prior to serving, remove foil. Loosen sides of crust. Place pan on serving platter (I used a pedestal cake platter), and remove sides. Decorate. (I've scattered some minced red onion, parsley, and twists of lemon peel on top)
- 7 Hi! I've had lots of requests for the lox and cream-cheese cheesecake. Sorry it's taken me a few days to get back to this. Enjoy!

Servings: 12

Luscious Lemon Cheesecake

- | | |
|---|-------------------------------|
| CRUST | 6 Tbs Unsalted butter; melted |
| 2 cup Crushed graham crackers
(cinnamon) | |

Procedure

- 1 ---FILLING--- oz Cream cheese; room temp. /3 c Sugar Eggs; room temperature /4 c Fresh lemon juice tb Grated lemon peel ts Vanilla extract
- 2 ---TOPPING--- c Sour cream tb Sugar ts Vanilla extract
- 3 ---GLAZE--- /4 c Water /3 c Fresh lemon juice Egg yolk /2 c Sugar /2 tb Cornstarch /4 ts Salt tb Butter ts Grated lemon peel
- 4 ---GARNISH--- Thinly sliced lemon peel, - halved and twisted
- 5 FOR CRUST: Preheat oven to 350 F. Butter 9-inch springform pan. Blend crumbs and melted butter in bowl. Press mixture into bottom and up sides of prepared pan. Bake 5 minutes. Cool.
- 6 FOR FILLING: Preheat oven to 350 F. Using electric mixer, beat cream cheese until soft. Gradually blend in sugar. Beat in eggs 1 at a time. Mix in lemon juice, lemon peel and vanilla. Pour into crust. Bake until slightly puffed, about 40 minutes. Maintain oven temperature at 350 F.
- 7 FOR TOPPING: Blend all ingredients in small bowl. Spread on top of cake. Bake 15 minutes; topping will not look set. Cool 30 minutes.
- 8 FOR GLAZE: Combine water, lemon juice and yolk in heavy small saucepan. Stir in sugar, cornstarch, and salt. Bring to boil over low heat, stirring constantly, about 10 minutes. Add butter and lemon peel and stir until butter melts. Cool glaze for 20 minutes.
- 9 Spread glaze on cake. Cool completely. Refrigerate until well chilled. (Can be prepared 2 days ahead.) Garnish with lemon slices. Serve cold.

Servings: 10

Marble Cheesecake

	====	graham cracker	2	tsp	Vanilla
	crust	====	3	Tbs	Flour
1	cup	Graham cracker crumbs	3		Eggs
1/4	cup	Butter; real butter	1/4	cup	cocoa
2	Tbs	Sugar	1/4	cup	Sugar
	====	for cheesecake	1	Tbs	Vegetable oil
24	oz	Cream cheese; (3-8oz	1/2	tsp	Vanilla
		pkg),so			
1/2	cup	Sour cream			

Procedure

- 1 Recipe by: cookbook, old I ran across this recipe in an old chocolate CB.
- 2 Prepare Graham crust and set aside. Combine cream cheese, 3/4 cup sugar, the sour cream and 2 tsp vanilla in a large mixer bowl. Beat on medium speed until smooth. Add flour, 1 TBS at a time, blending well. Add eggs and beat well. Combine cocoa and a 1/4 cup sugar in a small bowl and add oil, 1/2 tsp vanilla and 1 1/2 cups of the cream cheese mixture, and mix until well blended. Spoon plain and chocolate mixtures alternately into prepared crust, ending with dollops of chocolate on top. Gently swirl with knife for a pretty marbled effect. Bake at 450°F for 10 minutes WITHOUT opening oven door, decrease temperature to 250°F and continue to bake for 30 minutes. DO NOT OPEN OVEN DOOR. Turn oven off and let cheesecake remain in oven for 30 minutes more., NOW YOU CAN OPEN THE DOOR and remove from the oven. Loosen cake from side of pan. Cool completely and then chill thoroughly.
- 3 For Crust: Combine crumbs, sugar and melted butter. Press mixture onto bottom and 1/2 inch up the sides of a 9" springform pan. Bake at *F for 8-10 minutes. Cool thoroughly.

Servings: 6

Marble Cheesecake/'s

24	oz	Cream cheese; softened	1/4	cup	cocoa
1	cup	Sugar; divided	1	Tbs	Vegetable oil
1/2	cup	Dairy sour cream	Chocolate crumb crust:		
2 1/2	tsp	Vanilla extract; divided	= (recipe follows)		
3	Tbs	All-purpose flour			
3		Eggs			

Procedure

- 1 Prepare Chocolate Crumb Crust. Heat oven to 450 degrees Fahrenheit. In large mixer bowl, beat cream cheese, 3/4 cup sugar, sour cream and 2 teaspoons vanilla until smooth. Gradually add flour, blending well. Add eggs, one at a time, beating well after each addition; set aside. Stir together cocoa and remaining 1/4 cup sugar. Add oil, remaining 1/2 teaspoon vanilla and 1-1/2 cups of cream cheese mixture; blend well. Spoon plain and chocolate batters alternately over prepared Chocolate Crumb Crust, ending with spoonfuls of chocolate on top; gently swirl with spatula or knife for marbled effect. Bake 10 minutes. Reduce oven temperature to 250 degrees Fahrenheit; continue baking 30 minutes. Turn off oven; leave cheesecake in oven minutes without opening door. Remove from oven. Loosen cheesecake from side of pan; cool to room temperature. Refrigerate several hours or overnight; remove side of pan. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 Chocolate Crumb Crust: Heat oven to 350 degrees Fahrenheit. In bowl, stir together -1/4 cups vanilla wafer crumbs (about 40 wafers), 1/3 cup powdered sugar and 1/3 cup Cocoa; blend in 1/4 cup (1/2 stick) butter or margarine, melted. Press mixture onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool completely. 9-inch springform pan. Bake 8 minutes; cool.

Servings: 1

Marbled Cheesecake - Cooking Light

4		Chocolate wafer cookies crushed 1/4 cup crumbs			Dark chocolate sauce:
			2	tsp	Cornstarch
24	oz	Cottage cheese, lowfat	1/4	cup	Water
16	oz	Light cream cheese	1/2	cup	Light corn syrup
1 1/4	cup	Sugar; divided	1/4	cup	Unsweetened cocoa powder
2		Eggs	2	Tbs	Powdered sugar
4		Egg whites	1/2	tsp	Vanilla extract
1	tsp	Vanilla extract			
3	Tbs	Unsweetened cocoa powder			

Procedure

- 1 Preheat oven to 325 degrees; coat the bottom and sides of a 9-inch springform pan with nonstick cooking spray. Sprinkle cookie crumbs in the bottom of the pan; set aside. Position knife blade in food processor bowl; add cottage cheese and cream cheese, and process until smooth. Add 1 cup sugar, whole eggs, egg whites and vanilla; process just until smooth. Pour 3 cups into a bowl. Add cocoa and 1/4 cup sugar to remaining mixture in food processor; process just until smooth. Spoon alternating mounds of cocoa mixture and plain mixture into prepared pan; swirl with a knife to marble. Bake for 60 minutes, or until almost set. Turn oven off; remove cheesecake from oven, and run a sharp knife around the edge of the cake; return to oven and let stand for 1 hour with the door ajar. Cover and chill for at least 8 hours. Spoon Dark Chocolate Sauce onto plates; top with cheesecake. (241 calories, 7.4g fat, 28% calories from fat) For Dark Chocolate Sauce: Combine cornstarch and water in a 1-quart glass measure; stir with a whisk until blended. Add corn syrup, cocoa and sugar; stir well. Microwave, uncovered, at HIGH for 3 minutes, or until thickened and bubbly, stirring halfway through cooking time. Stir in vanilla extract. Makes 1 cup. (per tablespoon: 38 calories, 0.2g fat, 4% calories from fat)

Servings: 14

Marbled Double Chocolate Cheesecake Squares

1/2 cup	Butter; softened	2 tsp	Vanilla extract
16 oz	Cream cheese; softened	1 cup	Flour; all purpose
1 cup	Sugar; divided	1/2 cup	chocolate topping
2	Eggs	1/4 cup	cocoa
1/4 tsp	Salt	1/4 cup	Semi-sweet chips; melted

Procedure

- 1 Heat oven to 350 degrees F. Line 8 or 9 inch square baking pan with foil, extending edges over side of pan. In a small mixing bowl, beat butter, 1/2 cup sugar and salt until smooth. Stir together flour and cocoa, gradually add butter to mixture, beating until soft dough is formed. Press dough onto bottom of prepared pan. Beat cream cheese and remaining 1/2 cup sugar until smooth. Add eggs and vanilla; blend well. In separate bowl, mix 1 cup batter with topping, stirring until well blended. Pour 1 cup of topping-flavored batter over dough. Stir melted chocolate into remaining flavored batter; set aside. Gently pour vanilla batter, 1/4 cup at a time, over flavored batter. Drop tablespoons of reserved flavored batter over top; gently swirl with knife or spatula for marbled effect. Bake to 40 minutes or until cheesecake is firm and top is slightly puffed. Cool completely in pan on wire rack; refrigerate. To serve, lift from pan using foil edges; cut into squares. Garnish as desired. About 20 squares.

Servings: 20

Marbled Pumpkin Cheesecake

CRUST		1/4 cup	Butter; or margarine, melted
1 1/4 cup	Graham Cracker crumbs	2 cup	Semi-sweet Chocolate mini-morsels, divided.
2 Tbs	Granulated sugar		

Procedure

- 1 -----CHEESECAKE----- pk Cream Cheese; (8 ozs. each) -softened c
Granulated sugar /4 c Light brown sugar; packed /4 c Pumpkin; solid pack -
(16 Oz. can) lg Eggs /2 c Evaporated Milk; undiluted /4 c Cornstarch /4 ts
Cinnamon /8 ts Nutmeg
- 2 FOR CRUST: In medium bowl, combine graham cracker crumbs, sugar and
butter. Press onto bottom of greased -inch springform pan; sprinkle with 1
cup chocolate morsels.
- 3 FOR CHEESECAKE: In small, heavy saucepan over low heat, melt
remaining morsels, stirring constantly until smooth. In large mixer bowl, beat
cream cheese, granulated sugar and brown sugar. Beat in pumpkin. Beat in
eggs and evaporated milk. Beat in cornstarch, cinnamon and nutmeg.
- 4 Remove 1 cup pumpkin batter; stir into melted chocolate. Pour remainder of
pumpkin batter into springform pan. Pour chocolate mixture over top; swirl.
Bake in preheated 325 degree oven for 60 minutes, or until edge of filling is
set. Turn oven off; allow cheesecake to stand in oven for 30 minutes, Remove
from oven; cool completely. Cover; chill for several hours.

Servings: 12

Margarita Cheesecake

1 1/4	cup	Vanilla wafer cookie crumbs	3	Tbs	Gold tequila
			3	Tbs	Lime juice; freshly squeezed
1/4	cup	Unsalted butter; melted	2	tsp	Grated lime peel
3		package Cream cheese; (8 oz) room temperature	4		lg Eggs
			1		Lime slices (garnish)
2	cup	Sour cream			
1 1/4	cup	Sugar			
3	Tbs	Grand marnier			

Procedure

- 1 Preheat oven to 350 degrees. Mix cookie crumbs and butter in medium bowl until blended. Press mixture onto bottom and 1-inch up sides of 9inchdiameter springform pan with 2 3/4inch high sides. Refrigerate while preparing filling. Using electric mixer, beat cream cheese in large bowl until fluffy. Add 1 cup sour cream, 1 cup sugar, Grand Marnier, tequila, lime juice and lime peel and beat until well blended. Add eggs 1 at a time, beating just until blended after each addition. Pour filling into crust. Bake until center is softly set, about minutes. Maintain oven temperature. Mix remaining 1 cup sour cream, 1/4 cup sugar and 1 tablespoon lime juice in small bowl. Pour over cheesecake. Using spatula, smooth top. Bake cheesecake 5 minutes longer. Transfer pan to rack and cool completely. Refrigerate until well chilled, at least 4 hours or overnight. Run knife around pan sides to loosen cake. Remove pan sides. Garnish cake with lime slices. Yield: 10 to 12 servings

Servings: 10

Melba Cheesecake Pie

1/4	cup	Butter	1/3	cup	Sugar
1 1/4	cup	Graham cracker crumbs	1/2	cup	Sour Cream
2	Tbs	Sugar	1		Egg
1		cn 16 oz Sliced Peaches,drained	1/2	tsp	Almond Extract
1		package Cream cheese 8 oz	1/3	cup	Raspberry Jam

Procedure

- 1 Microwave butter in pieplate,covered,for 1/2-1 minute on HIGH or until melted. Mix in crumbs and 2 tablespoons sugar;press onto bottom and sides of pie plate. Microwave on High for 1 1/2 to 2 minutes or until hot. Arrange peaches in crust. Microwave cheese in glass bowl 1 minute on MEDIUM,or until soft.Blend in remaining ingredients,except jam;pour over peaches. Microwave at High 3 1/2 -4 1/2 minutes or until edges are set,rotating once. Cool. Spoon jam on pie. or until soft.

Servings: 6

Melba Cheesecake Pie

1/4	cup	Butter	1/3	cup	Sugar
1 1/4	cup	Graham cracker crumbs	1/2	cup	Sour Cream
2	Tbs	Sugar	1		Egg
1		cn 16 oz Sliced Peaches,drained	1/2	tsp	Almond Extract
1		package Cream cheese 8 oz	1/3	cup	Raspberry Jam

Procedure

- 1 Microwave butter in pieplate,covered,for 1/2-1 minute on HIGH or until melted. Mix in crumbs and 2 tablespoons sugar;press onto bottom and sides of pie plate. Microwave on High for 1 1/2 to 2 minutes or until hot. Arrange peaches in crust. Microwave cheese in glass bowl 1 minute on MEDIUM,or until soft.Blend in remaining ingridients,except jam;pour over peaches. Microwave at High 3 1/2 -4 1/2 minutes or until edges are set,rotating once. Cool. Spoon jam on pie. or until soft.

Servings: 6

Meringue Topped Cheesecake

1 1/2 cup Crushed plain vanilla
cookies

1 1/2 tsp Cinnamon

1/2 cup Melted butter

2 1/2 Tbs Sugar

Procedure

- 1 1/2 lb. cream cheese 1 can sweetened condensed milk 3 egg yolks 1 1/4 tbsp. grated lemon rind 4 tbsp. lemon juice MERINGUE TOPPING: egg whites 2/3 c. sugar 1. Mix together the crushed cookies, sugar, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soften the cream cheese and beat in the condensed milk, lightly beaten egg yolks, lemon rind and lemon juice.
- 3 Pour into the prepared crust.
- 4 Beat the egg whites until they form soft peaks. Slowly add half the sugar and beat until stiff. Fold in the remaining sugar and spread over the cheese filling.
- 5 Bake in a 400 degree oven for about 10 minutes or until the meringue is golden brown. Cool. Serves 8.

Servings: 8

Mexican-Chocolate and Mascarpone Cheesecake

Crust:			Filling:		
2	oz	Mexican chocolate	1	Tbs	Gelatin
2	oz	Semi-sweet chocolate	1/4	cup	Cold water
10		Double graham crackers	1 1/2	lb	Mascarpone cheese
1	cup	Toasted whole almonds	1 1/2	lb	Cream cheese
2	tsp	Ground cinnamon			Three 8 oz packages softened
3	Tbs	Brown sugar			
1/4	cup	Unsalted butter	1	cup	Sugar
			2	Tbs	Lemon juice
			2	Tbs	Vanilla extract
			1 1/2	cup	Cream

Procedure

- 1 Crust: Preheat oven to 400 degrees. Chop Mexican and semi-sweet chocolates. In food processor, place chopped chocolates, graham crackers and pecans. Process until fine crumbs. Pour crumb mixture into springform pan and add melted butter, cinnamon and brown sugar. Mix together in pan. Press crumb mixture over bottom and up sides of pan. Bake 10 minutes. Cool. Set aside. Filling: Dissolve gelatin in water. Set aside to soften for 5 minutes. Beat mascarpone and cream cheese on high speed with electric mixer until fluffy. Slowly pour in sugar while continuing to beat. Beat in lemon juice and vanilla on medium speed. Quickly fold gelatin mixture into cheese mixture. Whip cream to stiff peaks. Fold a scoop of whipped cream into cheese mixture. Then fold in remaining whipped cream. Pour into cooled crust. Cover with plastic wrap. Chill 4 hours. Cut into wedges.

