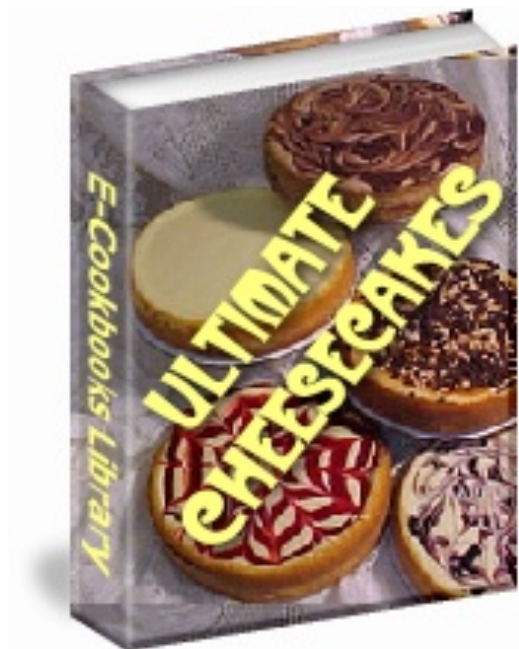


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ULTIMATE CHEESECAKES





Ultimate Cheesecakes

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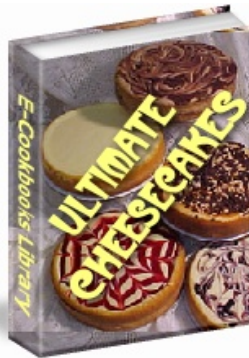
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Ultimate Cheesecakes

VJJE Publishing Co.

7-Up Lemon Cheesecake with Strawberry Glaze

Crumb Crust

**2 cups graham cracker crumbs
1/2 cup confectioners' sugar
1/2 cup butter, melted
1 teaspoon cinnamon**

Combine all ingredients well. Press onto bottom and part way up sides of buttered 9-inch springform pan; chill.

7-Up Filling

**1 envelope unflavored gelatine
1 1/2 cups 7-Up, divided
1 small box regular lemon pudding
and pie filling (not instant)
6 tablespoons granulated sugar
2 eggs, beaten
3/4 cup water
11 ounces cream cheese, softened**

Soften unflavored gelatine in 1/4 cup 7-Up for 4 minutes.

In a saucepan combine pie filling, sugar, beaten eggs and water. Blend well. Add 1 1/4 cups 7-Up and bring just to a boil over medium heat stirring constantly; remove from heat. Stir in softened gelatine; cool 3 minutes.

Add 1/2 cup of this warm mixture to softened cream cheese; mash together. Mix together with remaining 7-Up mixture and stir until well blended. Turn into chilled crust and chill for at least 8 hours.

Remove from pan and add Strawberry Glaze.

Strawberry Glaze

**1/2 cup strawberry jelly, melted
Fresh strawberries or unsweetened
frozen, thawed whole strawberries**

Brush top of chilled cheesecake with melted jelly. Arrange strawberries upright on cake and spoon any remaining melted jelly over them.

Almond and Raspberry Cheesecake

Crust

1 cup vanilla wafers
3/4 cup ground almonds
1/4 cup butter, melted

Filling

8 ounces cream cheese, softened
1 cup ricotta cheese
1 cup granulated sugar
4 large eggs
1 egg yolk
1 cup sour cream
3 tablespoons flour
1 tablespoon grated lemon zest
1 1/4 cups fresh raspberries
1/3 cup sliced almonds

Fresh raspberries for garnish

Crust: In a food processor process wafers until fine crumbs. Mix wafer crumbs, almonds and butter together. Press mixture in bottom of greased 9-inch springform pan. Chill for 1 hour.

Filling: Beat cream cheese, ricotta cheese and sugar together. Add next 5 ingredients. Mix well. Pour mixture over crust. Sprinkle top of filling evenly with raspberries and almonds. Bake at 350 degrees F for about 1 hour until center is almost set. Turn oven off. Run knife around edge of pan. Cool in oven with door ajar for 2 hours. Chill for 6 hours or overnight.

Garnish with fresh raspberries!

Almond Joy Cheesecake

Crust

1 1/2 cups chocolate wafers
1 1/2 cups sweetened flaked coconut, toasted
1/2 cup sliced almonds, toasted
1/4 cup granulated sugar
1/2 cup (1 stick) unsalted butter

Preheat oven to 350 degrees F. Wrap outside of 9–inch springform pan with foil.

Finely grind cookie crumbs, coconut, almonds and sugar in a food processor. Add butter; process until moist crumbs form. Press mixture into bottom and up 1–inch side of pan. Bake crust until set and begins to brown, about 12 minutes. Cool. Reduce oven temperature to 325°F.

Filling

32 ounces cream cheese
1 cup granulated sugar
4 large eggs
1 cup flaked coconut, toasted
1 tablespoon coconut extract
1 cup sliced almonds, toasted

Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Add eggs, one at a time, beating just until blended after each addition. Mix in coconut and coconut extract. Fold in almonds. Transfer filling to crust. Bake until cake is puffed and no longer moves when pan is shaken, about 1 hour and 15 minutes. Cool completely on rack.

Glaze

1 cup semi–sweet chocolate chips
3/4 cup whipping cream
1 1/2 teaspoons vanilla extract

Combine chocolate chips, cream and vanilla extract in small saucepan. Stir over medium–low heat until smooth. Cool until glaze begins to thicken but can still be poured, about 30 minutes. Pour glaze over cooled cake; spread evenly. Chill cake overnight.

Almond Roca Cheesecake

3/4 cup graham cracker crumbs
1/2 cup chopped or ground Almond Roca Buttercrunch Candy
1/4 cup butter or margarine, melted
24 ounces cream cheese, softened
1 (14 ounce) can Eagle brand sweetened condensed milk
3 eggs
1 teaspoon almond or vanilla extract

Preheat oven to 300 degrees F.

Combine crumbs, Almond Roca, sugar and butter; press firmly on bottom of a 9-inch springform pan or 13-inch baking pan.

In a large bowl, beat cheese until fluffy; gradually beat in condensed milk until smooth; add eggs and extract; mix well. Pour into prepared pan; bake 55 to 60 minutes or until center is set.

Cool; top with Almond Roca Topping; chill; refrigerate leftovers.

Almond Roca Topping*

1/3 cup firmly packed brown sugar
1/3 cup whipping cream
1/2 cup chopped or ground Almond Roca Buttercrunch

In a small saucepan combine brown sugar and whipping cream; heat and stir over low heat until sugar dissolves; simmer 5 minutes or until thickened; remove from heat and stir in Almond Roca; spoon evenly over cake.

*** If using a 13 x 9-inch pan, double all topping ingredients; simmer 10 to 12 minutes or until thickened.**

Aloha Banana Cheesecake

Crust

1 1/2 cups quick-cooking oats
1/2 cup pecans, finely chopped
1/2 cup packed brown sugar
5 tablespoons butter, melted

Preheat the oven to 350 degrees F.

Stir together the oats, pecans, brown sugar and butter until well combined. Press firmly into the bottom and up the sides of a 9-inch springform pan. Bake for 18 minutes or until golden brown. Cool.

Filling

16 ounces cream cheese, softened
1 cup mashed ripe bananas
3/4 cup granulated sugar
2 teaspoons lemon juice
4 eggs

Preheat the oven to 350 degrees F.

Beat together the cream cheese, bananas, 3/4 cup sugar and lemon juice until well blended. Add the eggs one at a time, beating well after each addition. Pour into the crust. Bake for 40 minutes. While the cake is baking, prepare Sour Cream Topping.

Sour Cream Topping

1 cup sour cream
2 tablespoons granulated sugar
1 teaspoon vanilla extract
Banana slices (for garnish)

Mix together the sour cream, sugar and vanilla extract until well blended. Remove the cheesecake from the oven and top with the sour cream mixture. Return to the oven and bake for 10 minutes more. Cool slightly. Loosen the cake from the sides of the pan and remove the springform. Cool the cake to room temperature. Refrigerate, covered, overnight. Garnish with banana slices before serving.

Aloha Cheesecake

1 cup vanilla wafer crumbs
1/4 cup margarine, melted
16 ounces cream cheese, softened
1/3 cup granulated sugar
2 tablespoons milk
2 eggs
1/2 cup chopped macadamia nuts, toasted
1 (8 1/4 ounce) can crushed pineapple, drained
1 kiwi, peeled and sliced

Combine crumbs and margarine; press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Combine cream cheese, sugar and milk, mixing at medium speed of electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in nuts; pour over crust. Bake at 350 degrees F for 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Before serving, top with fruit.