Servings: 1

Midori Cheesecake

CRUST

1/2 cup Butter; melted

1 1/2 cup Graham cracker crumbs

Procedure

- 1 ---FILLING--- pk Cream cheese (8 oz ea) c Sugar /8 ts Salt Eggs tb Midori
- 2 ---TOPPING--- c Sour cream /4 c Sugar ts Midori
- 3 ----GLAZE---- c Midori pk Unflavored gelatin Melon balls to cover caketop
- 4 To make crust: Mix and pat crust ingredients into spring form pan, covering the bottom and sides part way up.
- 5 For filling: Let cream cheese soften in large bowl. Blend in 1 cup sugar and salt, beat until fluffy. Add eggs one at a time, blending well after each egg. Beat in Midori. Pour into crumb crust. Bake at 350 F for 50 minutes or until firm in center. Let stand 15 minutes. Reset oven to 450 F. Combine sour cream, sugar and Midori for topping. Pour onto cake. Bake another 10 minutes.
- 6 For glaze: Bring Midori and gelatin to boil and cool until syrupy. Place melon balls on cake and spoon glaze over. Refrigerate and serve.

Servings: 12

Minature Cheesecakes

1/3 cup	Graham Cracker Crumbs	1 1/2 tsp	Lemon Juice
1 Tbs	Sugar	1/2 tsp	Grated Lemon Peel
1 Tbs	Margarine, Melted	1/4 tsp	Vanilla
8 oz	Cream Cheese, Softened	1	Large Egg
1/4 cup	Sugar		Garnishes *

Procedure

- * Garinishes can include fresh fruit, or strawberry or apricot preserves. Combine crumbs, sugar and margarine. Press rounded measuring Tablespoons- ful of crumb mixture onto bottom of each of six paper-lined muffing cups. Bake at 325 degrees F., 5 minutes. Combine cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Blend in egg; pour over crust, filling each cup 3/4 ful. Bake at 325 degrees F., 25 minutes. Cool before removing from pan. Chill. Top with garnishes just before serving. **MAKE AHEAD:** Wrap cilled cheesecakes individually in plastic wrap; freeze. Let stand at room temperature 40 minutes before garnishing and serving.

Servings: 6

Mini Cheesecakes #2

1 1/2	cup	Graham cracker crumbs	1	cn	Sweetened condensed milk
1/4	cup	Sugar	3		Eggs
1/4	cup	Melted butter	2	tsp	Vanilla extract
3		package Cream cheese	1	cn	21oz pie filling, any flavo

Procedure

- 1 Preheat oven to 350. Combine crumbs, sugar and margarine. Press equal portions onto bottoms of 24 lightly greased muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Add eggs and vanilla; mix well. Spoon equal amounts of mixture into prepared cups. Bake 20 minutes or until set. Cool. Chill, Top with filling. Store refrigerated.

2

Servings: 1

Yield: 1 Dozen

Mini Cheesecakes With Lemon Sauce

1 1/2	cup	Graham cracker crumbs	1/3	cup	Sugar
1/4	cup	Sugar	1/4	cup	Bottled lemon juice
1/4	cup	Butter or margarine; melted	2	tsp	Cornstarch
16	oz	Cream cheese	1		Egg yolk
1		cn Sweetened condensed milk; 14	1		Salt
3		Eggs	1	Tbs	Butter
1/4	cup	Bottled lemon juice	1/2	cup	Water
8	oz	Sour cream; at room temperat			-----yellow food coloring, o
		-----golden lemon sauce---			
		--			

Procedure

- 1 Preheat oven to 300 degrees. Combine crumbs, sugar and margarine; press equal portions onto bottoms of 24 lightly greased * or paper-lined muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and bottled lemon juice; mix well. Spoon equal amounts of mixture into each prepared cup. Bake 20 minutes, or until set. Spread tops with sour cream. Bake 5 minutes longer. Cool. Chill. Serve with Golden Lemon Sauce. Refrigerate leftovers. SAUCE: In small saucepan, combine sugar, cornstarch and dash of salt. Add water, lemon juice and egg yolk; mix well. Over medium heat, cook and stir until thickened. Remove from heat; stir in butter and yellow food coloring, if desired. Cool. Chill. (Makes about 1 cup.) NOTE: * If greased muffin cups are used, cool baked cheesecakes in pan. Freeze 15 minutes; remove with narrow spatula.

Servings: 24

Mini Cherry Cheesecakes

1	cup	Vanilla wafer crumbs	1		Egg
3	Tbs	Butter or margarine;			***topping***
		melted	1	lb	Pitted tart cherries; canned
1		package Cream cheese;	1/2	cup	Sugar
		softened, 8 oz	2	Tbs	Cornstarch
1 1/2	tsp	Vanilla			Red food coloring; optional
2	tsp	Lemon juice			
1/3	cup	Sugar			

Procedure

- 1 In a bowl, combine crumbs and butter. Press gently into the bottom of 12 paper-lined muffin cups. In a mixing bowl, combine cream cheese, vanilla, lemon juice, sugar and egg; beat until smooth. Spoon into crusts. Bake at 375 for 12 to 15 minutes or until set. Cool completely. Drain cherries, reserving 1/2 cup juice in a saucepan; discard remaining juice. To juice, add cherries, sugar, cornstarch, and food coloring if desired. Bring to a boil, stirring occasionally; boil for 1 minute. Cool; spoon over cheesecakes. Chill for at least 2 hours.

Servings: 12

Mini Chip Cheesecake Cookies

1 1/3	cup	Graham Cracker Crumbs	3	package Cream Cheese,
1/3	cup	Sugar		softened (8 oz
1/4	cup	Unsweetened Cocoa		Each)
		Powder	1	cn Sweetened condensed milk
1/3	cup	Butter		(14 oz can)
2	cup	Semisweet chocolate mini	3	Eggs
		Chips	2	tsp Vanilla Extract

Procedure

- 1 Combine the graham cracker crumbs, sugar, cocoa powder and butter until well blended. Press even amounts of the mixture onto the bottoms of lightly buttered mini muffin tins. Melt one cup of the chips and set aside to cool. In a mixer, beat the cheese until fluffy. Gradually beat in the condensed milk and melted chocolate and stir until smooth. Add the eggs and vanilla and mix in thoroughly. Spoon the batter into the prepared cups. Top with remaining chips. Bake in preheated 300 degree oven for about 15 to 20 minutes or until set. Let cool and refrigerate.

Servings: 1

Yield: 5 Dozen

Mini Chocolate Chip Cheesecakes

1 1/3	cup	Graham cracker crumbs	24	oz	Cream cheese; softened, 3-8o
1/3	cup	Sugar	1	cn	Eagle brand sweetened
1/4	cup	cocoa			conde
1/3	cup	Butter or margarine;	3		Eggs
		melted	2	tsp	Vanilla
2	cup	mini chips semi-s			

Procedure

- 1 Heat oven to 300°. Paper-line or spray with cooking spray~* 30 muffin cups. Stir together crumbs, sugar, cocoa and butter; press equal portions on bottom of prepared cups. In small saucepan over low heat, melt 1 C. chips. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk and melted chips until smooth. Add eggs and vanilla; mix well. Spoon batter into cups. Top with remaining chips. Bake 20 minutes or until set. Cool; refrigerate. Refrigerate leftovers. Make 2 1/2 dozen.
- 2 MINI CHIP CHEESECAKES: Omit melted chips - proceed as above.
- 3 ~* If cooking spray is used, cool baked cheesecakes. Freeze 15 minutes; remove with narrow spatula.

Servings: 8

Miniature Cheesecakes

10	Wafers	2	tsp	Fresh lemon juice	
8	oz	Cream cheese	1	tsp	Grated lemon rind
1/3	cup	Granulated sugar	1/2	tsp	Vanilla
1	Egg				

Procedure

- 1 Preheat oven to 35 degrees F. Line muffin tins with paper baking cups. Place vanilla wafer in each cup. Beat remaining ingredients together until light and fluffy. Fill cups 2/3 full with cheese mixture. Bake 15 to 20 minutes. Garnish with sour or whipped cream, nuts, fruit or shaved chocolate.

Servings: 8

Mocha Chocolate Cheesecake

1	Graham cracker pie crust, 9 inch	3 Tbs	Flour
		1 Tbs	Instant coffee
8 oz	Semisweet chocolate	1 tsp	Vanilla
24 oz	Cream cheese; softened	1 cup	Heavy cream
3/4 cup	Sugar		
3	Eggs		

Procedure

- 1 Bake crust in bottom of springform pan 8-10 minutes at 350. Cool crust and grease sides of pan.
- 2 Preheat oven to 450.
- 3 Melt chocolate over low heat. Remove from heat and cool slightly. Cream cheese and sugar together until light and fluffy. Beat in eggs and flour. Dissolve coffee in 2 tablespoons hot water. Add the coffee, melted chocolate, vanilla and cream to the cheese mixture and beat until thoroughly blended. Pour mixture over crust. Bake for 12 minutes, turn oven down to 300 and bake for one hour. Turn off the heat, crack the door open and leave the cake in the oven for another hour. Remove from oven and cool.

Servings: 1

Mocha Chocolate Chip Cheesecake

2 1/4	cup	Graham cracker crumbs	12	oz	Seimi sweet choc.chips *
2 1/3	cup	Butter; melted **	1/2	cup	Milk
4	tsp	Instant coffee	1		Env. unflavored gelatin
16	oz	Cream cheese; softened	14	oz	Sweetened condensed milk
2	cup	Heavy cream; whipped	1	cup	Chocolate chips *

Procedure

- 1 Cholesterol chips should be the Little Bits chocolate Chips and they are In large bowl, combine graham cracker crumbs, 1 cup little bits chocolate chips In small saucepan, combine milk and instant coffee, sprinkle gelatin on top Fold in whipped cream and remaining 1 cup of little bits chocolate chips. Pour into prepared pan. Chill until firm (about 2 hours). Run knife around Makes 1 9-inch Cheesecake

Servings: 10

Mocha-Chip Cheesecake

2 1/4	cup	Graham cracker crumbs	1	package	Unflavored gelatin
12	oz	Mini chocolate chips	16	oz	Cream cheese; softened
2/3	cup	Butter; melted	14	oz	Sweetened evaporated milk
1/2	cup	Milk	2	cup	Heavy cream; whipped
4	tsp	Freeze-dried coffee			

Procedure

- 1 In bowl, combine graham cracker crumbs, butter and 1 cup of the mini-chocolate chips; mix well. Pat into 9-inch springform pan, covering bottom and up 2-1/2 inches on sides; set aside. In saucepan, combine milk and coffee; sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly until gelatin and coffee dissolve. Set aside. In large bowl, beat cream cheese until creamy. Beat in sweetened condensed milk (NOT evaporated milk) and gelatin mixture. Fold in remaining mini-chocolate chips and whipped cream; pour into prepared pan. Chill; remove rim.

Servings: 1

New York Cheesecake

Procedure

- 1 -----PASTRY----- c Flour; sifted /4 c Sugar ts Lemon peel; finely grated
ts Orange peel; finely grated /2 c Butter Egg yolk /4 ts Vanilla
- 2 -----FILLING----- /2 lb Cream cheese /4 c Sugar tb Flour /2 ts Lemon Peel;
fine grated /2 ts Orange Peel; fine grated /4 ts Vanilla Eggs Egg yolks /4 c
Cream
- 3 Combine flour and sugar, peels in large bowl. Cut in butter til texture of
coarse crumbs. Stir in yolk and vanilla to form a soft dough. Chill at least 1
hour. 400F oven. Roll pastry on floured board to 1/8 in. thick Cut out a 9 in
circle; refrigerate the trimmings. Place the circle of dough over the bottom of
a greased 9 in springform pan. Bake until golden, about minutes. Let cool.
Filling: Beat cream cheese with the sugar, flour, lemon and orange peel and
vanilla with an electric mixer. Add eggs and yolks, one at a time, beating
thoroughly after each addition. Stir in the cream. Increase oven temp to 550F.
Grease sides of springform pan. Roll out the reserved pastry trimmings and
cut into strips 2 in. wide. Pat into place against the sides of the pan, pressing
an edge into the bottom crust. Fill immediately with the cream cheese mix.
Bake 12 minutes. reduce temp to F; bake 1 hour. Let cake cool on wire rack.
Refrigerate for at least 2 hours before serving.

Servings: 10

New York Persimmon Cheesecake

1 1/4 cup	Flour	1/4 cup	Flour
1/4 cup	Sugar	4	Eggs
1/2 cup	Unsalted butter	2	Egg yolks
1	Egg yolk	1 1/2 cup	Fresh oriental persimmon
2 Tbs	+1 t. whipping cream		.puree
1 1/2 lb	Cream cheese, softened		Whipped cream (swirled
1	cn Sweetened condensed		with
	milk		.some persimmon puree)
	(14 oz)		Persimmon slices to
			garnish

Procedure

- 1 Combine 1 1/4 cups flour and sugar; cut in butter until the mixture resembles coarse meal. Combine the egg yolk and whipping cream; add to flour mixture to make a stiff dough. Pat into a disc, wrap in plastic wrap and chill 30 minutes.
- 2 Pat dough into 1/8 inch thickness. Place it over the buttered bottom of a 9 inch springform pan. Trim off and reserve any excess dough. Pierce bottom of dough with a fork in 6 places. Bake at 450F for 7-9 minutes or until lightly toasted. Butter the side of a springform pan and connect it to the cooled base. Roll out the remaining dough 1/8 inch thick, press dough strips onto side of the pan and seal against the bottom crust. Trim off any excess.
- 3 In a large mixing bowl, beat cream cheese until fluffy. Reduce the speed of the mixer to low, and beat in sweetened condensed milk, flour, eggs and egg yolks, beating until blended after each addition. Stir in persimmon puree. Pour into the prepared crust and bake at F for 15 minutes. Reduce oven temp to 250F and continue baking an additional hour. (DO NOT OPEN OVEN DOOR).
- 4 Place in refrigerator and refrigerate overnight. Garnish with persimmon slices and whipped cream.

Servings: 16

New Zealand Kiwi Cheesecake

CRUST

1/4 cup Sugar; Granulated

1 1/2 cup Graham Cracker Crumbs

Procedure

- 1 --CHEESECAKE-- /2 lb Cream Cheese t Vanilla Extract c Sugar; Granulated /4 t Salt ea Eggs; Large, Slightly Beaten
- 2 ---TOPPING--- c Sour Cream ea Kiwi Fruits; Peeled & Sliced tb Milk /2 t Vanilla Extract tb Butter; Melted tb Confectioners' Sugar
- 3 Preheat the oven to 350 degrees F. Place the crumbs in a mixing bowl and add the butter (NO Margarine) and sugar. Blend well. Press the mixture onto the bottom and partly up the sides of a greased 9-inch springform pan. Smooth the crumb mixture along the bottom to an even thickness. Bake for 10 minutes in the preheated oven. Cool before filling. CHEESECAKE: Preheat the oven to 350 degrees F. In a large mixing bowl, beat together the cream cheese, milk, salt, and vanilla until well blended. Add the eggs and sugar and continue to beat until light and creamy. Pour the mixture into the prepared crust and bake for 35 minutes, or until lightly browned; the cake should be set in the middle. Remove the cake from the oven and cool for 10 minutes. Prepare the topping by mixing together, the sour cream, sugar, and vanilla. Spread the topping over the top of the cake. Return the cake to the oven and bake for 15 minutes more. Cool to room temperature; then refrigerate until chilled. Just before serving, garnish the top of the cake with slices of Kiwi fruit.

Servings: 10

No Bake Cheesecake

- | | | | |
|-----|--|---|--|
| 1 | package 8 oz cream cheese, softened | 1 | Prepared 9" graham cracker .pie crust |
| 1/2 | cup Sugar | | OPTIONAL: |
| 1 | cup (1/2 pint) sour cream | 1 | cup Semisweet chocolate chips, ,melted |
| 2 | tsp Vanilla | | |
| 1 | Container (8 oz) frozen .whipped topping, thawed | | |

Procedure

- 1 In a large bowl, beat the cream cheese until softened; add the sugar gradually. Blend in the sour cream and vanilla. Fold in the whipped topping until well mixed. Spoon the mixture into the graham cracker crust. Chill for 4-5 hours to set. Keep refrigerated.
- 2 I melted 1 cup semi-sweet chocolate pieces in the microwave, and added them to the cheese/sour cream/vanilla mixture and blended well. I then folded in the whipped topping. It came out wonderfully! To garnish, I served with whipped cream and shaved chocolate.