Amaretto Cheesecake

1/3 cup plus 1 tablespoon butter
1 1/2 cups graham cracker crumbs
1 teaspoon ground cinnamon
24 ounces cream cheese
1 cup granulated sugar
4 medium eggs
1/3 cup Amaretto liqueur
Grated chocolate

Melt butter. Add to graham cracker crumbs and cinnamon. Mix well. Pat into bottom and 1/2 inch on sides of a 9-inch springform pan.

With electric mixer, beat softened cream cheese until light and fluffy. Gradually add sugar. Add eggs one at a time, beating well after each addition. Stir in Amaretto. Pour into prepared pan. Bake at 375 degrees F for 45 to 55 minutes until set.

Spoon cooled Glaze over cake. Refrigerate for 24 to 48 hours for flavor to penetrate fully. Cover with grated chocolate if desired.

Glaze

2 tablespoons plus 1 teaspoon granulated sugar
1 tablespoon amaretto
8 ounces sour cream

Add sugar to sour cream. Mix well; add Amaretto.

Amaretto Cheesecake with Raspberry Sauce

Crust

1/4 cup butter
2 cups chopped almonds
2 tablespoons granulated sugar

Filling

12 ounces cream cheese, softened
1/2 cup granulated sugar
3 eggs
1 cup sour cream
2 tablespoons Amaretto
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract

Sauce

3 cups frozen unsweetened raspberries, thawed
2 teaspoons Amaretto
Granulated sugar, to taste

In 9-inch microwavable quiche dish, shallow round baking dish or deep pie plate, melt butter at HIGH (100% power) for 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.

Filling: Beat cream cheese and sugar until light. Beat in eggs one at a time. Add sour cream, Amaretto or almond liqueur, vanilla extract and almond extract. Beat until smooth. Pour into baked crust. Microwave uncovered at MEDIUM (50% power) for 14 to 18 minutes or until cheesecake is almost set in center. Rotate dish partway through cooking if necessary. Cool on countertop to room temperature, then cover and refrigerate until serving time.

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.

To serve, spoon some sauce onto dessert plates. Place slice of cheesecake on sauce. Garnish with reserved berries.

NOTE: 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 1 teaspoon and use just a drop in the raspberry puree.

Amaretto Macaroon Cheesecake

1 (7 ounce) package Baker's Angel Flake Coconut, lightly toasted
1/2 cup finely chopped almonds, lightly toasted
1 (14 ounce) can sweetened condensed milk, divided
1/3 cup flour
1/4 cup (1/2 stick) butter or margarine
32 ounces cream cheese, softened
1/4 cup granulated sugar
4 eggs
1/4 cup almond-flavored liqueur

Mix coconut, almonds, 1/2 cup of sweetened condensed milk, flour and butter; press onto bottom of greased 9-inch spring-form pan.

Mix cream cheese, sugar and remaining 3/4 cup sweetened condensed milk with electric mixer on medium speed until well blended. Add eggs, one at a time, mixing on low speed after each addition, just until blended. Blend in liqueur; pour over crust.

Bake at 325 degrees F for 55 to 60 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Amaretto Peach Cheesecake

Crust

3 tablespoons margarine
1/3 cup granulated sugar
1 egg
3/4 cup flour

Filling

24 ounces cream cheese, softened
3/4 cup granulated sugar
3 tablespoons flour
3 eggs
1 (16 ounce) can peach halves, drained and puréed
1/4 cup almond flavored liqueur

Combine margarine and sugar until light and fluffy. Blend in egg. Add flour; mix well. Spread dough onto bottom of a 9-inch springform pan. Bake at 450 degrees F for 10 minutes.

Combine cream cheese, sugar and flour, mixing at medium speed of 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 for 10 minutes. Reduce oven temperature to 250 degrees F. Continue baking for 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Garnish with peach slices and sliced almonds, toasted, if desired.

Amaretto–Irish Cream Cheesecake

Crust

1 1/2 cups vanilla wafer crumbs
1/2 cup blanched whole almonds, toasted and finely chopped
1/4 cup butter or margarine, melted
1 tablespoon amaretto

Filling

24 ounces cream cheese, softened
1 cup granulated sugar
4 eggs
1/3 cup whipping cream
1/3 cup blanched whole almonds, toasted and ground
1/4 cup Irish Cream liqueur
1/4 cup amaretto

Topping

1 1/2 cups sour cream
1 tablespoon granulated sugar
1/2 teaspoon vanilla extract
1/4 cup sliced almonds

Combine first 4 ingredients; firmly press mixture evenly on bottom of a lightly greased 10–inch springform pan. Bake at 350 degrees F for 10 minutes. Set aside to cool.

Beat softened cream cheese at high speed of an electric mixer until light and fluffy; gradually add 1 cup sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in whipping cream and next 3 ingredients. Pour into pan. Bake at 350 degrees F for 50 minutes; turn oven off, and leave in oven for 30 minutes.

Combine sour cream, the 1 tablespoon sugar and vanilla extract; stir, and spoon over cake. Sprinkle the 1/4 cup almonds around edge. Bake at 500 degrees F for 5 minutes. Cool; chill.

Anne's Pumpkin Walnut Cheesecake

6 ounces zwieback crackers, crushed
1 cup granulated sugar
3/4 cup brown sugar
6 tablespoons butter, melted
24 ounces cream cheese, softened
5 eggs
16 ounces pumpkin
1 3/4 teaspoons pumpkin pie spice
1/4 cup heavy cream

Topping

6 tablespoons butter, softened
1 cup brown sugar
1 cup walnuts, coarsely chopped

Blend zwieback crumbs, 1/4 cup sugar, and the 6 tablespoons melted butter. Press firmly over bottom and up sides of a lightly buttered 9-inch spring-form pan. Chill. Beat the cream cheese until smooth. Add the 3/4 cup sugar and the 3/4 cup brown sugar, beating until well mixed. Beat in the eggs one at a time, until mixture is light and fluffy. Beat in the pumpkin pie spice and the heavy cream at low speed. Mix in the pumpkin. Pour into prepared pan. Bake in a slow oven (325 degrees F) for one hour and 35 minutes.

While pie is baking, mix the topping ingredients (the last 3 ingredients), first the butter and brown sugar until crumbly, then blending in the nuts. After the one hour and 35 minutes, remove the pie from the oven. Spread the topping over it, and return it to the oven for 10 minutes.

Remove from oven and cool on a wire rack. Refrigerate for several hours, or overnight. This cheesecake is rather large, and incredibly rich. Everyone always wants more than they can fit in their stomach! And the recipe!

Serving suggestion: Some like this garnished with whipped cream and more walnuts, or with whipped cream and pecans.

Apple Normandy Cheesecake

Crust

3 cups graham cracker crumbs

1/2 cup (1 stick) melted butter

Preheat oven to 325°F. In medium bowl, combine graham cracker crumbs and butter; mix well to moisten. Press crumbs in bottom and 3/4 way up sides of 10-inch spring-form pan. Set aside.

Filling

32 ounces cream cheese (at room temperature)

1 cup granulated sugar

1 teaspoon vanilla extract

4 eggs

1/4 cup all-purpose flour

3 teaspoons cinnamon

2 tablespoons applejack brandy or 1/4 cup apple juice

14 to 16 (1/4-inch) peeled apple slices

In large bowl, combine cream cheese, sugar and vanilla extract; mix at medium speed until well blended. Add eggs one at a time until of batter consistency. Add flour, cinnamon and brandy or apple juice; gently mix until combined. Pour into crust-lined pan.

Bake for 1 hour. Fan apple slices on top of cheesecake; bake an additional 20 to 30 minutes or until center is set. Refrigerate overnight before serving.

Yields 14 to 16 servings.

Apple Pie Cheesecake in a Ginger Crust

Crust

10 ounces dry gingersnap cookies
1/3 cup granulated sugar
1/2 cup unsalted butter, melted

Filling

3 tablespoons butter
4 Granny Smith apples, peeled, cored and roughly chopped
3 Golden Delicious apples, peeled, cored and roughly chopped
1/2 cup raisins
16 ounces cream cheese, at room temperature
4 eggs
1 (14 ounce) can sweetened condensed milk
1/4 cup granulated sugar
1/2 teaspoon allspice
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg, freshly grated

For the crust: Pulse cookies, sugar and melted butter in a food processor to a uniform, mealy consistency. Press into a lightly greased 9-inch springform pan. Chill while making the filling.

Filling: Preheat oven to 325 degrees F.

Preheat a large skillet over medium heat. When hot, add the butter, apples and raisins. Stir frequently for 10 minutes.

In a food processor, purée the cream cheese, eggs, milk, sugar and spices. Transfer the mixture to a bowl and add the cooked apples. Stir to combine.

Pour the filling into the crust and bake until the center of the cheesecake registers 150 degrees on an instant-read thermometer, about 40 to 45 minutes.

Cool on a rack for 1 hour before releasing the pan's spring and removing the collar. Cool another hour, then transfer to a serving plate.

Serve at room temperature or chilled.

Makes 8 to 10 servings.

Applesauce Cheesecake

Crust

1 1/4 cups graham cracker crumbs
(about 20 squares)
1/2 cup chopped pecans, toasted
1/4 cup firmly packed brown sugar
1/4 cup margarine, melted

Preheat oven to 350 degrees F.

In medium bowl, combine all crust ingredients; mix well. Press onto bottom of ungreased 10-inch springform pan.

Filling

24 ounces cream cheese, softened
1 cup granulated sugar
2 tablespoons flour
3 eggs
1 cup applesauce
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg

In a large bowl, beat cream cheese and sugar at medium speed until smooth and creamy. Add flour; blend well. At low speed, add eggs, one at a time, beating just until blended. Add remaining ingredients. Beat until well blended. Pour into crust-lined pan. Bake at 350 degrees F for 50 to 60 minutes or until center is set. Cool.

Refrigerate several hours or overnight. Just before serving, carefully remove sides of pan. Store in refrigerator.

Yields 16 servings.

Apricot Cheesecake

Crust

2 1/2 cups quick oats, uncooked
1/3 cup brown sugar, packed
3 tablespoons unbleached all-purpose flour
1/3 cup margarine, melted

Combine oats, brown sugar, flour and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F for 15 minutes. Cool.

Filling

1 envelope unflavored gelatine
1/3 cup cold water
16 ounces cream cheese, softened
1/2 cup granulated sugar
2 tablespoons brandy
1/2 cup dried apricots, finely chopped
1 cup whipping cream, whipped

Soften gelatine in water. Stir over low heat until dissolved. Combine cream cheese and granulated sugar, beating at medium speed in electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture, mixing just until well blended. Chill until slightly thickened; fold in apricots and whipped cream. Pour into crust; chill until firm.

Topping

1 (10 ounce) jar apricot preserves
1 tablespoon brandy

Heat combined preserves and brandy over low heat. Cool for a few minutes. Spoon over cheesecake.

Autumn Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
1/2 teaspoon cinnamon
1/4 cup margarine, melted
16 ounces cream cheese, softened
1/2 cup granulated sugar
2 eggs
1/2 teaspoon vanilla extract
4 cups thin peeled apple slices
1/3 cup granulated sugar
1/2 teaspoon cinnamon
1/4 cup chopped pecans

Combine crumbs, 3 tablespoons sugar, cinnamon and margarine; press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Combine cream cheese and 1/2 cup sugar, mixing at medium speed of electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla extract; pour over crust.

Toss apples with combined 1/3 cup sugar and cinnamon. Spoon apple mixture over cream cheese layer. Sprinkle with pecans. Bake at 350 degrees F for 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.

Avocado Cheesecake

1 avocado, halved and peeled
8 ounces cream cheese
1/2 cup sour cream
3 to 4 strips lemon peel
1 package instant vanilla pudding
Graham Cracker Crust

Blend together avocado, cream cheese, sour cream and lemon peel in an electric blender until smooth. Add pudding mix and blend just until it's mixed in. Pour into the crust and chill for several hours before serving.

Bailey's Irish Cream Cheesecake

1 tablespoon unsalted butter, softened
2 cups graham cracker crumbs
2 cups granulated sugar, divided
1/2 cup unsalted butter, melted
2 1/4 pounds (36 ounces) cream cheese, softened
5 large eggs (at room temperature)
1 teaspoon pure vanilla extract
1 cup Bailey's Irish Cream
1 cup heavy cream
1 tablespoon confectioners' sugar
1 to 2 ounces semisweet chocolate

Preheat oven to 325 degrees F. Coat bottom and sides of a 10-inch springform pan with softened butter.

Using a fork, combine graham cracker crumbs, 1/2 cup of the sugar and melted butter in a medium bowl until well blended. Then evenly press crumb mixture onto the bottom and 1 inch up the sides of buttered pan.

Beat cream cheese in a mixing bowl until smooth. Add remaining 1 1/2 cups sugar and beat until smooth, scraping down sides of bowl as needed. Add eggs, one at a time, making sure to scrape sides after each addition. Beat until well incorporated and very smooth. Beat in vanilla extract and Bailey's Irish Cream until well mixed. Pour into prepared pan and bake in preheated oven for approximately 1 hour and 15 minutes or until center is the consistency of set gelatin.

Remove cake from oven and let cool on a wire rack away from drafts. When cool, remove springform and refrigerate until ready to serve. When ready to serve, whip heavy cream with confectioners' sugar and garnish top of cake with whipped cream rosettes. Shave chocolate over top.

Baklava Cheesecake

Crust

1 pound phyllo pastry sheets
1/2 cup melted butter

Filling

32 ounces cream cheese
1 cup honey
1/4 cup fresh lemon juice
2 teaspoons vanilla extract
6 eggs

Topping

1/2 cup walnuts
1/2 cup blanched almonds
1 tablespoon granulated sugar
1 teaspoon cinnamon
1/2 cup butter, melted
1/2 cup granulated sugar
1/4 cup water
1 tablespoon fresh lemon juice
1 (1 1/2-inch) cinnamon stick
1 tablespoon cognac

Filling: Position rack in lower third of oven and preheat to 350 degrees F.

Beat cream cheese in large bowl of mixer until light and fluffy. Gradually mix in honey, lemon juice and vanilla extract. Beat in eggs one at a time until just incorporated. Set aside.

Crust: Brush 10-inch springform with butter. Arrange 1 phyllo pastry sheet with long edge partially to edge of surface (cover remaining sheets with damp towel.) Brush left half of sheet with butter and fold right half over. Brush top with butter. Place in prepared pan, buttered side up, leaving 5 inches over-hanging at one end. Cover with another dampened towel. Butter and fold second phyllo sheet and arrange in pan, overlapping first sheet by 3 inches. Repeat with 4 more sheets, covering entire pan. Wrap remaining pastry airtight and refrigerate. Stir through filling and pour into crust. Cover filling with overhanging phyllo, squaring at edge of pan. Bake until pastry is light brown and cake is firm to touch, about 50 minutes.

Remove pan sides. Using a wooden pick, poke 12 holes in top of cake to allow steam to escape. Cool completely on rack. Refrigerate 2 days to mellow flavors, covering after first day.

Topping: Preheat oven to 350 degrees F. Cover baking sheet with 2 pieces of parchment. Coarse grind all nuts with 1 tablespoon sugar and 1 teaspoon of cinnamon in processor. Stack 10 reserved pastry sheets on work surface. Set rim of springform atop pastry. Cut around inside of rim through entire stack using a sharp knife, making 10 rounds. Cover rounds with damp cloth. Set pan rim on prepared baking sheet. Brush parchment and inside of pan rim, with butter. Place 1 pastry round in pan rim brush with butter. Repeat with 4 more rounds. Spread nut mixture evenly over pastry. Top with remaining 5 pastry rounds, brushing each with butter. Using ruler as guide, cut pastry into 16 wedges with sharp knife. Sprinkle lightly with water. Bake until crisp and golden, about 30 minutes.

Meanwhile heat 1/2 cup sugar, water and lemon juice in heavy small sauce pan over low heat, swirling pan occasionally until sugar dissolves. Add cinnamon stick, increase heat to medium and boil until syrupy, about 4 minutes. Remove from heat. When bubbles subside stir in Cognac. Flatten pastry atop cake. Remove pan rim from topping. Set topping on cake, using a large spatula. Re-cut wedges. Replace pan rim on assembled cake. Immediately pour on hot syrup. Cool 1 hour. Refrigerate for 1 to 6 hours. Let cakes stand for 20 minutes before serving.

Makes 16 servings.

Banana Cream Cheesecake

Vegetable cooking spray
1/4 cup reduced-fat vanilla wafers, crushed
16 ounces light (not no-fat) cream cheese, softened
2/3 cup granulated sugar
2 eggs
1 cup low-fat sour cream
1/3 cup banana cream pudding mix (regular-not instant)
3 tablespoons 2% or skim milk
1 teaspoon vanilla extract
1 1/4 cups peeled, sliced banana
1 teaspoon lemon juice
3/4 cup reduced fat whipped topping
8 reduced fat vanilla wafers

Spray the bottom of a spring-form pan with cooking spray; sprinkle crushed wafer crumbs over bottom.

Beat cream cheese at medium speed of mixer until creamy, gradually add sugar, beating well. Add eggs, and beat well. Add sour cream and next three ingredients. Beat at low speed until just blended. Pour mixture into prepared pan.