Servings: 1

Northwest Cheesecake Supreme

1	cup	Graham Cracker Crumbs	3	Tbs	Unbleached All-purpose
3	Tbs	Sugar			Flour
3	Tbs	Margarine, Melted	4		Large Eggs
32	oz	Cream Cheese, Softened	1	cup	Sour Cream
1	cup	Sugar	1	Tbs	Vanilla
			21	oz	(1 can) Cherry Pie Filling

Procedure

- 1 Combine crumbs, sugar and margarine, press onto bottom of 9-inch spring form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla; pour over crust. Bake at degrees F., 10 minutes. Reduce temperature to 250 degrees F.; continue baking for 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with pie filling just before serving. VARIATION: Substitute 1 1/2 cups finely chopped nuts and 2 T sugar for graham cracker crumbs and sugar.

Servings: 10

Orange Cheesecake

CRUST		2	cup	2% cottage cheese	
1	cup	Soft wholewheat bread	1/3	cup	Orange juice
		crumbs	1	tsp	Orange rind
1/4	cup	Bran (natural)	1		sm Banana
1/4	cup	Brown sugar subs.	2	Tbs	White sugar subs.
		SugarTwin			SugarTwin
1/2	tsp	Ground cinnamon	1	tsp	Lemon juice
2	Tbs	Butter or margarine	1		sm Orange
FILLING		8			Strawberries or grapes
1	Tbs	Unflavored gelatin (1 pkg)			
1/3	cup	Water			

Procedure

- 1 CRUST Combine crumbs, bran, sweetener and cinnamon in a bowl. With fingers, rub in butter until mixture is crumbly. Press onto bottom of or 8" springform pan.
- 2 FILLING In small saucepan, sprinkle gelatin over water and let stand for about 5 minutes to soften. Place over low heat, stirring until gelatin dissolves. Let cool to room temperature.
- 3 In food processor or blender, combine cottage cheese, orange juice, orange rind, banana, sweetener, lemon juice and dissolved gelatin. Puree until smooth (or mash cottage cheese and banana along with sweetener, juices and gelatin or press through sieve).
- 4 Pour over prepared crust. Cover and chill in refrigerator 2-4 hours or until set.
- 5 At serving time, remove side from pan. With wide metal lifter, slip cheesecake off bottom of pan onto serving plate or leave on base of springform pan.
- 6 Peel orange, removing pith and thin membrane. Remove sections. Slice strawberries or grapes. Arrange on top of cheesecake along with orange slices. Makes 8 servings.
- 7 /8 cheesecake 1 Fruits & Vegetables Choice, 1 Protein Choice 12 g carbohydrate, 10 g protein, 4 g fat 124 calories

Servings: 8

Orange Upside-down Cheesecake

1	Env. Unflavored Gelatin	1	cup	Sugar	
1 1/2	cup	Unsweetened Orange Juice	2	tsp	Grated Orange Peel
1/4	cup	Sugar	1	cup	Whipping Cream, Whipped
2	cup	Orange Section	1	cup	Vanilla wafer crumbs
1	Env. Unflavored Gelatin	1/2	tsp	Cinnamon	
1/2	cup	Unsweetened Orange Juice	3	Tbs	Margarine, Melted
24	oz	Cream Cheese, Softened			

Procedure

- 1 Soften Gelatin in juice. Add sugar; stir over low heat until dissolved. Chill until slightly thickened, but not set. Arrange orange sections on bottom of 9-inch springform pan. Pour gelatin mixture over oranges; chill until thickened again but not set. Soften gelatin in juice; stir over low heat until dissolved. Combine cream cheese, sugar and peel, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture, mixing until well blended. Chill until slightly thickened; fold in whipped cream. Pour over oranges, chill. Combine crumbs, cinnamon and margarine; gently press onto top of cake. Chill. Loosen from rim of pan; invert onto serving plate. Remove rim of pan. **VARIATION:** Omit cinnamon. Substitute graham cracker crumbs or chocolate wafer crumbs for vanilla wafer crumbs.

Servings: 10

Orange-Butterscotch Cheesecake

1 1/4	cup	Old Fashioned Oats	1	tsp	Vanilla
		Uncooked	4		Large Eggs
1/4	cup	Margarine, Melted	1/2	cup	Packed Brown Sugar
1/4	cup	Packed Brown Sugar	1/3	cup	Light Corn Syrup
2	Tbs	Unbleached All-purpose Flour	1/4	cup	Margarine Melted
			1	tsp	Vanilla
24	oz	Cream Cheese, Softened			
3/4	cup	Granulated Sugar			
2	tsp	Grated Orange Peel			

Procedure

- 1 Combine oats, margarine, brown sugar and flour; press into bottom of 9-inch springform pan. Bake at 350 degrees F, 15 minutes. Combine cream cheese, granulated sugar, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition; pour over crust. Bake at 325 degrees, 1 hour and 5 minutes. Loosen cake from rim of pan. Chill. Combine brown sugar, corn syrup and margarine in saucepan; bring to boil, stirring constantly. Remove from heat; stir in vanilla. Chill until slightly thickened. Spoon over cheesecake. Garnish with orange slice and fresh mint, if desired.

Servings: 10

Orange-Chocolate Cheesecake

-----crust-----		4	Eggs
1	cup	Chocolate wafer crumbs; * see note	1/2 cup Sour cream
1/4	tsp	Ground cinnamon	1 tsp Vanilla
3	Tbs	Butter or margarine; melted	1 cup Semisweet chocolate chips
-----filling-----		2	Tbs Orange liqueur
32	oz	Cream cheese; softened	1/2 tsp Grated orange peel
3/4	cup	Sugar	

Procedure

- 1 * I've just recently found Oreo Cookie crumbs in a box. A great time saver for the lazy.
- 2 Heat oven to 325 F.
- 3 Mix crumbs, cinnamon, and butter. Press onto bottom of 9-inch springform pan.
- 4 Bake 10 minutes.
- 5 Increase oven temperature to 350 F.
- 6 Beat cream cheese and sugar at medium speed with electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla.
- 7 Separate batter into 2 equal parts. Blend chocolate into one part. Blend liqueur and peel into remaining part. Pour chocolate batter over crust. Bake 30 minutes.
- 8 Reduce oven temperature to 325 F.
- 9 Spoon remaining batter over chocolate layer. Continue baking another minutes. Turn off oven and prop open oven door; remove cheesecake when oven has cooled. Loosen cake from rim of pan.
- 10 I think cheesecake in general is best when chilled over night, but it is not necessary.

Servings: 1

Orange-Poppy Seed Cheesecake

CRUST

- | | | | | |
|-------|-----|-----------------------|-----|-------------------------------|
| | | 1/2 | tsp | Ginger (ground) |
| 1 1/2 | cup | Graham cracker crumbs | 6 | Tbs Butter (or marg., melted) |
| 3 | Tbs | Sugar | | |

Procedure

- 1 ---FILLING--- pk Cream cheese (softened, 8oz) lg Eggs /4 c Sugar /2 c Sour cream tb Poppy seeds oz Orange extract (1 bottle) tb Vanilla extract /4 ts Ginger (ground)
- 2 Combine graham cracker crumbs, sugar and ginger in a small bowl. With a fork, stir in butter until crumble. Press crumb mixture onto bottom and 1 inch up sides of lightly greased 9 inch springform pan.
- 3 With an electric mixer, beat cream cheese until fluffy. Add eggs, beating after each addition. Beat in sugar. Add remaining ingredients and beat until smooth.
- 4 Pour cheese mixture into crust. Bake in 325 degree oven for 1 hr. and 15 minutes., or until lightly browned on top and almost set. Cool 1 to 2 hours. Cover and refrigerate overnight.
- 5 To serve, remove pan sides from cheesecake. Garnish with whipped cream and orange slices. Cut into wedges.

Servings: 8

Original "Philly" Cheesecake

1	cup	Graham Cracker Crumbs	5	Tbs	Lemon Juice
3	Tbs	Margarine, Melted	1 1/2	tsp	Grated Lemnon Peel
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	3		Large Eggs, Separated

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10minutes. Combine cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition. Beat egg whites until stiff peaks form; fold into cream cheese mixture. Pour over curst. Bake at 300 degrees F., 45 minutes. Loosen ckae from rim of pan; cool before removing rim of pan. Chill. Top with cherry pie filling or fresh fruit, if desired.

Servings: 10

Pagliacci's N.Y. Cheesecake

1	9" crumb crust pie shell	3	Tbs	Flour	
8	oz	Cream cheese, room temp.	1/4	tsp	Salt
2	Tbs	Lemon juice	5		Eggs
2	tsp	Vanilla	2		Egg yolks
1 3/4	cup	Sugar			

Procedure

1 Preheat oven to 500F (YES, 500!) Beat cream cheese in large bowl with electric mixer until very smooth. blend in lemon juice and vanilla. sift sugar, flour and salt; gradually beat into cream cheese, then continue beating until mixture is creamy smooth and light (about 5 minutes). Beat in eggs and yolks, one at a time, beating lightly after each addition. blend in cream. pour into crust; bake 12 minutes. Reduce oven temp. to 200F. continue baking until tester inserted in center comes out clean, about 45 - 60 minutes. gently run sharp knife around edge of pan. cool completely in pan on rack. refrigerate at least 24 hours.

2 serves 12 Freezes well.

3

Servings: 12

Paskha (Russian Cheesecake)

CRUST

1 x NONE

Procedure

- 1 --CHEESECAKE-- c Farmers Cheese; 3 Lbs, * /2 c Confectioners' Sugar /2 c Candied Fruits /2 c Almonds; Toasted, Slivered /2 lb Butter; NO Margarine ea Egg Yolks; Large /2 c Heavy Cream /2 c Raisins; Seedless /2 t Lemon Rind; Grated t Vanilla Extract
- 2 SABAYON SAUCE ea Egg Yolks; Large /2 t Lemon Rind; Grated tb Lemon Juice /4 c Madeira tb Confectioners' Sugar tb Rum; Light
- 3 * You can also use Large-Curd Cottage Cheese if the Farmers Cheese is
 NOTE: THIS IS A SPECIAL CAKE REQUIRING A NEW LARGE FLOWER POT 7 X 7-INCHES AT A MINIMUM. Press the cheese through a sieve. Combine the cheese with the egg yolks, beating in 1 yolk at a time. Add the sugar and blend well. Heat the cream in a large saucepan until it almost boils, then add the cheese mixture and cook over low heat, stirring constantly, until the mixture thickens. Remove from the heat before it begins to boil. Stir in the fruits, almonds, and lemon rind. Cool. Cream together the butter and the vanilla, then stir into the cooled cheese mixture. Line the flower pot with several layers of moistened cheesecloth, leaving enough cloth at the top to form a flap that will cover the pot. Fill the pot with the cheese mixture and cover with the flap. Put a weight on the top and place in the refrigerator for 2 to 3 days. The whey (liquid) will drip out the bottom of the pot, so be sure to place a pan under it. When drained, carefully unmold the cake with a knife. Remove the cheesecloth and smooth the sides with a hot knife. Prepare the sauce. Beat together the egg yolks, sugar, Madeira, and lemon rind in the top of a double boiler. Cook and continue beating until the mixture thickens. Stir in the lemon juice and the rum, then chill briefly. Pour the sauce over the cheesecake and serve. NOTE: This very unusual cheesecake is a traditional Russian Easter dish. In the old days, the custom was to decorate it with paper flowers or religious emblems and have the priest come by and bless it. Back then, it was made in a special pyramid-shaped form, but you can make it in an ordinary red clay flower pot. Visually, the effect is quite striking, and the drainage hole allows the excess whey to escape. To make paskha, you will need a large flower pot and some cheesecloth. The paskha will keep in the refrigerator for several weeks, but be sure to make it at least three days in advance.

Servings: 10

Pastry Cheesecake Crust

1/3 cup Softened butter

1 Egg

1/3 cup Sugar

1 1/4 cup Unsifted flour

Procedure

1 mix well. Spread dough on bottom and 1 1/2 inches up side of 9-inch spring

Servings: 1

Peaches 'n Cream Cheesecake

	-----, , -	1	cup	Sugar
	Sponge cake base	4		Eggs
1	Egg	1	tsp	All-purpose flour
1/3	cup	1	tsp	Vanilla
1/4	tsp	1	cup	Sour cream
1/4	cup	1/4	cup	Peach liqueur or peach schnapps or reserved
1/4	tsp			Canned/fresh peaches
1	pinch	2	cup	Canned or firm peaches ripe and fresh
2	Tbs			Sliced; drained well
	Filling			Topping
2	lb	1	pint	Whipping cream or equivalent
	Cream cheese; softened			

Procedure

- 1 BASE-Preheat oven to 375~. Lightly grease base of 10" springform pan. Beat whole egg in 1-1/2-qt bowl with mixer on high speed - 4 minutes - to a thick yellow foam. Mix in sugar on low speed until smooth. Add flour, water, vanilla, baking powder and salt. Mix on low speed until fully blended. Pour into springform pan, roll around until level. Bake 16 to 18 minutes on lowest oven rack. Cool to room temp. FILLING-Preheat oven to ~. Mix cream cheese, sugar, eggs and flour with electric mixer on high until smooth. Add vanilla, sour cream and peach flavoring and mix on medium until a smooth thick consistency is obtained. Fold in peach slices carefully - distribute evenly. Pour cheesecake filling onto cooled sponge cake base. Bake 70 minutes on lower oven rack, turn off oven, open oven door to broil position and let cake remain 40 minutes. Cool to refrigerated temperature. TOPPING-Top with fresh whipped cream or equivalent and serve. STORE up to 2 days in the fridge.

Servings: 1

Peanut Butter Cheesecake

- | | | | |
|-----|---|------------------------|-------------------------|
| 1 | 10" graham cracker crust in
springform pan | 2 cup | Sugar |
| | | 1 Tbs | Vanilla |
| 2 | cup | Peanut butter | |
| | | 1 cup | Chocolate chips, melted |
| 1 | lb | Cream cheese, softened | |
| | | 1 cup | Heavy cream, whipped |
| 2 | Tbs | Butter, melted | |
| 1/2 | cup | Heavy cream, whipped | |

Procedure

- 1 Beat cream cheese until smooth with paddle. Add peanut butter and sugar and blend well. Add vanilla and butter and continue to blend well. Fold in 1/2 cup whipped cream. Place mixture into graham cracker crust. Refrigerate overnight. After refrigeration, pour chocolate chips evenly over top and let cool for 2 hours. Garnish with remaining whipped cream.
- 2 []

Servings: 1

Peanut Butter Cheesecake Squares

	BASE	1/4 cup	Butter flavor Crisco, melted
1 1/2 cup	Graham cracker crumbs	1 Tbs	Milk
3 Tbs	Sugar		

Procedure

- 1 ---FILLING--- pk Cream cheese, 3 oz, softened /4 c Creamy Peanut Butter /4 c Sugar /4 c Milk Egg /2 c Chopped peanuts (optional)
- 2 ---DRIZZLE--- /4 c Semi-sweet chocolate chips ts Butter Flavor Crisco
- 3 Heat oven to 350 degrees.
- 4 For base, combine crumbs and 3 tablespoons sugar in small bowl. Combine melted butter flavor Crisco and one tablespoon milk, Stir into crumbs. Press lightly into 8 x 8 x 2-inch pan. Bake at 350 degrees F. for 20 to 22 minutes.
- 5 For filling, beat cream cheese and peanut butter in small bowl at medium speed of electric mixer until well blended. Add 1/4 cup sugar, 1/4 milk and egg. Beat well. Stir in chopped nuts. Spread over Baked crust. Return to oven. Bake 20 to 22 minutes, or until set.
- 6 For drizzle, melt chocolate chips and Butter Flavor Crisco on very low heat or at 50% power in microwave. Stir to combine. Drizzle from end of spoon back and forth over top. Chill. Cut into 2 x 2-inch squares. Cover. Store in refrigerator.

Servings: 16

Peanut Butter Chocolate Chip Cheesecake

-----crust-----		5	lg Eggs
25	Oreo cookies	1	Egg white
1/2	Stick butter; melted	1/2 cup	Sour cream
3 oz	Chocolate chips	2 tsp	Lemon juice
3 oz	Peanut butter chips	1 cup	Mini chocolate chips
3 Tbs	Heavy cream	-----topping-----	
-----filling-----		3/4 cup	Chocolate chips
12 oz	Cream cheese; softened	1 cup	Sour cream
1 cup	Sugar	1/2 cup	Sugar
1 cup	Creamy peanut butter		

Procedure

- 1 Place cookies in food processor fitted with metal blade and process into un
- 2 Melt chocolate and peanut butter chips in top of double boiler over simmer
- 3 Filling: Beat cream cheese and sugar in large bowl with electric mixer on medium spe
- 4 Place on baking sheet. Bake in a 325 degree oven 55 to 65 minutes or until
- 5 Topping: While cake cools, melt chocolate chips in top of double boiler over simmeri Refrigerate at least 6 hours or until chilled. Before serving, remove sides
- 6 *NOTE* If desired, the cake may be refrigerated up to 3 days, pr frozen in

Servings: 1

Peanut Butter Cup Cheesecake

	CRUST	1/4 cup	Unsalted butter; melted
1 cup	Choc. wafer cookie crumbs	2 Tbs	Golden brown sugar firmly packed
2 1/2 oz	Roasted unsalted peanuts coarsely chopped	1 pinch	Salt

Procedure

- 1 ---FILLING--- oz Cream cheese; room temp. /2 c Golden brown sugar -- firmly packed /2 c Creamy peanut butter -- do not use freshly-ground ts Vanilla extract lg Eggs /4 c Whipping cream oz Reese's Peanut Butter Cups - cut into 3/4-inch pieces
- 2 ---TOPPING--- c Sour cream /4 c Sugar ts Vanilla extract
- 3 FOR CRUST: Position rack in center of oven and preheat to 350 F. Butter 9-inch-diameter springform pan with 2-3/4-inch-high sides. Mix chocolate cookie crumbs, chopped peanuts, melted butter, brown sugar and pinch of salt in bowl until well combined. Press mixture evenly onto bottom and 1/2-inch up sides of pan. Bake until crust is set, about 8 minutes. Cool in pan on rack. Reduce oven temperature to 325 degrees F.
- 4 FOR FILLING: Using electric mixer, beat room temperature cream cheese and brown sugar in large bowl until smooth. Add peanut butter and vanilla extract and beat just until blended. Add eggs 1 at a time, beating just until blended after each addition. Add whipping cream and beat until smooth. Stir in peanut butter cup pieces.
- 5 Pour filling into crust. Bake until sides of cake are set but center still moves slightly, about 55 minutes. Cool cake in pan on rack 10 minutes.
- 6 FOR TOPPING: Blend sour cream, sugar and vanilla extract in medium bowl. Carefully spoon topping over cheesecake. Return cheesecake to oven and bake 5 minutes.
- 7 Cool cheesecake in pan on rack. Run small sharp knife around edge of cheesecake to loosen. Cover and refrigerate overnight. (Can be prepared 3 days ahead. Keep refrigerated.) Release pan sides. Let stand 20 minutes at room temperature before serving.

Servings: 10

Peanut Butter Cup Cheesecake From Kaitlin Young

1	9 oz	pkg chocolate cookie wafers	3	Tbs	Flour
4	Tbs	Butter, melted	1/3	cup	Milk
4	8 oz	pks soft creamcheese	1 1/2	tsp	Vanilla
1	cup	Sugar	6 1.8	oz	pkgs peanut butter cups (2/pkg) chopped
4		Eggs	1	cup	Heavy cream, whipped

Procedure

- 1 Preheat oven to 425F. In a food processor, grind cookies into fine crumbs. Add melted butter and process until well mixed. Press crumb mixture into bottom and two thirds up the sides of a 9" spring- form pan. Set aside.
- 2 In a large bowl, beat together cream cheese and sugar with an electric mixer on medium speed until light, fluffy and smooth 2-3 min. Beat in eggs, one at a time, beating well after each addition. Beat in flour, milk and vanilla. Beat until well blended and smooth, about minutes.
- 3 Sprinkle 4 packages of chopped peanut butter cups evenly on bottom of chocolate crust. Carefully pour cheesecake mixture over all; spread evenly.
- 4 Bake 15 minutes. Reduce oven temperature to 250 F and bake 40-50 minutes longer, or until edges are set and cake jiggles only slightly in center.
- 5 Let cheesecake cool at room temperature, then refrigerate until well chilled, about 6 hours or overnight. Run a knife around the pan edge to loosen cake, and remove. Shortly before serving garnish with whipped cream and sprinkle two remaining packages chopped peanut butter cups on top.

Servings: 12

Pecan-Cheesecake Squares

1 cup	All-purpose flour	1/3 cup	Packed brown sugar
1/3 cup	Butter or margarine -softened	1	Egg
1/4 cup	Packed brown sugar	2 tsp	Milk
8 oz	Cream cheese, softened	1/2 tsp	Vanilla
		1/4 cup	Pecans, finely chopped

Procedure

- 1 Heat oven to 350 degrees. Mix flour, margarine and 1/4 cup brown sugar; press in ungreased baking pan, 8x8x2". Bake 10 min. Beat remaining ingredients except pecans in small mixer bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 1 minute. Spread over baked layer; sprinkle with pecans. Bake until edges are light brown, about 25 min. Cool; refrigerate at least 2 hours. Cut into -1/4" squares. Store in refrigerator. About 3 dozen squares.
- 2 Cherry-Cheesecake Squares: Substitute 1/4 cup granulated sugar for the /3 cup brown sugar and stir 1/3 cup cut up candied cherries into cheese mixture before pouring over baked layer.

Servings: 36

Recipe Type

Cookies

Peppermint Cheesecake

1	cup	Chocolate Wafer Crumbs	1/2	cup	Sugar
3	Tbs	Margarine, Melted	1/2	cup	Milk
1		Env. Unflavored Gelatin	1/4	cup	Crushed Peppermint Candy
1/4	cup	Cold Water	1	cup	Whipping Cream, Whipped
16	oz	SOFT Philly Cream Cheese	3	oz	Milk Chocolate Candy *

Procedure

- * Milk chocolate should be milk chocolate candy bars and they should be finely chopped. Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, milk and peppermint candy, mixing until blended, chill until slightly thickened but not set. Fold in whipped cream and chocolate. Pour over crust. Chill until firm. Garnish with additional whipped cream combined with crushed peppermint candies, if desired.

Servings: 10

Philly 3-Step Cheesecake

2	8 oz	packages Philadelphia	2	Eggs
		Cream cheese, softened	1	Keebler ready crust graham
1/2	cup	Sugar		Cracker pie crust
1/2	tsp	Vanilla		

Procedure

- 1 Mix cream cheese, sugar, and vanilla at medium speed with electric mixer until well blended. Add eggs, mix until well blended.
- 2 Pour into crust
- 3 Bake at 350F 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with fresh fruit; drizzle with Tb. melted strawberry jelly.

Servings: 8

Philly 3-step Fruit Topped Cheesecake

16	oz	Philly Cream Cheese, or	2	Eggs
		Light Neufchatel Cheese,	1	Graham cracker crumb crust
		softened		(6 oz or 9"), prepared
1/2	cup	Sugar	2	cup Sliced assorted fresh fruit
1/2	tsp	Vanilla		

Procedure

- 1 Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Pour into crust. Bake at ^, 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with fruit. 8-10 servings.

Servings: 9

Phyllo-Wrapped White Chocolate Cheesecake

1/2	lb	White chocolate; melted	1/2	cup	Cream plus 3 tb
1 1/2	lb	Cream cheese	1/2	tsp	Vanilla
1 1/4	cup	Granulated sugar	12		Phyllo sheets
1 1/2	tsp	Grated orange or lemon rind			Melted butter
3		Eggs			

Procedure

- 1 While chocolate melts in double boiler, use a mixer on low speed and beat Set in a pan, and pour in hot water until it reaches halfway up the pan. Bake in a 350 F. oven, adding more water if needed, until set and lightly browned. Brush each dessert with additional melted butter. Place on a baking sheet Transfer to dessert plates and decorate with fruit purees.

Servings: 12

Pine Nut and Orange Cheesecake

For dough:

2 1/2	cup	All-purpose flour
1/2	cup	Granulated sugar
1	dash	Salt
1	cup	Cold butter (2 sticks) ; cut in small pieces
2	tsp	Grated orange rind (orange portion Of Peel)
1		lg Egg; beaten

For filling:

1	lb	Cottage cheese
1	lb	Cream cheese
3/4	cup	Granulated sugar
2		lg Eggs
2		lg Egg yolks
1/2	cup	Whipping cream
5	tsp	Grated orange rind
For topping:		
1/3	cup	Pine nuts

Procedure

- 1 To prepare dough: Briefly process flour, sugar and salt in food processor to blend. Scatter butter pieces over mixture. Using on/off turns, process until mixture resembles coarse meal. Sprinkle with grated rind. Pour egg evenly over mixture and process with on/off turns, scraping down occasionally, until dough forms sticky crumbs. Do not allow mixture to come together in a ball.
- 2 Sprinkle 2/3 of crumbs (about 3 cups) evenly in lightly buttered 9-inch springform pan. Freeze remaining crumbs. With floured hands, press crumbs in pan together and pat them 2 inches up side of pan. Chill lined pan in freezer.
- 3 Meanwhile, prepare filling: Preheat oven to 350 degrees. Press cottage cheese through a strainer. Beat cream cheese with sugar until smooth. Beat in eggs and yolks, one by one. Stir in cottage cheese, cream and orange rind.
- 4 Pour filling into prepared pan. Remove crumbs from freezer. Crumble mixture between your fingers and sprinkle on top of filling. Sprinkle with pine nuts. Pat very gently so topping adheres to filling.
- 5 Set springform pan on baking sheet. Bake about 1 hour and minutes or until set. If topping is not brown enough, broil about 30 seconds, checking every few seconds, until golden brown. Let cool completely. Refrigerate at least 2 hours before serving. Serve cold.

Servings: 10

Yield: 10 servings.

Pineapple Cheesecake

1/2 cup	Granola, nonfat; or lowfat	1 1/4 cup	Sugar
16 oz	Lowfat cottage cheese	1/4 tsp	Salt
8 oz	Light cream cheese; softened	4	Egg whites
		1 tsp	Vanilla extract
1/4 cup	All-purpose flour; plus	1 cup	Crushed pineapple in juice
2 Tbs	All-purpose flour		

Procedure

- 1 Preheat oven to 325 degrees; coat an 8-inch springform pan with nonstick cooking spray. Whirl granola in a food processor until slightly ground; spread in the pan. Process cottage cheese and cream cheese in a food processor until smooth. Add flour, sugar, salt, egg whites and vanilla extract; whirl until well blended. Stir in pineapple. Pour into prepared pan; place pan on a baking sheet. Bake for 1 hour. Turn off oven; let cheesecake stand in the oven, with the door slightly open, for 1 hour. Remove pan to rack to cool completely. Gently loosen cake from the sides of the pan; remove sides of pan.

Servings: 12

Polish Cheesecake

CRUST

1 x Shortbread; See Recipe # 23

Procedure

- 1 --CHEESECAKE-- c Dry Curd Cheese; 2 lbs, * /2 c Sugar; Granulated /2 c Butter; Melted /2 t Salt ea Eggs; Large, Lightly Beaten t Vanilla Extract
- 2 CRUMB TOPPING c Unbleached Flour /2 t Cinnamon; Ground /4 c Butter; Melted /2 c Confectioners' Sugar /4 c Brown Sugar; Packed tb Unbleached Flour
- 3 * Use either Dry Curd Cottage or Farmer cheese in this recipe. Preheat the oven to 350 degrees F. Place the cottage cheese in a sieve and drain. In a small bowl, mix the flour, salt, and sugar. Set aside. In a large bowl, combine the cottage cheese with the eggs, butter, and vanilla. Mix until well blended and smooth. Add the dry mixture and blend well. Pour the mixture into the prepared crust and set the cake aside. Prepare the topping by sifting the flour, sugar, and cinnamon together. Add the brown sugar and blend well. Pour the melted butter over the topping mix and immediately stir with a fork to form small crumbs. Sprinkle the topping mix over the surface of the cake and bake the cake for 50 minutes, or until done. Cool to room temperature and then chill.

Servings: 10

Praline Cheesecake

1	cup	Graham Cracker Crumbs	2	Tbs	Unbleached All-purpose Flour
3	Tbs	Sugar			
3	Tbs	Margarine, Melted	3		Large Eggs
24	oz	Cream Cheese, Softened	2	tsp	Vanilla
3/4	cup	Dark Brown Sugar, Packed	1/2	cup	Pecans, Finely Chopped
					Granishes *

Procedure

- * Garnish include Maple Syrup and Pecan halves. Combine crumbs, granulated sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, brown sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla; stir in chopped pecans. Pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F., and continue baking an additional 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Brush with maple syrup; top with pecan halves.

Servings: 10

Pumpkin Cheesecake

1 1/2	cup	Graham cracker crumbs	1	tsp	Finely grated orange zest
3	Tbs	Plus 1 cup Sugar	1	Tbs	Ground cinnamon
1	tsp	Ground ginger	1/2	tsp	Ground cloves
6	Tbs	Unsalted butter; melted	1/2	tsp	Ground nutmeg
1 1/2	lb	Cream cheese; room temp	6		Eggs; lightly beaten
1 3/4	cup	Pumpkin puree; room temp			

Procedure

- 1 The cream cheese, pumpkin puree and eggs must be at room temperature before mixing. Preheat oven to 325F. Position a rack in the middle of the oven. Cover the outside (bottom and sides) of a 9-inch springform pan with heavy-duty aluminum foil, shiny side out (this helps the cheesecake to cook slowly and evenly). Butter the inside of the pan and set aside. In a bowl stir together the cracker crumbs, the 3 tablespoons sugar, and the ginger. Stir and toss while gradually adding the melted butter. Continue to stir and toss while gradually adding the melted butter. Continue to stir and toss until well mixed. Press the crumb mixture evenly over the inside of the pan to reach 1 3/4 to 2 inches up the sides. Chill for 30 minutes. Place the cream cheese in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy, 2 to 3 minutes. Slowly add the 1 cup of sugar while continuously beating; occasionally scrape down the bowl sides. Add the pumpkin, orange zest, cinnamon, cloves, and nutmeg and beat until smooth. Add the eggs, a little at a time, beating well after each addition and scraping down the bowl sides. Using a rubber spatula stir slowly to dispel some of the bubbles. Pour the batter in the prepared pan and smooth the surface. Bake until the top is lightly puffed all over, 60 to 70 minutes. The center may be slightly underset; it will firm up during cooling. Cool on a wire rack, then remove the foil and pan sides and refrigerate overnight. Before serving, you may want to carefully slip the chilled cake onto a large, flat serving plate if you have one. Use confectioners' sugar to stencil leaf or other designs on top, if you like. Slice the cheesecake while it is still well chilled. Serves 6 to 8 with leftovers.

Servings: 6

Pumpkin Cheesecake 2

		crust	1/2	tsp	Ginger
1	cup	Graham cracker crumbs	1/2	tsp	Nutmeg
1	Tbs	Sugar	1/4	tsp	Salt
4	Tbs	Butter or margarine; melted	2		Eggs
		filling			***topping***
			2	cup	Sour cream
2		package Cream cheese; softened, 8 oz .	2	Tbs	Sugar
			1	tsp	Vanilla
3/4	cup	Sugar	12		Pecan halves
1		cn Pumpkin			
1 1/4	tsp	Cinnamon			

Procedure

- 1 Preparation Time: 0:55 Combine crust ingredients. Press into bottom of an 9 inch springform pan; chill. For filling, beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt. Add eggs, one at a time, beating well after each. Pour into crust. Bake at 350 for 50 minutes. Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to the oven for 5 mintues. Cool on rack; chill overnight. Garnish each slice with a pecan half.

Servings: 16

Pumpkin Cheesecake Pie/lowfat

1	cup	Gingersnap cookie crumbs	8	oz	Lite cream cheese, softened
1	Tbs	Brown sugar	3/4	cup	Brown sugar, packed
3	Tbs	Margarine, melted	1	tsp	Vanilla extract
1		Envelope unflavored gelatin	1	tsp	Ground cinnamon
1/4	cup	Skim milk, cold	1/2	tsp	Salt
1/2	cup	Skim milk, boiling	1/8	tsp	Ground cloves
16	oz	Can pumpkin	1	cup	Lite froz whip topping, thaw

Procedure

- 1 In 9-in pie plate, combine gingersnap crumbs and 1 tb brown sugar. Drizzle with melted margarine. Pat crumbs into bottom and up side of pie plate to make crust; set aside. In blender, sprinkle unflavored gelatin over cold milk; let stand 2 min. Add hot milk and process at low speed until gelatin is completely dissolved, about 2 min. Add pumpkin, cream cheese, 3/4 c brown sugar, vanilla, cinnamon, salt and cloves. Process at high speed until thoroughly blended, scraping sides frequently, about 5 min. Pour into prepared crust. Chill until firm, about 3 hours. Top with whipped topping. yummy!