Bake at 300 degrees F for 55 minutes. (Center will be soft but will firm when chilled.) Turn off oven; partially open door. Leave cheesecake in oven for 20 minutes.

Remove cheesecake from oven, and carefully run a knife around the edge of the pan. Let cheesecake cool on a wire rack. Cover and chill 8 hours.

Remove cake from pan. Toss banana slices with lemon juice, and arrange over cake. Pipe whipped topping around the edge of cake; insert vanilla wafers into topping.

Banana Nut Cheesecake

1 cup chocolate wafer crumbs
1/4 cup margarine, melted
16 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 cup mashed ripe bananas
2 large eggs
1/4 cup chopped walnuts
1/3 cup milk chocolate chips
1 tablespoon margarine
2 tablespoons water

Combine crumbs and margarine; press onto the bottom of a 9-inch springform pan. Bake at 350 degrees F for 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 for 40 minutes. Loosen cake from rim; cool before removing rim of pan. Melt chocolate pieces and margarine with water over low heat, stirring until smooth. Drizzle over cheesecake. Chill.

Banana Pudding Cheesecake

8 ounces cream cheese (softened)
2 cups cold milk
1 small box instant banana pudding mix
1 (9-inch) graham cracker crust

Using a blender or mixer – Stir cream cheese until very soft, gradually blending in 1/2 cup of milk until smooth and creamy.

Add remaining milk and the pudding mix. Beat slowly on low for one minute DO NOT OVER BEAT). Pour into cool graham cracker crust.

Sprinkle extra graham cracker crust crumbs on top (if you have some). This makes it extra crunchy and looks nice. Chill.

Banana Split Cheesecake

Crust

3 cups vanilla wafers, crushed
1 1/2 cups roasted peanuts, crushed
1/2 cup granulated sugar
8 teaspoons butter, softened

Process crust ingredients and pat into bottom of and 3/4 up side of a 10–inch springform pan. Line outside of pan with foil (shiny side facing out).

In large mixing bowl, beat together:

Filling

1 pound cream cheese, softened
3/4 cup granulated sugar
2 teaspoons lemon juice
4 eggs
3/4 cup sour cream
4 (medium to large) bananas, mashed

In a large mixing bowl, beat cream cheese, sugar and lemon juice, mixing all three together well.

Beat in the eggs. Stir in sour cream and bananas.

Preheat oven to 350 degrees F. Pour filling into prepared crust, bake about 1 hour until light brown on top.

Cool completely at room temperature. Chill about 24 hours before serving.

Garnish

Whipped cream
Chocolate sauce
Chopped peanuts
Cherries

Banana–Peanut Cheesecake

3 cups ground Oreo cookie crumbs, minus filling
2 cups granulated sugar, divided
4 tablespoons unsalted butter, melted
2 1/4 pounds cream cheese, softened
5 large eggs (at room temperature)
1 teaspoon pure vanilla extract
1 cup very ripe banana purée
1 cup chopped unsalted peanuts
Peanut Butter Sauce

Preheat oven to 325 degrees F.

In a medium–size bowl, combine cookie crumbs, 1/4 cup of the sugar and melted butter until thoroughly blended. Cover the bottom and approximately 1 inch of the sides of a greased 1–inch springform pan. Set aside.

Beat cream cheese until smooth. Add remaining 1 3/4 cups sugar and continue mixing, scraping bowl often. Add eggs, one at a time, beating until well incorporated. Beat in vanilla extract. Fold in banana purée and chopped peanuts. Pour into prepared crust and bake for approximately 1 hour and 15 minutes or until center is set. Cool on wire rack; refrigerate 24 hours before serving.

When ready to serve, place a small slice on each chilled serving plate and drizzle with Peanut Butter Sauce.

Peanut Butter Sauce
1 cup smooth peanut butter
2 cups milk
1/2 cup ground unsalted peanuts

Combine all ingredients in a saucepan and cook, stirring constantly, over low heat for about 10 minutes or until slightly thickened. Cool to room temperature before using.

Bananas Foster Cheesecake

Crust

1 1/2 cups graham cracker crumbs
6 tablespoons granulated sugar
1/2 cup (1 stick) butter, melted

Filling

48 ounces cream cheese (at room temperature)
1 1/2 cups firmly packed brown sugar
3 tablespoons cornstarch
1 1/2 teaspoons cinnamon
6 eggs
2 egg yolks
1 1/3 cups puréed bananas
6 tablespoons rum
4 teaspoons vanilla extract

Preheat oven to 325 degrees F.

In small bowl, combine graham cracker crumbs, sugar and butter until well mixed. Press evenly in bottom of 15 x 10 x 1– inch baking pan.

In large bowl, combine cream cheese, brown sugar, cornstarch and cinnamon until smooth. Add eggs and egg yolks one at a time, beating well after each addition. Beat in all remaining ingredients. Pour into crust-lined pan. Pan will be very full.

Bake for 55 to 65 minutes or until center is firm to the touch. Cool completely before serving. Store in refrigerator.

Yields 24 servings.

Black Bottom Raspberry Cheesecake

1 box brownie mix
1/3 cup water
3 tablespoons vegetable oil
6 eggs
1 cup chopped walnuts
1 (10 ounce) package frozen raspberries, thawed, drained
3/4 cup seedless raspberry jam, divided
24 ounces cream cheese at room temperature
1 cup granulated sugar
1 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Preheat oven to 350 degrees F. Grease 10–inch springform pan.

Combine brownie mix, water, oil and 3 eggs in a large bowl. Stir in nuts, then pour into prepared pan. Bake for 25–30 minutes. Cool for 15 minutes.

Meanwhile, combine drained raspberries and 1/2 cup of jam in a small bowl.

In a large bowl, beat cream cheese until smooth. Add sugar, vanilla extract and 3 eggs, beating until well mixed. Spoon raspberry mixture over brownie layer. Slowly pour cheesecake batter over the jam layer. Bake for 55 minutes or until center is slightly set. Remove and cool. Refrigerate overnight.

Topping: Dust top of cake with confectioners' sugar, using a sieve. Heat jam slightly until runny, then drizzle over the top of the cake in a zigzag pattern.

Black Forest Cheesecake

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted
16 ounces cream cheese, softened
2/3 cup granulated sugar
2 eggs
6 ounces semisweet chocolate chips, melted
1/4 teaspoon almond extract
1 (21 ounce) can cherry pie filling
Frozen whipped topping, thawed

Combine crumbs and margarine; press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 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 for 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. Spoon pie filling to within 1 1/2 inches of edge of cheesecake. About every three inches around the edge, place a dollop of whipped cream.

Black Forest Chocolate Cheesecake

1 1/2 cups chocolate cookie crumbs
3 tablespoons butter or margarine, melted
16 ounces cream cheese, softened
1 (14 ounce) can Eagle® Brand Creamy
Chocolate Sweetened Condensed Milk
3 eggs
3 tablespoons cornstarch
1 teaspoon almond extract
1 (21 ounce) can cherry pie filling, chilled

Preheat oven to 300 degrees F.

Combine crumbs and butter; 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, cornstarch and almond extract; mix well. Pour into prepared pan. Bake 55 minutes, or until center is set. Cool; chill. Top with cherry pie filling before serving. Refrigerate leftovers.

Blender Avocado Cheesecake

1 avocado, halved and peeled
8 ounces cream cheese
1/2 cup sour cream
3 to 4 strips lemon peel
1 small box instant vanilla pudding
Graham Cracker Crust

Blend together avocado, cream cheese, sour cream and lemon peel in an electric blender until smooth. Add pudding mix and blend just until it is mixed in. Pour into the crust and chill several hours before serving.

Graham Cracker Crust
1 1/4 cups graham cracker crumbs (about 15 crackers)
2 tablespoons granulated sugar
3 tablespoons butter or margarine, melted

Mix together crumbs, sugar and butter. Press mixture evenly in bottom of a 9–inch springform pan. Bake at 350 degrees F for 7 to 10 minutes.

Blender Cheesecake

1 2/3 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1/2 cup boiling water
1 small box lemon gelatin
2 tablespoons lemon juice
2 cups cottage cheese
1 (10 ounce) container frozen whipped topping

Combine cracker crumbs and butter; mix well. Press into bottom of 11 x 7-inch pan. Set aside.

Pour boiling water into blender container. Add gelatin. Cover and process on the beat speed until gelatin is dissolved. Add lemon juice and 1 cup of the cottage cheese. Process on the liquefy speed until smooth. Add remaining cottage cheese and process until smooth. Pour into large mixer bowl. Add frozen whipped topping and mix with electric mixer until smooth. Pour over graham cracker crust. Chill until set. Yields 10 to 12 servings

Variations

Use any flavor gelatin desired.

Spread pie filling over cheesecake after it has set. Refrigerate 1 hour.

If desired, 1 cup fresh fruit can be folded into the mixture before pouring into crust.

Blood Orange Cheesecake

Serves 8 to 10

Ricotta cheese makes this lighter and less rich than a standard cheesecake.

2 cups fresh ricotta cheese
6 or 7 graham crackers, crushed into crumbs (3/4 cup)
3/4 cup granulated sugar
4 tablespoons unsalted butter, melted
3 tablespoons freshly squeezed lemon juice
1 envelope unflavored gelatin
4 large egg yolks
1/2 cup plus 2 tablespoons milk
Pinch of salt
Grated zest of 1/2 orange
1 teaspoon pure vanilla extract
4 ounces cream cheese, room temperature
1/2 cup heavy cream, whipped
1 Candied Blood Orange Slice
Blood Orange Glaze

Place ricotta in a sieve lined with cheesecloth, place in refrigerator, and let the ricotta drain for several hours or overnight.

Preheat the oven to 350 degrees F. Fit a parchment circle into the bottom of a 7-inch springform pan.

Make crust: Combine graham-cracker crumbs and 2 tablespoons sugar in a small bowl. Stir in melted butter with a fork until crumbs are moistened. Press into bottom of pan, and bake for 10 minutes.

Place lemon juice in a small bowl, and sprinkle gelatin over the surface. Set aside for 10 minutes to soften.

In a small, heavy saucepan, beat egg yolks until smooth. Whisk in milk. Gradually whisk in remaining 1/2 cup plus 2 tablespoons sugar. Add salt. Cook over low heat, stirring constantly, until mixture coats the back of a spoon, about 7 minutes. Do not allow to boil. Transfer to a bowl, and stir.

Stir in softened gelatin, orange zest, and vanilla, mixing until gelatin is completely dissolved. Set custard aside.

Place drained ricotta in the bowl of a food processor, and process until smooth. Add cream cheese, and process again until smooth. With machine running, add warm custard, and process just long enough to combine. Transfer to a bowl, and fold in whipped cream. Pour mixture into the prepared pan, cover, and chill overnight.

Place a candied orange slice in center of cake. Pour glaze over top, tipping cake pan to cover completely. Chill for 1 hour, or until glaze is set.

To unmold, wrap a hot towel around sides of pan to help release cake, and run a thin knife around the inside of the pan. Carefully remove outside of pan. Slide onto a serving plate, and chill until ready to

serve.

Candied Blood Orange Slices

Makes 5 to 6 slices

**1 blood orange, scrubbed
3/4 cup granulated sugar
2 cups water
2 tablespoons light corn syrup**

Cut orange into 1/8-inch slices. In a small saucepan over medium heat, combine sugar, water, and syrup. Bring to a boil, cover, and simmer until clear and no crystals cling to sides of pan, about 3 minutes. Add orange slices in 1 layer; simmer until transparent, about 1 hour. Using a slotted spoon, transfer to a wire rack to cool.

Blood Orange Glaze

Makes enough for one 7-inch cake

**3/4 teaspoon unflavored gelatin
7 tablespoons freshly squeezed blood-orange
juice, strained (1 to 2 oranges)
2 tablespoons granulated sugar
1/4 teaspoon cornstarch**

In a small bowl, sprinkle gelatin over 2 tablespoons of the juice; let stand until soft, about 10 minutes. In a small saucepan, bring sugar and 4 tablespoons juice to a boil.

Combine remaining tablespoon juice and cornstarch in a small bowl. Stir until dissolved; whisk into boiling orange juice. Remove from heat. Stir in softened gelatin. Cool to lukewarm, and pour over cake.

Blue Cheesecake

1 (4 ounce) package Treasure Cave® Blue Cheese, crumbled
2 cups graham cracker crumbs
1/3 cup melted butter or margarine
2 teaspoons granulated sugar
1/4 teaspoon cinnamon
19 ounces cream cheese
4 eggs
1 cup granulated sugar
4 teaspoons vanilla extract
1 pint dairy sour cream
2 (10 ounce) packages frozen strawberries

Blend crumbs, butter, the 2 teaspoons sugar and cinnamon. Pat into bottom and sides of a 9-inch springform pan. Bake 5 minutes in a 425 degree F oven. Remove; cool.

Beat blue and cream cheeses until smooth. Add eggs one at a time, beating well after each addition. Gradually add the 1 cup sugar. Add 2 teaspoons vanilla extract and whip until smooth. Pour into pan. Bake at 325 degrees F for 1 hour. Remove and increase oven temperature to 425 degrees F. Whip sour cream with remaining vanilla extract. Spread over cake. Return to oven for 15 minutes. Chill.

Spoon strawberries over individual servings.

Blue Hawaiian Cheesecake

24 ounces cream cheese
1 cup granulated sugar
3 eggs plus 1 egg yolk
1/2 cup cream of coconut (not coconut milk)
1/4 teaspoon salt
1 cup sour cream
2 tablespoons pineapple rum (like Curazan)
1/4 cup pineapple juice
3 tablespoons blue curacao (blue liqueur)

Crust

1 2/3 cups graham cracker crumbs
1/2 cup granulated sugar
1/4 teaspoon cardamom
1/4 cup (1/2 stick) butter, melted

Preheat oven to 350 degrees F.

Assemble crust: Mix crumbs, sugar, cardamom, melted butter right in a 9–inch springform pan and spread out. Pat down to form crust and refrigerate for 2 or more hours.

Filling: Mix cream cheese and sugar until well mixed, 3 minutes on a medium mixer setting. Add egg and yolk one at a time and mix well after each addition. Remember to scrape bowl. Add cream of coconut, rum, blue liqueur, pineapple juice, sour cream and salt; mix well. Pour into pan. Wrap the pan in aluminum foil all around and around the edges. Put in a roasting pan with hot water 1/2 inch up the sides of the pan. Put in the middle rack of the oven for 1 hour. After one hour, crack open the oven door for an hour. Remove cake from oven.

Chill. Garnish with pineapple chunks mixed with orange concentrate juice.

Blueberries and Cream Cheesecake

2 1/2 cups fresh blueberries
1 tablespoon cornstarch
24 ounces cream cheese (at room temperature)
1 cup granulated sugar
5 eggs
2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups sour cream
2 tablespoons granulated sugar
1/2 teaspoon vanilla extract
1/4 cup granulated sugar
1/4 cup water
1 cup fresh blueberries

Combine 2 1/2 cups blueberries and 1 tablespoon cornstarch in blender; blend until smooth. Cook purée in saucepan over medium–high heat about 15 minutes or until slightly thickened, stirring constantly. Set mixture aside to cool. Reserve 1/2 cup purée for glaze.

Beat cream cheese with an electric mixer until light and fluffy. Gradually add 1 cup sugar, mixing well. Add eggs, one at a time, beating well after each addition. Stir in 2 tablespoons cornstarch and salt. Pour batter into a greased 9–inch springform pan. Pour puree over cheesecake batter; gently swirl with a knife. Bake at 325 degrees F for 45 minutes or until set. Remove from oven; cool on wire rack 20 minutes.

Combine sour cream, 2 tablespoons sugar, and vanilla extract; mix well. Spread over cheesecake. Bake at 325 degrees F an additional 10 minutes. Cool on wire rack. Cover and chill 8 hours.

Combine reserved 1/2 cup purée, 1/4 cup sugar and water in a small saucepan; cook over medium heat, stirring constantly until thickened. Gently fold in 1 cup blueberries; let cool.

Remove sides of springform pan. Spoon blueberry glaze on cheesecake.

Yields 1 (9–inch) cheesecake.

Boston Cream Cheesecake

Cake Bottom

1 (9 ounce) yellow cake mix (one layer size)

Preheat oven to 350 degrees F. Grease bottom of 9-inch spring-form pan.

Prepare cake mix as directed on package; pour batter evenly into spring-form pan. Bake for 20 minutes.

Filling

16 ounces cream cheese (at room temperature)

1/2 cup granulated sugar

1 teaspoon vanilla extract

2 eggs

1/3 cup sour cream

Beat cream cheese, sugar and vanilla extract at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing at low speed after each addition, just until blended. Blend in sour cream; pour over cake layer. Bake for 35 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan.

Topping

2 squares unsweetened chocolate

3 tablespoons butter or margarine

2 tablespoons boiling water

1 cup confectioners' sugar

1 teaspoon vanilla extract

Melt chocolate and butter over low heat, stirring until smooth. Remove from heat. Add water and remaining ingredients; mix well. Spread over cooled cheesecake. Refrigerate 4 Hours or overnight.