Servings: 10

Recipe Type

Pies

Pumpkin Marble Cheesecake

1 1/2	cup	Gingersnap Crumbs	1	tsp	Vanilla
1/2	cup	Finely Chopped Pecans	3		Eggs
1/3	cup	Margarine, Melted	1	cup	Canned Pumpkin
16	oz	Cream Cheese, Softened	3/4	tsp	Cinnamon
3/4	cup	Sugar	1/4	tsp	Ground Nutmeg

Procedure

- 1 Combine crumbs, pecans and margarine; press onto bottom and 1/2-inches up sides of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, 1/2 c sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1 c batter, chill. Add remaining sugar, pumpkin and spices to remaining batter; mix well. Alternately layer pumpkin and cream cheese batters over crust. Cut through batters with knife several times for marble effect. Bake at 350 degrees F., 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Servings: 10

Pumpkin Pie Cheesecake

3	Tbs	Butter or margarine, melted	2	tsp	Pumpkin pie spice
8	oz	Cream cheese, softened	1/2	tsp	Salt
1		cn Sweetened condensed milk	1	tsp	Vanilla extract
			2		Eggs, beaten
16	oz	Solid-pack pumpkin			

Procedure

- 1 Preheat oven to 350~. Grease 9" pie plate. In small bowl, combine crumbs and butter; press firmly on bottom of prepared pie plate. In large bowl, with electric mixer at medium speed, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add pumpkin, pie spice, salt and vanilla; mix well. Stir in eggs. Pour mixture into prepared crust. Bake 50-55 minutes, or until center is set. Cool in pan on wire rack. Refrigerate 2 hours, or until chilled.

Servings: 12

Recipe Type

Pies

Quick Lemon Cheesecake

1 1/2 cup	Crushed plain vanilla cookies	1 tsp	Cinnamon
1 tsp	Grated lemon rind	1/2 cup	Melted butter

Procedure

- 1 lb. cream cheese 1 c. sweetened condensed milk 1/2 c. lemon juice 2 tsp. grated lemon rind 1 c. cream Whipped cream Grated lemon rind Glace cherries 1. Mix crushed cookies, lemon rind, cinnamon and melted butter. Press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soften the cream cheese, then beat together with the condensed milk, lemon juice and lemon rind.
- 3 Whip the cream and fold into the cream cheese mixture.
- 4 Pour into the prepared crust and chill for several hours or overnight.
- 5 Serve decorated with whipped cream, lemon rind and glace cherries. Serves 8.

Servings: 4

Raspberry Cheesecake

1	cup	Graham cracker crumbs	3	Tbs	Sugar
1/4	cup	Melted butter or margarine	10	oz	Pkg frozen raspberries
1		Env unflavored gelatin	8	oz	Pkg cream cheese, softened
1/2	cup	Sugar	1	Tbs	Grand Marnier
1	cup	Whipping cream, whipped			

Procedure

- 1 For crust, in a small bowl, combine crumbs, 3 tbs sugar and melted butter. Press onto the bottom of a 9-inch springform pan. Bake in a 350-F oven for 10 minutes. Cool. For the filling, drain raspberries, reserving juice. Set raspberries aside. In a small saucepan, combine reserved juice, 1/4 cup cold water and gelatin. Let stand for 5 minutes. Cook and stir over low heat till gelatin dissolves. Remove from heat. Cool for 10 minutes. In large mixer bowl, beat cream cheese and 1/2 cup sugar with electric mixer on medium speed till blended. Add reserved raspberries, Grand Marnier and raspberry-gelatin mixture. Beat on low speed till well blended. Chill till partially set (mixture will be the consistency of unbeaten egg whites). By hand, gently fold whipped cream into partially set raspberry mixture. Spoon into springform pan. Chill for 6 to 24 hours. Run knife around edge of pan to loosen. Remove side of pan. Top with fresh raspberries and additional whipped cream, if desired.

Servings: 1

Raspberry Cheesecake Brownies

		For brownie batter:	2/3	cup	Sugar	
4	oz	Fine-quality bittersweet =chocolate chopped	2	tsp	Fresh lemon juice	
			1		lg Egg	
2	oz	Unsweetened chocolate chopped	1/2	tsp	Vanilla	
			1/4	tsp	Salt	
1/2	cup	Unsalted butter	2	Tbs	All-purpose flour	
1 1/4	cup	Sugar	1 1/2	cup	Raspberries	
3		lg Eggs	1	Tbs	Sugar	
1 1/2	tsp	Vanilla			Confectioners' sugar	
3/4	tsp	Salt			= for sprinkling	
3/4	cup	All-purpose flour			= brownies (if desired)	
		For cheesecake topping:				
8	oz	Cream cheese; softened				

Procedure

- 1 Preheat oven to 350 degrees, and butter and flour a 13 by 9-inch baking pan. Make brownie batter: In a metal bowl set over a pan of barely simmering water melt chocolate with butter stirring, and cool. Whisk in sugar and eggs, 1 at a time, and whisk in vanilla and salt. Whisk in flour until just combined and spread batter evenly in prepared pan. Make cheesecake topping: In a bowl with an electric mixer cream together cream cheese and sugar until light and fluffy and beat in lemon juice, egg, vanilla, and salt. Beat in flour and spread mixture in an even layer over batter. Scatter raspberries over topping and sprinkle with sugar. Bake brownies in middle of oven for 35 to 40 minutes, or until top is puffed and pale golden and a tester comes out with crumbs adhering to it. Cool brownies completely in pan on a rack and chill, covered, at least 6 hours or overnight. Cut brownies into bars and sprinkle with confectioners' sugar. Serve brownies cold or at room temperature. 24 brownies

Servings: 24

Raspberry Cheesecake Cookie Pizza

3/4	cup	Butter or margarine	8	oz	Cream cheese, softened
3/4	cup	Sugar	1		Egg
1		Egg yolk	1	Tbs	Sugar
1	tsp	Vanilla	1/3	cup	Seedless raspberry preserves
1 1/2	cup	All-purpose flour	1/4	cup	Sliced almonds, toasted

Procedure

- 1 Beat the butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 3/4 cup sugar and beat till combined. Beat in egg yolk and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12- or 13-inch pizza pan. Bake in a 375°F oven about 25 minutes or till golden. Meanwhile, beat together cream cheese, 1 egg, and the 1 tablespoon sugar till smooth. Spread over hot crust to within 1/2 inch of the edge. Dollop reserve on top. With a knife, carefully swirl preserve to marble. Sprinkle with almond. Bake 5 to 10 minutes more or till filling is set. Cool in pan on a wire rack. Cut in wedges. Store in refrigerator. Makes 12 to 16 servings

Servings: 16

Recipe Type

Cookies

Raspberry Chocolate Swirl Cheesecake

-----crust-----			1	cup	Sugar; divided
1 1/4	cup	Vanilla wafer crumbs (about 40 wafers)	1 1/2	tsp	Vanilla; divided
			3		Eggs; at room temperature
1/4	cup	Cocoa powder	1/4	cup	Cocoa powder
1/4	cup	Powdered sugar	1	Tbs	Vegetable oil
1/4	cup	Unsalted butter; melted	2/3	cup	Red raspberry spread (seedless)
-----filling-----					
24	oz	Cream cheese; softened	3	Tbs	Flour

Procedure

- 1 Preheat oven to 350. Combine crumbs, cocoa, and sugar and stir in butter. Press mixture onto bottom of 9-inch springform pan. Bake -10 minutes and cool.
- 2 FILLING:
- 3 Preheat oven to 425.
- 4 Beat cream cheese, 3/4 cup sugar and 1 teaspoon vanilla until smooth. Add eggs, beat until well-blended. In small bowl, stir together cocoa and remaining 1/4 cup sugar. Add oil, remaining 1/2 teaspoon vanilla and 1 1/2 cups cheese mixture; blend well. Add raspberry spread and flour to remaining cheese mixture and blend well. Pour half of raspberry mixture into pan, dollop with about half of chocolate mixture on top. Repeat with remaining mixture ending with chocolate dollops on top. Gently swirl with knife. Bake 10 minutes. Reduce oven temperature to 250 and continue baking for 55 minutes.

Servings: 1

Raspberry Mirror Cheesecake

1 1/4 cup Chocolate wafer cookie crumb 1/3 cup Butter, melted

Procedure

- 1 -----FILLING----- oz Semisweet chocolate, -coarsely chopped c Cream cheese, softened - 2x250 g pkgs c Granulated sugar Eggs ts Vanilla
- 2 -----GLAZE----- g Frozen raspberries, thawed /2 c Granulated sugar /2 ts Gelatin
- 3 Assemble 9-inch springform pan with base lip-side down. stir cookie crumbs with butter until moistened; with back of spoon, press evenly onto bottom of pan. Centre pan on foil squar; press foil up to cover side of pan. Bake in 325F 160C oven for 5 minutes. Set aside.
- 4 filling: Meanwhile, in large bowl set over hot (not boiling) water, melt chocolate; set aside and let cook to room temperature. in separate bowl, beat cream cheese with sugar for 2 minutes or until smooth and light. Beat in eggs, 1 at a time, scraping down side of bowl often. Beat in vanilla.
- 5 Stir half of the cream cheese mixture into cooled chocolate; scrape onto baked crust. Gently pour remaining cream cheese mixture evenly over top.
- 6 Set pan in larger pan; pour in enough hot water to come 1 inch up side of pan. Bake in 325F 160C oven for hour or just until no longer shiny and top does not jiggle. Turn oven off. Let cool in oven for 1 hour. Remove from oven and water; let cool to room temperature. Refrigerate uncovered, until chilled.
- 7 Glaze: Meanwhile, press thawed raspberries through fine sieve to make 3/4 cup juice. In saucepan, bring juice and sugar to boil over medium-high heat; cook, stirring, for 30 seconds or until dissolved. Whisk 1/4 cup into gelatin in bowl; let stand for 1 minute. Stir in remaining raspberry mixture.
- 8 Refrigerate glaze, stirring often, for about 1 hour or until consistency of liquid honey. Pour over chilled cake, gently spreading with back of spoon to evenly cover top. Refrigerate for 1 hour or until glaze is set.

Servings: 1

Yield: 1 Cheesecake

Raspberry Mousse Cheesecake

	-----, -			Filling
	Raspberry mousse	1	lb	Cream cheese; softened
1 1/2	tsp Gelatin	1/2	cup	Sugar
1 1/2	Tbs Cold water	2		Eggs
1/2	cup Raspberry preserves	1/2	tsp	Vanilla
2	Tbs Sugar	1		9" chocolate crumb crust prepared
1	cup Heavy whipping cream			

Procedure

- FILLING**-Preheat oven to 325~. Mix cream cheese, sugar, eggs and vanilla wit electric mixer on medium until thoroughly blended, about to 4 minutes. Po into prepared crust. Place on baking sheet and bake for 25 minutes. Cool to refrigerated temperature. **MOUSSE**-Sprinkle gelatin over cold water, stir and let stand 1 minute. Micro on HIGH for 30 seconds or until gelatin is completely dissolved. (Or heat o stove with 1 additional tb of water.) Combine gelatin with preserves. Chill 10 minutes. **CREAM**-Whip cream until soft peaks form. Add 2 tb sugar and continue whipping until stiff peaks form. Measure out 1-1/2 c of whipped cream for mousse and set aside. Refrigerate remainder of cream for topping. Gently fold raspberry mixture into measured whipped cream. Spread raspberry mousse on top of chilled cheesecake, mounding slightly in the center. Chill hour before serving. To serve, cut cheesecake into 6 servings and top each piece with a dloop of reserved whipped cream.

Servings: 6

Raspberry Ribbon Cheesecake

2	cup	Chocolate wafer crumbs				Filling/Topping:
1/3	cup	Butter or margarine ,	3 8	oz	pkgs cream cheese	softened
		Melted				
3	Tbs	Sugar	1/2	cup	Sugar	
		Raspberry Sauce:	2	Tbs	All-purpose flour	
2 1/2	cup	Fresh or frozen	1	tsp	Vanilla extract	
		unsweetened	2		Egg whites	
		Raspberries ,	1	cup	Whipping cream	
		Thawed	2	Tbs	Orange juice	
2/3	cup	Sugar	1 1/2	cup	Fresh or frozen	
2	Tbs	Cornstarch			unsweetened	
2	tsp	Lemon juice			Raspberries ,	
					Thawed	

Procedure

- 1 Combine the first three ingredients; press into bottom and 1 1/2 in. up the sides of a greased 9-in. springform pan. Chill 1 hour or until firm. Puree raspberries in a blender or food processor. Press through a sieve; discard seeds. Add water if necessary to measure 1 cup. In a saucepan, combine sugar and cornstarch. Stir in raspberry juice; bring to a boil. Boil 2 minutes, stirring constantly. Remove from heat; stir in lemon juice and set aside. In a mixing bowl, beat cream chese, sugar, flour and vanilla until fluffy. Add egg whites; beat on low just until blended. Stir in cream. Pour half into crust. Top with 3/4 c raspberry suace (cover and refrigerate remaining sauce). Carefully spoon remaining filling over sauce. Bake at 375 for 35-40 minutes or until center is nearly set. Remove from oven; immediately run a knife around pan to loosen crust. Cool on wire rack 1 hour. Refrigerate overnight. Add orange juice to chilled raspberry sauce; gently fold in raspberries. Spoon over cheesecake.

Servings: 12

Red Lobster Easy Cheesecake

Crust:		8 oz	Sour cream
10 oz	Lorna doone cookies;	2	lg Eggs
	crushed	2 Tbs	Butter
1/4 lb	Butter; melted	2 Tbs	Cornstarch
1/4 cup	Sugar	1 cup	Sugar
1	Knox unflavored gelatin	1 tsp	Vanilla
Filling:			Crushed cookie crumbs
16 oz	Cream cheese; room temp		

Procedure

- 1 **CRUST**-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350~ exactly 8 minutes.
FILLING-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs. Source:

Servings: 1

Red, White and Blue Cheesecake

CRUST

1/2 cup Unsalted butter, melted

- 28 Chocolate wafers, ground
Fine, about 1 1/2 cups crumb

Procedure

- 1 -----FILLING----- -oz packages cream cheese /2 c Sugar tb Flour lg Eggs /2 c Sour cream ts Freshly grated orange zest ts Freshly grated lemon zest /2 ts Salt /2 ts Vanilla
- 2 -----GARNISH----- /2 c Raspberries, approx /2 c Blueberries, approx
- 3 For the crust: In a bowl stir together the cookie crumbs and the butter until the mixture is combined well, and pat the mixture onto the bottom and 1/2 inch up the side of a 9 1/2 inch springform pan. Chill the crust for 30 minutes.
- 4 For the Filling: Preheat the oven to 325F. In a bowl with an electric mixer beat cream cheese until it is light and fluffy. Add the sugar gradually, beating, and beat until the mixture is combined well. Beat in the flour, add the eggs, 1 at a time and beating after each addition, and beat in the sour cream, the zests, salt and vanilla, beating the filling until it is combined well.
- 5 Pour the filling into the crust and bake the cheesecake in a foil lined shallow baking pan in the middle of the oven for 1 hour and 10 minutes. The cake will not be completely set; it will set as it cools. Turn the oven off and let the cake stand in the oven with the oven door propped open about 6 inches until it is cooled completely. Chill the cheesecake, covered, overnight.
- 6 Remove the sides of the pan. Arrange the raspberries in a star shape on the top of the cake, and arrange the blueberries around them to cover the rest of the cake.

Servings: 1

Yield: 1 Cake

Reese's Peanut Butter Cup Cheesecake

-----crust-----		5	Eggs/jumbo; shelled
1 1/2	package Graham crackers;		Warmed micro for 25 secs
	crushed	1/4 cup	Cornstarch
5	Tbs Butter; melted	1 tsp	Vanilla
1/3	cup Sugar	1/2 cup	Whipping cream
-----cake-----		8	Reese's peanut butter cups
32	oz Cream cheese softened in		Chopped into med size pcs.
	Micro 2 mins		
1	cup Sugar		

Procedure

- 1 Crust: Mix and pat into a 10" springform pan. Cake: Cream the cheese until light. Add sugar and beat some more. Add eggs one at a time and beat after each. Mix in cream, vanilla & cornstarch. Stir in candy. Pour into crust and bake at 350 for 1 hour until outside edge is firm and middle is still soft. Keep a pan of water in the bottom of the oven). When the cake comes out of the oven, run a knife around the edge. Cool for several hours then top with more chopped Reese's and drizzle with melted chocolate. Optional: Add 1 cup chopped peanuts to the crust or even add 1/2 cup peanut butter to the cake (after the eggs & before the cream).