Serves 12.

Brandied Peach Cheesecake

8 ounces cream cheese, softened
1 3/4 cups milk, divided
1/4 cup cognac or other brandy
1 box instant vanilla pudding mix
1 (8-inch) graham cracker crust
10 ounces frozen peaches, thawed and drained
1/4 cup currant jelly
2 teaspoons cognac

Stir cream cheese until soft; blend in 1/2 cup of the milk. Add remaining milk, cognac and pudding mix. Beat slowly just until well mixed. Pour into crust. Chill 1 hour.

Arrange peach slices attractively on cheese filling.

Heat jelly and additional cognac together. Pour over peach slices. Chill.

Serves 6.

Brandied Pumpkin Cheesecake

Crust

1 1/2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1/4 cup granulated sugar

Combine crumbs, sugar and butter in a bowl and mix well. Press crumb mixture firmly into bottom of 10-inch springform pan and 2 inches up sides. Bake at 350 degrees F for 10 minutes.

Filling

19 ounces cream cheese (at room temperature)
1 cup granulated sugar
4 medium eggs
1 (14 ounce) can pumpkin (no spices added)
2 1/2 teaspoons ginger
1 tablespoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/3 cup brandy
Whipped cream
Preserved ginger

Beat together cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition until smooth and creamy. Add pumpkin, ginger, cinnamon, nutmeg, cloves and brandy and mix until well blended. Pour cheese mixture into crust and bake at 325 degrees F for 50 or 60 minutes, or until well risen. Turn off heat and let cheesecake cool in oven. When cold, decorate top with whipped cream and sliced ginger.

Brown Sugar Cheesecake with Bourbon Butterscotch Sauce

Crust

1/3 cup pecans
16 thin chocolate wafer cookies
4 (5 x 2 1/2-inch) graham crackers
1/3 cup packed dark brown sugar
6 tablespoons (3/4 stick) unsalted butter, softened
1/4 teaspoon salt

Filling

24 ounces cream cheese, softened
4 large eggs
3 tablespoons Bourbon
1 teaspoon vanilla extract
1 cup packed dark brown sugar

Topping

1 (16 ounce) container sour cream
2 tablespoons packed dark brown sugar
1 teaspoon vanilla extract

Accompaniment

Bourbon Butterscotch Sauce

Make crust: Preheat oven to 350 degrees F.

In a baking pan toast pecans in one layer in middle of oven until golden, about 10 minutes, and cool.

In a food processor finely grind pecans, wafers, and graham crackers. Add brown sugar, butter, and salt and pulse until combined well. Transfer mixture to a 9 1/2-inch springform pan and press evenly onto bottom and 1 1/2 inches up side.

Make filling: In a bowl with an electric mixer beat cream cheese until fluffy and add eggs, one at a time, beating at low speed until just combined. Beat in Bourbon, vanilla extract and brown sugar until just combined. Pour filling into crust and put springform pan in a baking pan. Bake cheesecake in middle of oven 35 minutes. Leaving oven on, transfer cake in springform pan to a rack and let stand 5 minutes. (Center of cake will set as it cools.)

Make topping: In a bowl stir together sour cream, brown sugar, and vanilla extract. Drop spoonfuls of topping around edge of cake and spread gently over center, smoothing evenly. Bake cake in baking pan in middle of oven 10 minutes and cool completely in springform pan on rack.

Chill cake, covered, at least 8 hours and up to 4 days.

Run a thin knife around inside edge of pan and remove side of pan. Transfer cake to a serving plate and let stand at room temperature 30 minutes.

Serve cake with sauce.

Serves 12.

Bourbon Butterscotch Sauce

1 1/2 cups granulated sugar

1/2 cup water

1/2 cup bourbon

6 tablespoons (3/4 stick) unsalted butter

In a dry 3–quart heavy kettle cook sugar over moderately low heat, stirring slowly with a fork (to help sugar melt evenly), until melted and pale golden. Cook caramel, without stirring, swirling kettle, until deep golden. Remove kettle from heat and carefully add water and bourbon down side of kettle (mixture will bubble and steam). Simmer mixture, stirring, until caramel is dissolved. Stir in butter until incorporated and cool sauce to warm. Bourbon Butterscotch Sauce may be made 1 week ahead and chilled, covered. Reheat sauce to warm before serving.

Makes about 1 3/4 cups.

Brownie Bottom Cheesecake

1/2 cup (1 stick) butter or margarine
4 (1 ounce) squares unsweetened chocolate
2 1/4 cups granulated sugar, divided
2 eggs
1/4 cup milk
2 teaspoons vanilla extract, divided
1 cup flour
1/2 teaspoon salt
24 ounces cream cheese, softened
3 eggs
1/2 cup sour cream

Melt butter and chocolate in a 3-quart heavy saucepan on very low heat, stirring constantly. Cool. Blend in 1 1/2 cups of the sugar.

Add two of the eggs, one at a time, mixing on low speed after each addition until blended. Blend in milk and 1 teaspoon of the vanilla extract.

Mix flour and salt. Add to chocolate mixture, mixing just until blended. Spread evenly onto bottom of greased and floured 9-inch springform pan. Bake at 325 degrees F for 25 minutes.

Mix cream cheese, remaining 3/4 cup of sugar and 1 teaspoon of vanilla extract with electric mixer on medium speed until well blended. Add remaining three eggs, one at a time, mixing on low speed after each addition just until blended. Blend in sour cream; pour over brownie bottom. (Filling will almost come to top of pan.)

Bake at 325 degrees for 55 minutes to 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate for four hours or overnight.

Let stand at room temperature 30 minutes before serving.

Drizzle with assorted ice cream toppings, if desired.

Brownie Cheesecake

1 (19.8 or 21.5 ounce) box fudge brownie mix
24 ounces cream cheese
1 can sweetened condensed milk
3 eggs
2 teaspoons vanilla extract
1/2 cup mini chocolate chips

Preheat oven to 350 degrees F. Grease the bottom only of a 9–inch springform pan.

Prepare brownie mix as per package instructions for chewy brownies. Spread evenly in the prepared pan. Bake for 35 minutes or until set.

Meanwhile, in a large mixer bowl, beat the cream cheese until fluffy. Gradually beat in the sweetened condensed milk. Add eggs and the vanilla; mix well. Stir in the mini chips at the last minute. Pour into prepared pan. Reduce oven temperature to 300 degrees F. Bake for 50 minutes or until center is set. Cool. Chill thoroughly.

Remove side of springform pan (you may want to use a warm knife to separate the cheesecake from the sides of the pan). Garnish with your favorite whipped cream topping and then with a few leftover mini chips sprinkled over the top.

Brownie Peanut Butter Cheesecake

Crust

3 1/2 ounces semisweet chocolate, grated (reserve 1/2 ounce)
1/4 cup butter
1/2 cup all-purpose flour
1/8 teaspoon baking powder
2 large eggs
1 cup packed light brown sugar
1 1/2 teaspoons chocolate extract

Filling

12 ounces cream cheese, room temperature
1 cup packed light brown sugar
3 large eggs
1/2 cup sour cream
1 1/3 cups creamy peanut butter

Topping

3/4 cup sour cream
2 teaspoons granulated sugar
1/2 cup creamy peanut butter
Small apricot roses for garnish

Preheat oven to 350 degrees F. Lightly grease and flour a 9- or 10-inch springform pan.

crust: In the top of a double boiler, over simmering water, melt 3 ounces of the chocolate and the butter, stirring until smooth. Remove from heat.

Combine the flour and baking powder.

In a medium bowl, with electric mixer on medium, beat the eggs until thick and light-colored. Beat in the brown sugar until well blended. Beat in the melted chocolate, chocolate extract, and remaining 1/2 ounce of grated chocolate. Gradually stir in the dry ingredients, mixing just until blended. Spread 1 cup evenly onto bottom of the prepared pan. Chill the remaining crust mixture. Bake for 15–17 minutes, or until firm. Cool in the pan in the refrigerator for 15–30 minutes.

Filling: In a large bowl, with electric mixer at medium, beat the cream cheese and brown sugar until smooth. Beat in the eggs and sour cream. Beat in the peanut butter.

To prepare the pan, use a spatula to spread the remaining chilled crust evenly around the insides of the pan. To make this easier, set the pan on its side and roll it, spreading at the same time. Pour in the filling mixture.

Bake for 25 to 30 minutes, or until the filling is firm, spreading the topping on the cheesecake about 3 minutes before removing from the oven.

Topping: In a small bowl, with electric mixer on medium, mix the sour cream, sugar, and peanut butter until smooth. Spread evenly over the top of the cake in the oven 2–3 minutes before it is removed. Cool on a wire rack for 1 hour. Place in a plastic or paper bag and chill overnight.