Servings: 1

Rocky Road Cheesecake

1	cup	Chocolate Wafer Crumbs	1/3	cup	Cocoa
3	Tbs	Margarine, Melted	1/2	tsp	Vanilla
1		Env. Unflavored Gelatin	2	cup	Mini Marshmallows
1/4	cup	Cold Water	1	cup	Whipping Cream, Whipped
16	oz	Soft Cream Cheese	1/2	cup	Chopped Nuts
3/4	cup	Sugar			

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese, sugar, cocoa and vanilla, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, mixing until blended. Fold in remaining ingredients; pour over crust. Chill until firm.

Servings: 10

Rules for Baking a Beautiful Cheesecake

Procedure

- 1 =RULES FOR BAKING A BEAUTIFUL CHEESECAKE
- 2 Beat cheese and sugar together until very smooth and fluffy and the sugar is completely dissolved.
- 3 Beat in eggs 1 at a time just long enough to thoroughly blend. DO NOT OVER BEAT.
- 4 To avoid cracking on the top of the cheesecake: Place a pan of hot water on the floor of the oven during baking time.
- 5 Check that your oven is NOT drafty.
- 6 Check the accuracy of your oven temperature. A too-hot oven WILL cause cracks.
- 7 DO NOT "peek" at the cheesecake during baking time.
- 8 Use the proper size pan. If you use another size pan, adjust the baking time accordingly.
- 9 DO NOT over bake. Baking time IS important.
- 10 Run a spatula around the sides of the pan to loosen cheesecake immediately after baking.
- 11 Cool the baked cheesecake to room temperature COMPLETELY before refrigerating. A hot, or even warm cheesecake, in the refrigerator WILL definitely crack.
- 12 Even the non-amateur, following all the rules, will occasionally produce a cracked cheesecake. If so, simply cover the top of the cheesecake with one of your favorite toppings and pretend you didn't notice. The cheesecake will taste wonderful just the same. (I think that's why so many cheesecakes have toppings anyway!)

13

Servings: 4

Rum Raisin Cheesecake

1	cup	Old Fashioned Oats, Uncooked	1/2	cup	Sour Cream
			3	Tbs	Rum
1/4	cup	Chopped Nuts	2	Tbs	Margarine
3	Tbs	Brown Sugar, Packed	1/3	cup	Brown Sugar, Packed
3	Tbs	Margarine, Melted	1/3	cup	Raisins
16	oz	Cream Cheese, Softened	1/4	cup	Chopped Nuts
1/3	cup	Granulated Sugar	2	Tbs	Old Fashioned Oats, Uncooked
1/4	cup	Unbleached All-purpose Flour			
2		Large Eggs			

Procedure

- 1 Combine oats, nuts, brown sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 15 minutes. Combine cream cheese, granulated sugar and 2 T flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and rum; mix well. Pour over crust. Cut margarine into combined remaining flour and brown sugar until mixture resembles coarse crumbs. Stir in raisins, nuts and oats. Sprinkle over cream cheese mixture. Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Servings: 10

Rum Raisin Cheesecake Bars

1/3 cup	Margarine, softened	1/4 cup	Sugar
1/3 cup	Brown sugar, firmly packed	1	Egg
1 cup	Flour	3 Tbs	Rum
1/2 cup	Nuts, chopped	1/2 cup	Raisins
8 oz	Cream cheese, softened		

Procedure

- 1 To make the crust cream together the butter and brown sugar. Stir in the flour, and add the nuts. Press into a 8-9 inch square pan. Reserving some of the crumbs to use as a topping. Bake at 350 for 10-12 minutes; cool. With a mixer beat the cream cheese until fluffy. Add the sugar, egg and rum, beat well. Then stir in the raisins. Spread the mixture over the cooked crust, then sprinkle with the remaining crumbs. Bake in a 350 oven for about 20 -25 min
Makes 9-12 servings

Servings: 12

Recipe Type

Cookies

Sally Field's Cheesecake

Procedure

- 1 -CRUST AND TOPPINGS- /2 c Graham cracker; crushed /4 c Confectioner's sugar; sifted tb Butter; melted ts Cinnamon
- 2 -----FILLING----- c Sugar /4 c Whipping cream lb Cream cheese Egg yolks; beaten tb Flour ts Vanilla ts Lemon rind; grated Egg white
- 3 Preheat oven to 350 degrees. Mix together graham crackers, confectioner's sugar, melted butter and cinnamon. Put aside about 1/3 of the mixture. Line a deep 9-inch pie plate with rest of mixture, pressing crust lightly onto the bottom and against the sides. Chill thoroughly. Dissolve sugar in whipping cream. Add cream cheese, beaten egg yolks, flour, vanilla, lemon rind.
- 4 In a separate bowl, whip egg whites until they're stiff but not dry. Fold into cheese mixture. Fill pie shell and sprinkle reserved graham cracker mixture over top. Bake about 1 hour at 350 degrees. Garnish with lemon slices. Serve 12.

Servings: 12

Salsa Cheesecake

	- -	3/4 lb	Roquefort cheese		
2	Tbs	Butter; melted	1 cup	Sour cream	
1/2	cup	Whole wheat bread crumbs fine	2	Tbs	Flour
1	Tbs	Dried dill	1	cup	Parmesan; grated
1	Tbs	Dried basil FILLING-	1/2	cup	Salsa
3/4	lb	Cream cheese	4		Eggs

Procedure

- 1 Brush sides of an 8-inch springform pan with melted butter. Combine bread crumbs with dill and basil and carefully coat pan with 1 cup of the mixture. Tap out excess. In mixer bowl, combine crema cheese and Roquefort on medium speed. Add sour cream, flour, Parmesan and salsa, beating well between additions. Scrape bowl, turn motor to high and add eggs one at a time. Beat well. Pour batter into prepared pan and sprinkle top with remaininhg crumbs. Carefully wrap bottom of pan with foil and set in a larger pan filled with hot water. Bake 1 hour at 350 degrees. Cool in oven 1 hour with door ajar. To serve, top slice of cheesecake with salsa. Serve warm or at room temperature.

Servings: 8

San Francisco Honey And Spice Cheesecake

1 1/2	lb	Cream cheese; softened	1/2	tsp	Ground cloves
			1	tsp	Allspice
1/2	cup	Dark honey	1	Tbs	Instant freeze-dried coffee, dissolved in
3		Eggs			
1	tsp	Vanilla extract	1	tsp	-hot water
3	Tbs	All-purpose flour, sifted	1 1/2	tsp	Powdered sugar (optional)
1	Tbs	Cornstarch	1	cup	Heavy cream, whipped (optional)
1/2	cup	Heavy cream			

Procedure

- 1 In a large bowl, beat the cream cheese, honey, and eggs until very smooth. Add the vanilla, flour and cornstarch and continue to beat until very smooth. Add the heavy cream, cloves, and allspice and beat well. Add the coffee paste to the cheese mixture and beat until very smooth. Pour into a well-buttered 9 springform pan and bake in a preheated 325 degree oven for hour. When done, turn off the oven and allow the cake to remain in the closed oven for 20 minutes. Transfer to a wire rack and allow to cool completely. Carefully remove the sides of the springform pan and transfer the cake to a serving dish. If desired, decorate the top of the cake with the powdered sugar or whipped cream and serve.
- 2 **COMMENTS:** The very moist and creamy filling is flavored with dark honey, ground cloves, allspice, and freeze-dried coffee to make this a decidedly special cheesecake. Topped with powdered sugar or whipped cream, it is a delectable choice for special occasions.

Servings: 8

Sara Lee Original Cream Cheesecake

Crust:			2	Tbs	Cornstarch
1 1/2	cup	Fine graham cracker crumbs	1	cup	Granulated sugar
			2	Tbs	Butter; softened
1/4	cup	Granulated sugar	1	tsp	Vanilla extract; or flavor
1/2	cup	Butter; softened	Topping:		
		Filling:	3/4	cup	Sour cream
1	lb	Cream cheese	1/4	cup	Powdered sugar
1	cup	Sour cream			

Procedure

- 1 Preheat oven to 375 F. For crust combine crumbs, sugar and butter and mix well. Press firmly into 9" pie-pan covering bottom only. Bake for 8 min., or until the edges are slightly brown. Reduce oven to 350 F. For filling, combine cheese, sour cream, cornstarch, and sugar in bowl of mixer. Mix until sugar has dissolved. Add the butter and vanilla and blend until smooth. Be careful not to overmix, or the filling will become too fluffy and will crack when cooling. Pour the filling over the crust. Bake for 30 to 35 min., or until knife inserted 1" from edge comes out clean. Cool 1 hr. For topping, mix sour cream and powdered sugar. Spread mixture over top of cooled cheesecake. Chill or freeze until ready to eat.

Servings: 1

Sara Lee's Cheesecake

Crust:

1/4 lb Butter or margarine
 10 oz Sugar cookies
 =roll to crumbs
 1 package Unflavored gelatin
 1/4 cup Sugar

Filling:

16 oz Cream cheese; softened
 8 oz Sour cream
 2 Tbs Butter
 2 Tbs Corn starch
 2 lg Eggs
 1 cup Sugar
 1 tsp Vanilla

Procedure

- 1 Preheat oven to 350~. Place butter in 9" square pan in the oven until butter melts. Combine crumbs with gelatin and sugar. Remove 1/4 c crumbs to use as garnish. Stir remaining crumb mixture into the melted butter in the pan, patting mixture evenly over bottom of pan. Bake exactly 8 minutes. Mix until light and fluffy cream cheese and sour cream. Beat in butter, corn starch, eggs, sugar and vanilla. As soon as crust is baked, put out oven rack without removing pan and pour filling directly over hot crust. Sprinkle top with reserved crumb mixture and return to bake at 350~ for 30 to 35 minutes or until knife inserted comes out clean. DO NOT OVERBAKE. Let cool 30 minutes before cutting.

Servings: 8

Smoked Salmon Cheesecake

1 3/4 lb	Cream cheese	1/2 cup	Chopped onion
4	lg Eggs	1/2 cup	Chopped green pepper
1/3 cup	Heavy cream	1/3 lb	Smoked salmon
3 Tbs	Butter	1/2 cup	Grated swiss cheese
1/3 cup	Fine bread crumbs		Salt and pepper
1/4 cup	Plus 3 tb grated parmesan ch		

Procedure

- 1 Place cream cheese, eggs and cream in bowl of electric mixer and beat until smooth. Butter a springform cake pan. Combine breadcrumbs and 1/4 cup grated parmesan. Shake crumbs around bottom and sides until coated. Cook onions and peppers in butter. Cut salmon into small pieces. Preheat oven to 350. Stir salmon, Swiss cheese and remaining 3 tablespoons parmesan cheese and sauteed onion and green pepper into cheesecake mixture. Add salt and pepper to taste. Pour batter into prepared pan and shake gently to level mixture. Set pan in a slightly larger pan and pour boiling water into larger pan to a depth of 2 inches. Bake for 1 hour and 40 minutes. At the end of this time, turn off oven and allow cake to sit in the oven 1 hour.
- 2 Lift cake out of its water bath and place on a rack to cool for at least 2 hours before unmolding. Remove sides of pan and cut cake into small wedges. Serve on lettuce with garnish of lemon wedge, cherry tomato and a sprig of fresh dill. Makes 16 servings.

Servings: 16

Southwest Appetizer Cheesecake

	8 oz	Sour cream; can use light
8 oz	Cream cheese; softened	3 Eggs
8 oz	Ricotta cheese	1 cn Green chilies;
8 oz	Cheddar cheese; shredded	diced, drained
1	package Taco seasoning mix	1/2 cup Red bell pepper; diced

Procedure

- 1 -----TOPPING----- /4 c Salsa; med. or hot Scallions; chopped Parsley; chopped `
- 2 Beat cream cheese, ricotta and cheddar cheese with taco seasoning. Add sour cream. Beat in eggs one at a time, blending well after each addition. Fold in chilies and red pepper. Pour into greased 9-inch springform pan. Bake at ~ for 50 minutes or until center of cake is firm. Cool on wire rack for minutes. Refrigerate several hours or overnight. Just before serving spread salsa over top of cake and garnish with parsley and scallions. Serve with chips or crackers. Freezes well.
- 3 **If you do not have ricotta, you can substitute an additional 8 oz. cream cheese. I have also topped this with William Sonoma's Geronimo peppers; (in addition to the toppings mentioned). Made for a very festive look. Unfortunately, I haven't been able to find these anywhere else.

Servings: 1

Southwest Cheesecake

CRUST

1 1/2 cup Tortilla chips, finely

Crushed

1/3 cup Butter, melted

Procedure

- 1 -----FILLING----- 1lb Ground beef 2 oz Cream cheese 2 Eggs 1 c Cheddar cheese, shredded 1 cn Refried beans 2 oz Green chilies, chopped 1 tb Chili powder 1 tb Dried onion 1 tb Cilantro, chopped 1/2 ts Oregano 1 ts Garlic, chopped
- 2 -----TOPPING----- 1/2 c Sour cream Green onions, chopped Tomatoes, chopped Red pepper, chopped Black olives, chopped Jalapeno, chopped, optional Salsa
- 3 Crust: Heat oven to 325F. Stir 1 1/2 cups finely crushed tortilla chips into 5 tbsp. melted butter. Press into bottom of 9-inch spring form pan and bake for 15 minutes. Filling: Beat with mixer, 2 - 8 oz. pkgs of cream cheese, 2 eggs and seasonings. Add 2 cups of shredded cheddar cheese and 1 - 4 oz. can chopped green chilies, drained. Brown 1 lb. ground beef, drain. Mix with 1 can refried beans. Spread cream cheese mixture over baked crust. Spread ground beef mixture over cream cheese layer. Place pan back in oven for 30 minutes. Topping: Spread sour cream over baked cheesecake and refrigerate 3 hours. Top with chopped green onions, tomatoes, red or yellow bell peppers, black olives, jalapeno peppers, optional and salsa. Unmold and serve.

Servings: 8

Spanish Cheesecake

CRUST

1 x None

Procedure

- 1 --CHEESECAKE-- 1b Cream Cheese ea Eggs; Large t Lemon Rind; Grated /2 t Salt tb Butter /2 c Sugar; Granulated /2 t Cinnamon; Ground /4 c Unbleached Flour x Confectioners' Sugar
- 2 Preheat the oven to 400 degrees F. In a large mixing bowl, cream the cheese, 1 tb of the butter and the sugar. Do not beat. Stir in the eggs, one at a time, beating well after each addition. Add the cinnamon, lemon rind, flour, and salt; blend well. Butter the pan with the remaining 2 tb of butter, using your fingers to spread the butter completely. Pour the mixture into the prepared pan and bake for 12 minutes at 400 degrees, then reduce the temperature to 350 degrees and bake for another 25 to 30 minutes. The knife should come out clean. Cool the cake to room temperature, then sprinkle with confectioners' sugar.

Servings: 10

Stephanie's Pumpkin Cheesecake

FOR THE CRUST

3/4 cup Graham cracker crumbs
1/2 cup Finely chopped pecans

1/4 cup Firmly packed lt brown sugar
1/4 cup Granulated sugar
1/2 cup (1/4 cup) unsalted butter, melted and cooled

Procedure

- 1 --FOR THE FILLING-- 1/2 c Solid packed pumpkin Large eggs 1/2 ts Cinnamon 1/2 ts Fresh grated nutmeg 1/2 ts Ground ginger 1/2 ts Salt 1/2 c Firmly packed lt brown sugar pk 8 oz ea cream cheese, cut -into bits and softened 1/2 c Granulated sugar tb Heavy cream tb Cornstarch ts Vanilla tb Bourbon or bourbon liqueur
- 2 --FOR THE TOPPING-- c Sour cream tb Granulated sugar tb Bourbon or bourbon liqueur
- 3 For the Crust:
- 4 In a bowl, combine cracker crumbs, pecans and sugars; stir in the butter and press the mixture into the bottom and 1/2 inch up the sides of a buttered 9 inch springform pan. Chill crust 1 hour.
- 5 For the Filling:
- 6 In a bowl, whisk together the pumpkin, eggs, cinnamon, nutmeg, ginger, salt, and brown sugar. In a large bowl, with an electric mixer, cream together the cream cheese and the granulated sugar. Beat in the cream, cornstarch, vanilla and bourbon, and pumpkin mixture. Beat until smooth. Pour the filling into the crust and bake in the middle of a preheated 350F oven for 50-55 minutes, or until the center is just set. Let cool in the pan on a rack for 5 minutes.
- 7 For the Topping:
- 8 In a bowl, whisk together the sour cream, sugar and bourbon. Spread the mixture over the top of the cheesecake and bake the cheesecake for 5 minutes more. Let the cheesecake cool in the pan on a rack and chill it, covered overnight. Remove the sides of the pan and garnish top of the cheesecake with pecans.

Servings: 1

Yield: 1 Cheesecake

Strawberry Cheesecake with Pecan - Gingersnap Crust

- | | | | | | |
|-----|-----|-------------------------------------|-----|-----|-----------------------------|
| 1 | cup | Gingersnap crumbs; about 20 cookies | 1/4 | cup | Granulated sugar |
| | | | 6 | Tbs | Butter or margarine; melted |
| 1/2 | cup | Ground pecans (see note) | | | |

Procedure

- 1 /3 c. freshly squeezed orange juice 2 tbsp. freshly squeezed lemon juice env. unflavored gelatin 2 pt. fresh, ripe strawberries, hulled 2 (8 oz.) pkg. cream cheese, softened 1/2 c. granulated sugar 1 (8 oz.) container strawberry flavored low-fat yogurt 2 tsp. vanilla extract 1 c. heavy cream tbsp. strawberry preserves Note: To grind pecans, place in food processor or blender; using on/off motion, process until finely ground, watching carefully to prevent nuts from becoming a paste.
- 2 Prepare Crust: Heat oven to 350 degrees. In 9 inch springform pan using fork, combine gingersnap crumbs, pecans and 1/4 cup sugar; stir in melted butter until thoroughly mixed. press mixture firmly and evenly over bottom of pan; bake 10 minutes. Cool crust in pan on wire rack.
- 3 Prepare Filling: In small saucepan combine orange and lemon juices. Sprinkle gelatin over juices; let stand 5 minutes to soften. Meanwhile, slice enough strawberries to make 1 1/2 cups; set aside.
- 4 Set saucepan containing gelatin over medium-low heat; stir about 3 minutes until gelatin is completely dissolved. Remove from heat; keep warm. In large bowl with electric mixer at medium speed, beat cream cheese and 1/2 cup sugar about 5 minutes until light and fluffy. Add yogurt and vanilla; beat until smooth and well blended. With motor running, slowly pour in gelatin mixture; beat well to blend.
- 5 In small bowl, with mixer at high speed and using clean beaters, beat cream until soft peaks form; using rubber spatula, fold gently but thoroughly into cream cheese mixture. Fold in reserved sliced strawberries. Pour mixture into prepared pan; refrigerate at least 4 hours until firm.
- 6 To serve: Run thin metal spatula or knife around the cheesecake to loosen from sides of pan; remove sides of pan. Slice remaining strawberries; arrange in circular pattern over top of cake. In small saucepan over very low heat, stir preserves until warm. Remove from heat; brush over strawberries. Makes 16 servings.

Servings: 4

Strawberry Cheesecake

CRUST

- | | | |
|-----------|-------|-----------------------------|
| | 2 Tbs | Sugar |
| 1 1/2 cup | 3 Tbs | Butter or margarine; melted |
- Graham cracker crumbs

Procedure

- 1 ---FILLING--- oz Cream cheese; softened c Sugar ts Lemon peel; grated /4 ts Vanilla Eggs
- 2 ----GLAZE---- c Mashed strawberries c Sugar tb Cornstarch /3 c Water
- 3 Pre-heat oven to 350f. CRUST: Stir together graham cracker crumbs and sugar. Mix in butter thoroughly and press into a 9" springform pan. Bake 10 minutes. Cool. Reduce oven temperature to 300f. FILLING: Beat cream cheese in a large mixing bowl. Gradually add sugar, beating until fluffy. Add lemon peel and vanilla. Beat in eggs one at a time. Pour into shell. Bake 1 hour or until center is firm. Cool to room temperature and then spread with the strawberry glaze. Chill 3 hours. GLAZE: Blend sugar and cornstarch together in a small saucepan. Stir in water and strawberries. Cook, stirring constantly, until the mixture thickens and boils. Boil and stir for 1 minute. Cool thoroughly before spreading over cheesecake.

Servings: 12

Strawberry Cheesecake Muffins

1		package Cream cheese,softened	1 1/4	cup	Milk
			1/2	cup	Brown sugar
1/4	cup	Icing sugar	1/3	cup	Margarine
2 1/2	cup	Flour	1/4	tsp	Almond extract
1	Tbs	Baking powder	1/4	cup	Strawberry jam
1/2	tsp	Salt			
1		Egg			

Procedure

- 1 Grease large muffin tins or line with paper baking cups. Blend cream cheese and icing sugar until smooth;set aside. Combine flour, baking powder and salt in large bowl. Mix egg, milk, brown sugar, melted butter, and almond extract. Stir liquid mixture into dry ingredients, stirring just until moistened. Spoon half of batter into muffin cups. Top with 1 tb cream cheese mixture and 1 ts jam. Spoon remaining muffin batter on top. Bake at 375 degrees F (190 C) for about 20 minutes, or until light golden. Cool in pan 5 minutes; remove muffins and cool on rack. Store in airtight container.

Servings: 12

Sundried Tomato Cheesecake

Procedure

- 1 -----CRUST----- /4 c Flour ts Butter; chilled, in pieces -(3/4 stick) lg Egg
- 2 -----FILLING----- /4 c Oil-packed sundried tomatoes -(reserve oil) cl Garlic ts Fresh basil; or 1 tsp. dried lg Eggs oz Cream cheese; at room temp -cut in pieces, (2 8oz pks) c Sour cream /2 c Green onions; chopped
- 3 CRUST: Preheat oven to 350F. Blend ingredients for crust in food processor until mixture is like coarse meal. Add egg and mix until dough just holds together. Press dough on bottom of 9x12 baking dish, bake until golden, ca min.
- 4 FILLING Mix tomatoes, one T reserved oil, garlic and basil in food processor. Add cream cheese, blend smooth. Add sour cream, blend until just mixed. Transfer to a bowl, stir in green onions.
- 5 Pour filling over crust, bake about 20-25 min, or until filling is puffed and golden brown. Cool to room temperature. Cut in squares and serve. An instant success at all parties

Servings: 12

Sun-sational Cheesecake

1	cup	Graham Cracker Crumbs	1	Tbs	Grated Lemon Peel
3	Tbs	Sugar	1/2	tsp	Vanilla
3	Tbs	Margarine, Melted	4		Large Eggs (1 Separated)
24	oz	Cream Cheese, Softened	3/4	cup	Sugar
1	cup	Sugar	2	Tbs	Cornstarch
3	Tbs	Unbleached All-purpose Flour	1/2	cup	Water
2	Tbs	Lemon Juice	1/4	cup	Lemon Juice

Procedure

- 1 Combine crumbs, sugar and margarine, press onto bottom of 9-inch spring-form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar, flour, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add three eggs, one at a time, mixing well after each addition. Beat in remaining egg white, reserve yolk for glaze. Pour over crust. Bake at 325 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Combine sugar and cornstarch in saucepan; stir in water and juice. Cook, stirring constantly, until clear and thickened. Add small amount of hot mixture to slightly beaten egg yolk. Return to hot mixture, cook 3 minutes stirring constantly. Cool slightly. Spoon over cheesecake, chill.

Servings: 10

Swiss Cheesecake

CRUST

1 x Shortbread; See Recipe # 22

Procedure

- 1 --CHEESECAKE-- c Cottage Cheese /2 c Sugar; Granulated ea Egg Whites; Large tb Unbleached Flour c Swiss Cheese; Grated ea Egg Yolks; Large tb Butter; Softened tb Cornstarch
- 2 Preheat the oven to 350 degrees F. Press the cottage cheese through a sieve. In a large mixing bowl, beat together the cottage cheese, Swiss cheese, butter, flour, cornstarch and sugar blending well. Add the egg yolks, one at a time, at low speed mixing well after each addition. In another large mixing bowl, beat the egg whites until they form stiff peaks and fold them gently into the cheese mixture. Pour the mixture into the prepared crust and bake for 45 minutes. The cake will rise above the top of the pan, then settle down again. Cool in the oven with the door propped open, then chill.

Servings: 10

Tempting Trifle Cheesecake

1 1/2	cup	Soft Coconut Macaroons*	2	Tbs	Sweet Sherry
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	10	oz	Red Raspberry Preserves
4		Large Eggs	1/2	cup	Whipping Cream, Whipped
1/2	cup	Whipping cream			Toasted Slivered Almonds
1/2	cup	Sour Cream			

Procedure

- * Soft coconut macaroon cookies crumbs. Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325 degrees F., 15 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixture until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla; pour over crust. Bake at 325 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Heat preserves in saucepan over low heat until melted. Strain to remove seeds. Spoon over cheesecake, spreading to edges. Dollop with whipped cream; top with almonds.

Servings: 10

The Ultimate Cheesecake

CRUST	1/2 cup Butter or margarine, melted
2 1/2 cup Graham cracker crumbs	1/2 cup Sugar

Procedure

- 1 -----FILLING----- pk (8 oz size) cream cheese at -room temperature /4 c Sugar tb All-purpose flour ts Grated lemon zest /2 ts Grated orange zest /4 ts Vanilla extract lg Eggs Egg yolks /4 c Heavy cream /4 c Sour cream pk (10 oz) frozen raspberries -in light syrup, thawed ts Cornstarch pk (10 oz) frozen peach slices /4 c Sugar Kiwifruit, peeled & sliced Ripe peach, peeled & sliced /4 c Fresh raspberries
- 2 Preheat oven to 375F. Make crust: In medium bowl, using a fork, toss crumbs with butter and sugar until moistened. Pour into 10" springform pan. With fork, press mixture evenly over bottom and up side of pan. Bake 5 minutes or until golden brown. Cool on wire rack.
- 3 Increase oven temperature to 450F.
- 4 Make filling: In large bowl of electric mixer, at high speed, beat cream cheese, sugar, flour, lemon zest, orange zest and vanilla until blended. Beat in eggs and egg yolks one at a time; beat until smooth, scraping bowl with spatula occasionally. Beat in cream.
- 5 Pour filling into prepared pan. Bake 10 minutes. Lower oven temperature to 250F. Bake 1 hour longer or until center is set but not firm. Remove to rack; cool hours. With back of spoon, spread sour cream evenly over top of cake to within 1/2 inch of edge. Refrigerate 3 hours or overnight.
- 6 In food processor, puree raspberries with their syrup; pour through sieve placed over medium sized saucepan. Discard seeds. Mix cornstarch with puree until blended. Bring to boiling, stirring constantly; simmer minute or until sauce is thickened and clear.
- 7 Pour raspberry sauce into small bowl. Cover and refrigerate until cold. In clean food processor, puree peach slices with 1/4 cup sugar until blended; pour into small bowl; set aside. Remove cake from pan; place on serving dish. Spoon raspberry sauce over sour cream, covering half of surface. Spread peach puree on other half.
- 8 Arrange kiwifruit and peach slices along the line where the raspberry sauce meets the peach puree. Add whole raspberries as desired. Cut cake into wedges to serve. Pass remaining raspberry sauce and peach puree.
- 9 Variation: Add variety to recipes that call for graham cracker crusts by mixing in the flavor of your favorite cookie. In any graham cracker crust

The Ultimate Cheesecake

recipe, use half graham cracker crumbs and half chocolate, vanilla or shortbread cookie crumbs for an interesting version of an old favorite.

Servings: 16

Tiramisu -Cheesecake

			4	Lg eggs; room temp.
			1 tsp	Vanilla extract
	crust-- --		1 pinch	Salt
2	Tbs	Butter or margarine; melted	2 tsp	Instant espresso powder
1/2	tsp	Instant espresso powder	1 Tbs	Hot water
1	cup	Vanilla-wafer crumbs	2 Tbs	Brandy
			1 oz	Semisweet chocolate; grated
			2 tsp	Unsweetened cocoa
		filling- --		
24	oz	Cream cheese or neufchatel cheese room t		
8	oz	Mascarpone cheese		
1 2/3	cup	Sugar		

Procedure

- 1 Crust: Preheat oven to 350 degrees. Butter an 8-inch springform pan. Stir in butter and espresso powder in small bowl until combined. Stir in crumbs until crumbs are evenly moistened. Pat evenly over bottom of prepared pan. Bake 10 minutes. Cool on wire rack. Keep oven on. Tightly cover outside bottom and sides of springform pan with heavy-duty foil. Filling: Meanwhile, beat cream cheese and mascarpone in large mixer bowl at medium-high speed until light and fluffy, 2 minutes. Gradually beat in sugar, scraping down sides of bowl with rubber spatula, until completely smooth, 3 minutes. Reduce speed to medium and beat in vanilla and salt. Add eggs, one at a time, beating just until blended after each addition. Pour 4 cups filling over crust in prepared pan and place in large roasting pan. Dissolve espresso in hot water. Fold into remaining filling with brandy and grated chocolate. Spoon mixture evenly over filling in pan; smooth top with spatula. Place pan on oven rack. Pour enough hot water into roasting pan to come 1" up side of springform pan. Bake 1-1/4 hours or until center is just set. Remove cheesecake from water bath. Cool completely on wire rack. Remove foil. Cover and refrigerate overnight. Just before serving, run knife around edge of pan; remove sides. Sprinkle lightly with cocoa. Makes 12 servings.

Servings: 12

Tofu "Cheesecake"

CRUST

1/3 cup Margarine, calorie reduced

- 16 Graham crackers;crushed into
fine crumbs

Procedure

- 1 ---FILLING--- 1b Tofu /2 c Pineapple, canned, crushed -no sugar added /4 c Orange juice;frozen, -concentrate, thawed -no sugar tb Vanilla tb Honey ts Cornstarch ts Lemon juice
- 2 ---TOPPING--- Kiwi fruit, medium; pared & -cut in thin slices
- 3 To prepare crust: Preheat oven to 325F. In bowl combine graham cracker crumbs with margarine and mix thoroughly. Using the back of the spoon, press crumb mixture over bottom and sides of 9 inch glass pie plate. Bake until crisp and brown, about 15 minutes. Transfer pie crust to wire rack to cool. To prepare filling: In work bowl of food processor or blender container process tofu till creamy. Add pineapple, orange juice, vanilla and honey and process until smooth. In small cup add cornstarch to lemon juice and stir to dissolve; add to tofu mixture and process until smooth and thoroughly blended. Pour into prepared pie crust and bake at 325F for 40 to 45 minutes. Transfer to wire rack to cool. To serve: When cool, garnish with kiwi slices, cover lightly and refrigerate for at least 30 minutes.
- 4 Each serving (1/8th) is equal to :1 serving bread, 1 serving Fat, 2 oz Legumes (tofu); 1/2 serving Fruits, 1 serving Extras (full choice plan)
- 5 per serving: 177 calories, 6 g protein, 7 g fat, 22 g carbohydrates, mg sodium

Servings: 8

Torta Di Ricotta (Italian Style Cheesecake)

-----crust-----			1 1/2	cup	Sugar
1/2	cup	Butter	1/4	cup	Flour; sifted
1 1/3	cup	Flour	6		Eggs; separated
1		Egg	1	tsp	Vanilla extract
-----batter-----			1/4	cup	Mixed candied fruit;
2	lb	Ricotta cheese			chopped

Procedure

- 1 Cut the butter into the flour until crumbly. Stir in egg and blend well. Reserve about 1/2 cup of the mixture and pat the remaining crumbs lightly into the bottom of a lightly greased 10 springform pan.
- 2 Beat the ricotta cheese until creamy. Beat in 1 cup of sugar, the flour and the egg yolks one at a time, beating well after each addition. Add the vanilla and candied fruit and blend thoroughly. Beat the egg whites until stiff, adding the remaining sugar gradually. Fold gently into the ricotta mixture. Pour the batter into the prepared pan, sprinkle with reserved crumbs, and bake in a 325 F oven for about 1 hour 30 minutes, or until firm. Let cool in the pan.
- 3 Serves 10 to 12.