Remove the side of the pan and garnish with small apricot roses. Cut the cake into narrow wedges and serve.

Butter Pecan Cheesecake

Yields one 9-inch cheesecake

1 1/2 cups graham cracker crumbs
1/3 cup granulated sugar
1/3 cup butter or margarine, melted
1/2 cup pecans, finely chopped
24 ounces cream cheese, softened
1 1/2 cup granulated sugar
3 eggs
2 (8 ounce) containers commercial sour cream
1 teaspoon vanilla extract
1/2 teaspoon butter flavoring
1 cup pecans, finely chopped, toasted

Combine cracker crumbs, 1/3 cup sugar, butter, and 1/2 cup pecans, mixing well. Reserve 1/3 cup mixture; firmly press remaining mixture on bottom of a 9-inch springform pan.

Beat cream cheese with an electric mixer until light and fluffy; gradually add 1–1/2 cup sugar, mixing well. Add eggs, one at a time, beating well after each addition. Add sour cream and flavorings; mix well. Stir in 1 cup pecans.

Spoon into prepared pan; sprinkle with reserved crumb mixture. Bake at 475 degrees F for 10 minutes; reduce temperature to 300 degrees F, and bake an additional 50 minutes. Let cool to room temperature on a wire rack; chill.

Butter Tart Cheesecake

Crust

1 cup flour
1 tablespoon granulated sugar
1 tablespoon packed brown sugar
Pinch of salt
1/2 cup cold butter, cubed

Filling

24 ounces cream cheese, at room temperature
1/2 cup granulated sugar
1/2 cup brown sugar
1 teaspoon vanilla extract
3 eggs
1 cup sour cream
2 tablespoons flour
1/4 teaspoon salt

Sauce

1 1/2 cups brown sugar
1/2 cup butter
3 tablespoons half-and-half or milk
1 egg, beaten
1 teaspoon vanilla extract
Pinch of salt

Crust: Combine flour, sugar, brown sugar and salt; cut in butter. Knead until dough begins to come together, then press into greased and floured 10-inch springform pan. Bake on middle rack at 325 degrees F for 20 minutes. Remove from oven and cool.

Filling: Beat together cream cheese, sugar, brown sugar and vanilla extract until well blended. Beat in eggs and sour cream. Stir in flour and salt until blended. Pour into cooled crust and bake on middle rack at 350 degrees F for 35 to 40 minutes or until edges begin to darken but center is still jiggly. Cool in oven.

Refrigerate for 3 hours.

Sauce: Mix brown sugar, butter, cream, egg, vanilla extract and salt in heavy bottom saucepan. Cook over medium-high heat until mixture begins to boil. Reduce heat to medium and cook, stirring, for 1 minute. Remove from heat and cool.

Pour cooled sauce over cake and serve immediately.

Butterfinger Cheesecake

1 no-bake cheesecake mix
1/3 cup margarine, melted
3 tablespoons granulated sugar
3 (2.16 ounce) Butterfingers, finely crushed
1 1/2 cup cold milk
1 (9-inch) graham cracker pie crust

Reserve 1/4 cup finely crushed Butterfingers for garnish. Divide remaining mixture in half.

Combine graham cracker crumbs, sugar, 1/2 of finely crushed Butterfinger mixture and margarine. Using fork, press mixture against sides and bottom of 8- or 9-inch pie plate.

Pour milk into small mixing bowl. Add cheesecake mix contents and beat at low speed with electric mixer until blended. Beat at medium speed 3 minutes longer. Fold remaining half of finely crushed Butterfinger bars into filling mixture. Pour into crust. Chill 1 hour.

Garnish with reserved 1/4 cup finely crushed Butterfinger bars. Refrigerate, covered.

Buttermilk Cheesecake

1 cup butter (at room temperature)
1 1/2 cups graham cracker crumbs
1/2 cup cornmeal
1 cup plus 2 tablespoons granulated sugar
24 ounces cream cheese (at room temperature)
Grated zest of 2 lemons
3/4 cup buttermilk
1 teaspoon pure vanilla extract
4 eggs

Preheat oven to 350 degrees F.

Set half the butter aside. Melt 3/4 of the remaining butter and use the 2 extra tablespoons to grease a 10-inch springform pan.

Combine cracker crumbs, cornmeal, 2 tablespoons of the sugar and the melted butter in a bowl and mix thoroughly. The mixture will be in crumbs, not a dough. Dump it out into the prepared pan and press it into the bottom and 1 inch up the sides. Bake about 10 minutes or until light golden. Remove from oven and set aside.

Cream remaining butter, remaining 1 cup sugar and cream cheese with lemon zest in large bowl of electric mixer until smooth. Add buttermilk and vanilla extract and beat, occasionally scraping down the sides, until well mixed. Add eggs and beat slowly until just combined. Do not over-beat.

Pour the batter into the reserved crust and bake 25 minutes. Reduce the heat to 300 degrees F and bake an additional 25 minutes.

Reduce the heat to 200 degrees F and bake until done, approximately 20 minutes more or until cake is set around the edges and barely jiggly in the very center. Cool and chill several hours before serving.

Serves 10 to 12.

Butterscotch Almond Cheesecake

Crust

1 cup flour
1/3 cup granulated sugar
1/4 cup toasted almonds
1/4 teaspoon salt
7 tablespoons chilled unsalted butter, cut into pieces
1 egg yolk
1/4 teaspoon almond extract

Preheat oven to 350 degrees F. Line bottom of 9-inch springform pan with aluminum foil. Butter and flour foil.

Blend first 4 ingredients in food processor until nuts are finely chopped. Add butter, yolk and almond extract; blend until mixture begins to gather together. Press onto bottom only 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 re-attach pan sides. Maintain oven temperature.

Filling

32 ounces cream cheese
1 1/2 cups granulated sugar
1/4 cup Scotch whiskey
1 tablespoon vanilla extract
4 large eggs
2 cups sour cream

Using electric mixer, beat cream cheese, 1 1/4 cups of the sugar, Scotch and vanilla extract in large bowl until well blended. Add eggs 1 at a time, beating just until combined. Pour into crust-lined pan. Bake cheesecake until set at edges but center 3 inch area still moves slightly when pan is shaken, about 50 minutes. Place on rack; cool 10 minutes.

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).

Butterscotch Topping

2 cups granulated sugar
2/3 cup plus 1 tablespoon Scotch whiskey
2/3 cup whipping cream
1/4 cup unsalted butter
3/4 cup toasted almonds, coarsely chopped
Sweetened whipped cream

Stir sugar and 2/3 cup of the Scotch whiskey in large heavy 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 also swirling pan. Add 2/3 cup cream and butter (mixture will bubble) and stir until smooth. Cool 10 minutes.

Stir in remaining 1 tablespoon Scotch. Let stand until cool but still pourable, about 2 hours.

Mix in 1/2 cup almonds.

Spoon all but 1/2 cup butterscotch topping over cheesecake (reserve remaining mixture for another use). Sprinkle with remaining 1/4 cup chopped almonds. Refrigerate up to 1 hour.

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

Butterscotch Cheesecake

Crust

1 cup graham cracker crumbs
2 tablespoons flour
2 tablespoons granulated sugar
4 tablespoons unsalted butter, melted

Filling

12 ounces butterscotch chips
1/4 cup heavy cream
16 ounces cream cheese, softened
1/2 cup firmly packed light brown sugar
4 large eggs, at room temperature
1 cup sour cream
2 tablespoons flour
1 tablespoon vanilla extract

Garnish

1 (8 ounce) jar caramel topping, warmed
1 (8 ounce) package Turtle candies, chopped

Preheat oven to 325 degrees F. Lightly butter a springform pan.

In a bowl, combine the graham cracker crumbs, flour, and sugar and stir in the butter, until thoroughly blended. Press the crust over the bottom and 1/4 of the way up the sides of the prepared pan. Bake for 15 minutes, then set the pan aside to cool.

For the Filling: In the top of a double boiler that is set over barely simmering water, melt the butterscotch chips with the heavy cream, stirring until smooth and creamy. Remove the pan from the heat.

Put the cream cheese and brown sugar in a large bowl and beat until smooth using an electric mixer on medium speed. Add the eggs, 1 at a time, beating for 20 seconds after each addition. Scrape down the bowl. Then add the sour cream, flour, and vanilla and beat until smooth. Add the butterscotch mixture and beat on low speed until smooth. Scrape down the bowl. Pour the filling into the prepared pan and smooth the top.

Fill a 2-quart baking pan halfway with hot water and place on the bottom rack of the oven. Place the cake in the middle rack of the oven and bake for 1 hour.