Servings: 10

Trade Winds Cheesecake

2	lg Packages (8 oz. each)	1 tsp	Vanilla
	neufchatel or cream cheese		Crust (recipe follows)
	at room		Orange Sauce (recipe follows)
	Temperature.	1 lb	(about 1 large) firm-ripe mango
3/4 cup	Sugar		Fresh mint (optional)
4	lg Eggs		* (or 1/2 teaspoon grated
1 cup	Light or regular sour cream		orange peel)
2 Tbs	Orange-flavored liqueur *		

Procedure

- 1 This is heaven! Probably the best cheesecake I've ever tasted. I cheated on the crust++just used a pre-made graham cracker crust from the market and it worked just fine. I used Grand Marnier for the orange liqueur. Thank God this is nice and low-cal! ;-}
- 2 In a large mixing bowl, beat cheese and sugar until creamy. Add eggs, 1 at a time, beating well after each addition. Add sour cream, liqueur and vanilla; beat until blended. Pour over crust. Bake in a F oven until center of cake jiggles only slightly when gently shaken, 45 to 50 minutes. Cool completely on a rack. (If made ahead, cover and chill up until the next day.)
- 3 Spoon about 1/3 of the lukewarm orange sauce over cheesecake, to within 1 inch of sides. Peel mango. Cut fleshy cheeks off each side of pit, then cut off remaining fruit. Cut mango into thin slices 4 to 5 inches long. Arrange over cheesecake, overlapping slightly. Spoon remaining sauce over fruit and cake to within about 1/4 inch of side.
- 4 Cover; chill until sauce is set, about 30 minutes or up to 8 hours. Run a knife around inside edges of pan. Remove pan rim. Garnish with mint. With a sharp knife, cut cake into wedges.
- 5 Makes about 12 servings.
- 6 CRUST:
- 7 Mix 1 1/2 cups finely crushed crisp coconut macaroon cookies with 1/4 cup (1/3 pound) melted butter or margarine. Press mixture over bottom and about 1 inch up sides of a 9-inch cheesecake pan with removable rim. Bake in a 325F oven until lightly browned, about 15 minutes.
- 8 ORANGE SAUCE: In a 2- to 3-quart pan, mix 3 tablespoons sugar and 4 teaspoons corn starch. Stir in 2/3 cup orange juice and 3 tablespoons orange-flavored liqueur (or orange juice). Stir over high heat until boiling. Cool to lukewarm.

Servings: 1

Trade Winds Cheesecake

Trimmed Down Chocoberry Cheesecake

1/2 cup	Graham cracker crumbs	10 oz	Frozen strawberries in syrup
1 Tbs	Butter or margarine; melted		Thawed and drained
1 cup	Nonfat cottage cheese	1/3 cup	Frozen egg substitute
8 oz	Neufchatel cheese; softened		thawed
1 cup	Sugar		Strawberries; for topping
1/3 cup	Dutch process cocoa		Whipped topping; for topping

Procedure

- 1 Heat oven to 325 degrees F. Stir together graham cracker crumbs and melted butter or margarine; press onto bottom of 8-inch springform pan. In food processor, place cottage cheese; process until smooth. Add cream cheese, sugar, cocoa and strawberries and process until smooth. Stir in egg substitute. Pour gently onto graham mixture in pan. Bake 55 to 60 minutes or just until almost set in center. Cool completely in pan on wire rack. Refrigerate; serve cold, topped with whipped topping and strawberries. Serves 14. Calories: 152, Fat: 6 grams per serving.

Servings: 14

Triple Chocolate And Vanilla Cheesecake

1 1/2	cup	Finely crushed creme-filled chocolate sandwich cookies about 18 cookies	4		Eggs
			1/3	cup	Flour
3	Tbs	Margarine; or butter, melted	1	Tbs	Vanilla extract
			2	oz	Semi-sweet chocolate, melted
32	oz	Cream cheese; softened			
14	oz	Sweetened condensed milk			

Procedure

- 1 --CHOCOLATE GLAZE-- oz Semi-sweet chocolate /2 c Whipping cream
- 2 Preheat oven to 350. Combine crumbs and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour, and vanilla; mix well.
- 3 Divide batter in half. Add chocolate to one half of batter; mix well. Pour into prepared pan. Top evenly with vanilla batter.
- 4 Bake 50 minutes or until center springs back when lightly touched. Cool. Top with Chocolate Glaze. Chill. Refrigerate leftovers.
- 5 Chocolate Glaze: In small saucepan, over low heat, melt the chocolate in the whipping cream. Cook and stir until thickened and smooth. Remove from heat. Spread over cheesecake.

Servings: 1

Yield: 1 Cheesecake

Ukrainian Cheesecake

CRUST

1 x Shortbread; See Recipe # 22

Procedure

- 1 --CHEESECAKE-- c Cottage Cheese /2 c Sugar; Granulated t Cornstarch /2 c Walnuts; Chopped, (Optional) ea Eggs; Large, Separated /2 c Sour Cream t Lemon Peel; Grated
- 2 Preheat the oven to 325 degrees F. Press the cottage cheese through a sieve and drain. In a large mixing bowl, beat the egg yolks until light and foamy, then add the sugar slowly, continuing to beat until very light and smooth. Add the cottage cheese to the egg mixture, blending well, then add the sour cream, cornstarch, lemon rind, and walnuts (if desired). Stir until all ingredients are well blended and the mixture is smooth. In another large mixing bowl, beat the egg whites until they form soft peaks, then gently fold them into the batter. Pour the mixture into the prepared crust and bake for about hour. Cool to room temperature before serving.

Servings: 10

Very Blueberry Cheesecake

1 1/2	cup	Vanilla Wafer Crumbs	1	Tbs	Lemon Juice
1/4	cup	Margarine, Melted	1	tsp	Grated Lemon Peel
1		Env. Unflavored Gelatin	7	oz	(1 jr) Marshmallow Creme
1/4	cup	Cold Water	3	cup	Frozen Whipped Topping(thaw)
16	oz	Cream Cheese, Softened	2	cup	Blueberries Frozen or Fresh

Procedure

- 1 Combine crumbs and margarine, press onto bottom of 9-inch springform pan. Chill. Soften gelatin in water, stir over low heat until dissolved. Gradually add gelatin to cream cheese, mixing at medium speed on electric mixer until well blended. Blend in juice and peel. Beat in marshmallow creme; fold in whipped topping. Puree blueberries; fold into cream cheese mixture. Chill until firm. Garnish with additional frozen whipped topping, thawed, and lemon peel. VARIATIONS: Substitute Neufchatel cheese for cream cheese. Substitute strawberry slices for blueberries Substitute raspberries for blueberries

Servings: 10

Very Smooth Cheesecake

1	cup	Graham Cracker Crumbs	8	oz	Cream Cheese, Softened
3	Tbs	Sugar	1/2	cup	Sugar
3	Tbs	Margarine, Melted	10	oz	Frozen Strawberries,
1		Env Unflavored Gelatin			Thawed
1/4	cup	Cold Water			Milk
			1	cup	Whipping Cream, Whipped

Procedure

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Drain strawberries, reserving liquid. Add enough milk to liquid to measure 1 cup. Gradually add combined milk mixture and gelatin to cream cheese, mixing until well blended. Chill until slightly thickened. Fold in whipped cream and strawberries; pour over crust. Chill until firm. VARIATION: Substitute 1 Cup Vanilla Wafer crumbs, 1/2 cup chopped nuts, 2 tablespoons of sugar and 2 tablespoons of margarine for graham cracker crumbs, sugar and margarine.

Servings: 10

Westphalian Cheesecake

CRUST

1 x Shortbread; See Recipe # 22

Procedure

- 1 --CHEESECAKE-- /2 c Cottage Cheese; Small Curd ea Eggs; Large, Separated oz Cream Cheese; 1 Pk. tb Butter /4 c Sugar; Granulated /2 t Vanilla Extract t Cornstarch
- 2 Preheat the oven to 325 degrees F. Press the cottage cheese through a sieve. In a large mixing bowl, cream the butter with the sugar, do not beat, then add the egg yolks and vanilla. Blend until the mixture is light and fluffy. Add the cream cheese, cottage cheese and cornstarch and blend well. In another mixing bowl, beat the egg whites until they form stiff peaks; then fold them into the cheese batter. Pour the mixture into the prepared crust and bake for about hour or until the top is a golden brown. Leave the cake in the oven to cool for 2 hours then chill.

Servings: 10

White Chccocolate Raspberry Cheesecake

Procedure

- 1 -----CRUST----- c Bread crumbs; plain/dry /2 c Pecans; chopped /2 c Butter ts Cinnamon /2 c Sugar
- 2 -----FILLING----- lb Cream cheese; softened c Sugar Eggs; xtra large oz Chocolate; white; melted pt Raspberries /2 c Whipping cream /4 c Cornstarch tb Vanilla
- 3 -----TOPPING----- pt Raspberries /2 c Water /2 c Sugar /4 c Cornstarch tb Rum [opt]
- 4 Crust; Put pecans in swall bowl with butter and MW on high for 1 1/2 minutes. Stir dry ingredients together in 10-inch springform pan. Add butter and nuts and mix well. Pat onto bottom and sides. Filling: Beat cream cheese until light. Add sugar and beat until light and fluffy. Add eggs one at a time; beating after each one. Add remaining ingredients except berries and mix well. Pour into pan. Drop berries on top and push down with fork so that batter covers them. Bake at 350 for 1 1/2 hours in which a pan of water has been placed on the bottom rack. Remove from oven and run knife around the edge to loosen from pan and prevent a cracked cake when cooling. Topping: Stir sugar and cornstarch well in saucepan. Add berries and water and cook over medium heat until thick and bubbly. Stir in rum. Pour over cooled cake. (I refrigerate the cake for a day first, then put topping on just before serving).

Servings: 12

White Chocolate Cheesecake

CRUST		1	cup	Sugar	
3/4	cup	Almonds, ground	16	oz	Sour cream
3/4	cup	Oatmeal, uncooked	1	tsp	Vanilla
3/4	cup	Graham cracker crumbs	8	oz	White chocolate, melted
1/4	cup	Sugar	4		Egg whites
1/4	cup	Margarine, + 2 TBS., melted	1/8	tsp	Cream of tartar
FILLING		1	Tbs	Powdered sugar	
16	oz	Cream cheese, softened			

Procedure

- 1 Combine first 5 ingredients in a medium bowl; blend well. Press onto bottom and 2 inches up sides of a 10 inch springform pan. Bake at 350 degrees for 5 minutes. Cool on wire rack. Combine cream cheese and 1 cup sugar in a large mixing bowl; beat at medium speed of an electric mixer until fluffy. Add sour cream and vanilla; mix well. Stir in white chocolate. Beat egg whites (at room temperature) in a large bowl at high speed of an electric mixer until foamy; add cream of tartar, beating until soft peaks form. Fold egg whites into cream cheese mixture. Spoon mixture into crumb crust. Bake at 325 degrees for 55 minutes; turn oven off. Leave cheesecake in oven 30 minutes; partially open door of oven and leave cheesecake in oven an additional 30 minutes. Cool, chill 8 hours. Remove from pan. Yield 10-12 servings.

Servings: 12

White Chocolate Cheesecake -1

		-----crust-----		1/2 cup	Sugar
1 1/2	cup	Chocolate cookie crumbs	1/2	tsp	Vanilla
3	Tbs	Butter; melted	3		Eggs
		-----filling-----	1/2	lb	White chocolate; melted
24	oz	Cream cheese; softened			

Procedure

- 1 Mix crumbs and butter and press onto bottom of a 9-inch springform pan. Bake for 10 minutes.
- 2 Beat cream cheese, sugar, and vanilla at medium until well blended. Add eggs, one at a time, mixing well after each addition. Blend in the white chocolate. Pour over crust.
- 3 Bake for 35 minutes and turn oven off and let cool in oven for at least an hour. Loosen cake from rim of pan and continue cooling. Refrigerate for at least 2 hours (best if over night). I like to garnish this with dollops of whipped cream and a sprinkling of crushed chocolate cookies.

Servings: 1

White Chocolate Cheesecake with Raspberry Sau

CAKE		3	Eggs
6 oz	White chocolate chips	1 1/2 tsp	Vanilla extract
1 lb	Cream cheese	3/4 cup	Sour cream
3/4 cup	Sugar	2 Tbs	Unsweetened cocoa

Procedure

- 1 --RASPBERRY SAUCE-- /2 c Raspberries Sugar to taste
- 2 Place chocolate in a double boiler and heat over hot water until it melts. Stir to blend and let cool to room temperature.
- 3 With an electric mixer, blend cheese and sugar until smooth. Mix in eggs, vanilla, and sour cream. Stir in melted chocolate. NOTE: it is important to have the cheesecake ingredients and the melted chocolate close to the same temperature when they are combined so that they blend together smoothly. Pour into a greased -inch springform pan. Bake in the middle of a preheated 325F oven for 25 minutes or until just barely set. Turn off the oven, leave the door ajar, and let cool in oven for 1 hour longer. Chill. Just before serving, dust cocoa through a sieve making a ring around the cheesecake.
- 4 Prepare raspberry sauce: Reserve 1/2 cup raspberries for garnish. In a blender, puree the remaining berries and push through a sieve. Stir in sugar to taste. To serve, spoon raspberry sauce on to desert plates. Remove pan sides of cheesecake and cut into wedges. Place on raspberry sauce and garnish with berries.

Servings: 10

White Chocolate Cheesecake with Raspberry Sauce

		-----cake-----	3/4	cup	Sour cream
6	oz	White chocolate chips	2	Tbs	Unsweetened cocoa
1	lb	Cream cheese			-----raspberry sauce-----
3/4	cup	Sugar	2 1/2	cup	Raspberries
3		Eggs			Sugar to taste
1 1/2	tsp	Vanilla extract			

Procedure

- 1 Place chocolate in a double boiler and heat over hot water until it melts. Stir to blend and let cool to room temperature.
- 2 With an electric mixer, blend cheese and sugar until smooth. Mix in eggs, Just before serving, dust cocoa through a sieve making a ring around the ch
- 3 Prepare raspberry sauce: Reserve 1/2 cup raspberries for garnish. In a bl

Servings: 10

White Chocolate Mousse Cheesecake with Sun-Dried Cherries

9 oz	White chocolate	4 oz	Shortbread cookies; diced
3 tsp	Gelatin powder		Crumbled
1 quart	Soft whipping cream	4 oz	Praline royale cookies diced and crumbled
8 oz	Sugar	6 oz	Sun-dried cherries
2 lb	Cream cheese	1 oz	Melted butter
4 oz	Caramel delites cookies diced and crumbled		

Procedure

- 1 Melt chocolate. Dissolve gelatin with 1 ounce of water. Place cream cheese. When mixture is soft and creamy add melted white chocolate and gelatin. Mix
- 2 To assemble: Grease a 10-inch mold with butter and cover sides with the Sh
- 3 Makes 10 servings.

Servings: 10

White Chocolate Raspberry Cheesecake Santacaf

CRUST		1/4 cup Clarified butter in liquid Form
2 cup	Graham cracker crumbs	
1 cup	Ground almonds	

Procedure

- 1 -----FILLING----- oz Fine-quality white chocolate oz packages cream cheese /2 c +2 tablespoons sugar lg Eggs lg Egg yolks tb Flour ts Vanilla pt Raspberries
- 2 Crust: Blend together the graham crumbs and the almonds, add the butter and combine mixture well. Press the mixture onto the bottom and two thirds up the sides of a 10-inch springform pan.
- 3 Filling: In a double boiler melt the chocolate, stirring until it is smooth, and remove the bowl from the heat. In a large bowl with an electric mixer beat the cream cheese until it is light and fluffy; add the sugar and beat in the whole eggs and egg yolks, 1 at a time and beating well after each addition. Beat in the flour and the vanilla, and add the melted chocolate in a slow stream, beating until the filling is well combined.
- 4 Scatter the raspberries over the bottom of the crust, pour filling over them, and bake the cheesecake in the middle of a preheated 250F oven for 1 hour, or until top is firm to the touch. Let the cheesecake cool in the pan on a rack; chill, covered loosely, overnight. Remove side of pan to serve.

Servings: 1

Yield: 1 Cake

Yogurt Cheesecake

1 1/2 cup Crushed coconut cookies 2 Tbs Sugar
1 1/2 tsp Cinnamon 1/2 cup Melted butter

Procedure

- 1 1/2 c. water 1 lb. cottage cheese 1 c. yogurt 3 eggs, separated 2/3 c. sugar 1/8 tsp. salt 3 tsp. grated lemon rind 2 tbsp. lemon juice 1/2 c. sugar 1 c. cream 1. Mix together the crushed cookies, cinnamon, sugar and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Mix together the gelatin and water and allow to soak for 5 minutes.
- 3 Beat together the cottage cheese and yogurt. Set aside.
- 4 In the top of a double boiler, beat the egg yolks with the sugar, salt and lemon rind. Put over simmering water and cook, stirring constantly for 5 minutes.
- 5 Add the gelatin and stir until dissolved. Remove from heat and cool slightly.
- 6 Stir in the cheese-yogurt mixture with the lemon juice.
- 7 Beat the egg whites until they form soft peaks, add the 1/2 cup sugar and continue beating until stiff. Fold into the cheese-yogurt.
- 8 Whip the cream and fold into the mixture.
- 9 Pour into the prepared crust and chill overnight or for 8 hours. Serves 8.

Servings: 8

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