Turn off the oven and leave the cake in the oven for 1 hour more with the door closed. Remove the cake from the oven and place it on a wire rack to cool to room temperature. Cover the cake with foil and refrigerate for at least 4 hours or overnight.

Garnish: Drizzle half of the warm caramel sauce over the cake. Sprinkle the chopped Turtle candies evenly over the caramel. Drizzle the remaining caramel over the candies.

To Serve: Transfer the cake to a serving plate and remove the sides of the springform pan. Slice the cake with a sharp, thin knife, wiping the blade clean after each cut.

Butterscotch Orange Cheesecake

1 1/4 cups old fashioned oats, uncooked
1/4 cup margarine, melted
1/4 cup packed brown sugar
2 tablespoons flour
24 ounces cream cheese, softened
3/4 cup granulated sugar
2 teaspoons grated orange peel
1 teaspoon vanilla extract
4 large eggs
1/2 cup packed brown sugar
1/3 cup light corn syrup
1/4 cup margarine, melted
1 teaspoon vanilla extract

Preheat oven to 350 degrees F.

Combine oats, margarine, brown sugar, and flour; press onto bottom of 9-inch springform pan. Bake for 15 minutes. Reduce oven temperature to 325 degrees F.

Combine cream cheese, granulated sugar, orange peel and 1 teaspoon vanilla extract, 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 F for 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 1 teaspoon vanilla extract. Chill until slightly thickened. Spoon over cheesecake. Garnish with orange slice and fresh mint, if desired.

Cafe Mexicana Cheesecake

Crust

1/4 cup chocolate wafer crumbs
1/4 cup butter, melted
1 tablespoon granulated sugar
1/4 teaspoon cinnamon

Combine crumbs, butter, sugar and cinnamon in a small bowl. Press evenly over bottom of a buttered 9-inch springform pan. Refrigerate.

Filling

32 ounces cream cheese, softened
1 1/2 cups granulated sugar
4 large eggs
1 cup sour cream
1/4 cup coffee-flavored liqueur
1 teaspoon vanilla extract
1 cup whipping cream
1 cup semisweet chocolate chips, melted
1/2 teaspoon cinnamon
Sweetened whipped cream
Candy coffee beans

Beat cream cheese until smooth. Gradually beat in sugar; add eggs, one at a time, beating well. Stir in sour cream, liqueur, vanilla extract, whipping cream, chocolate and cinnamon. Blend well. Pour into crust-lined springform pan. Bake at 325 degrees F for 1 hour and 15 minutes. Do not open oven door. Turn oven off and leave cheesecake in another hour. Remove and cool slightly, then refrigerate.

To serve, remove cake from pan. Garnish with sweetened whipped cream rosettes; sprinkle lightly with cinnamon and top with candy coffee beans.

Makes 8 to 12 servings.

Cake Mix Cheesecake

The variations of this are endless.

1 (18.25 ounce) box cake mix of your choice
2 eggs
1/3 cup vegetable oil
16 ounces cream cheese, (at room temperature)
1 cup milk
3/4 cup granulated sugar
2 cups yogurt (any flavor)
1 container Cool Whip®

Mix cake mix, eggs and oil. Pour into greased cake pan of any shape. Bake at 325 degrees F for 10 minutes.

Mix cream cheese, milk and sugar. Pour over baked crust. Bake for 25 to 30 minutes. Cool.

Mix yogurt with Cool Whip®. Spread over cheese filling. Chill and serve.

Calorie Counter's Cheesecake

1 cup graham cracker crumbs
3/4 cup granulated sugar, divided
1/4 cup butter or margarine, divided
15 ounces small curd cottage cheese
4 eggs
1/2 cup evaporated skim milk
3 tablespoons lemon or orange juice
1 teaspoon lemon or orange peel
1/4 teaspoon salt
1/4 cup flour
1 (10 ounce) package frozen red
raspberries, in syrup, thawed

Preheat oven to 300 degrees F. Grease lightly a springform pan.

Mix cracker crumbs, 1/4 cup sugar and butter. Press into bottom of prepared pan.

In a blender mix until smooth the cheese, eggs, milk, remaining sugar, lemon juice, lemon peel and salt. Add flour and blend a few seconds. Pour over cracker crumbs. Bake for 1 hour or until firm. Cool completely before removing side of pan.

Pour raspberries over cheesecake and serve at once.

Candied Orange and White Chocolate Cheesecake

Crust

1 1/4 cups all-purpose flour
1/4 cup granulated sugar
1 teaspoon grated orange peel (orange part only)
1/2 cup plus 2 tablespoons cold unsalted butter,
 cut into pieces (1 1/4 sticks)
Dash of salt

Preheat oven to 350 degrees F. Butter 9-inch spring-form pan with sides at least 2-1/2 inches high. Wrap outside of pan with large piece of heavy aluminum foil.

Combine flour, sugar, grated peel, butter and salt in large bowl of electric mixer and mix on low speed just until small crumbs form. Mixture should not form a ball.

Press mixture onto bottom and 1/2 inch up side of prepared pan. Bake about 15 minutes until crust is golden. Do not turn oven off.

Filling

32 ounces cream cheese, softened
1 1/4 cups granulated sugar
2 tablespoons all-purpose flour
4 eggs (at room temperature)
2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 tablespoon orange-flavored liqueur, such as Grand Marnier
1 tablespoon grated orange peel (orange part only)
2 tablespoons whipping cream
6 ounces white chocolate, melted

Mix cream cheese in large bowl of electric mixer on low speed until smooth. Add sugar and mix until smooth. Mix in flour. Add eggs, 2 at a time, mixing until batter is smooth. Mix in vanilla extract, almond extract, liqueur, orange peel and cream. Stir in melted white chocolate. Pour batter into prepared springform pan. Place cheesecake in large baking pan with at least 2-inch high sides and place in oven. Pour hot water in large pan to reach 1 inch up sides of springform pan. Bake about 1 hour, until top looks firm when given gentle shake.

Remove from water bath. Cover with paper towels and cool thoroughly, about 2 hours.

Cheesecake should feel cool to the touch. Cover with plastic wrap and chill thoroughly in refrigerator, at least 6 hours or overnight.

Topping

2 oranges (for peel only)
2/3 cup water
1/3 cup granulated sugar

Using vegetable peeler with slight sawing motion, remove orange peel from oranges in large strips. Cut into matchstick-size strips. Place strips in small saucepan and cover with water. Bring to boil. Drain

orange strips and rinse with cold water.

Combine 2/3 cup water and the sugar in small saucepan and simmer over medium heat, stirring to dissolve sugar. Add orange peel and simmer 10 minutes; drain and cool. Or, refrigerate peel in its syrup up to 1 week.

Place border of glazed orange peel around edge of cheesecake. Store in refrigerator up to 7 days. Serve at room temperature.

Candy Cane Cheesecake

1 1/3 cups chocolate cookie crumbs
2 tablespoons granulated sugar
1/4 cup butter
1 1/2 cups sour cream
1/2 cup granulated sugar
3 eggs
1 tablespoon flour
2 teaspoons vanilla extract
1/4 teaspoon peppermint extract
24 ounces cream cheese
2 tablespoons butter
2/3 cup crushed peppermint candy

Preheat oven to 325 degrees F.

Combine first 3 ingredients and press into a 9-inch springform pan.

Blend sour cream, sugar, eggs, flour and both extracts until smooth. Add cream cheese and the 2 tablespoons butter. Stir in crushed candy. Pour into crust and bake on lowest rack of oven for 50 to 60 minutes or until firm. Allow to cool (top may crack) and refrigerate overnight.

Remove from pan and serve. Top with sweetened whipped cream and garnish with candy cane if desired.

Cappuccino Cheesecake

1 envelope Knox® unflavored gelatine
1/3 cup granulated sugar
3/4 cup boiling water
8 ounces sour cream
8 ounces cream cheese, softened
1/3 cup coffee liqueur
1 teaspoon vanilla extract
1/2 cup chopped pecans or walnuts
Zwieback Crumb Crust

In a large bowl, mix unflavored gelatine with sugar; add boiling water and stir until gelatine is completely dissolved. With electric mixer, add sour cream, cream cheese, liqueur and vanilla extract, one at a time, beating well after each addition. Fold in nuts. Turn into the prepared crust; chill until firm.

Zwieback Crumb Crust
1 cup zwieback cracker crumbs
2 tablespoons granulated sugar
3 tablespoons melted butter or margarine

Combine all ingredients in a small bowl. Press into a 9-inch pie pan; chill.

Cappuccino–Kissed Cheesecake

1 1/2 cups chocolate cookie crumbs
6 tablespoons butter or margarine, melted
1 1/4 cups Hershey's Mini Kisses® Semi–Sweet Chocolate, divided
32 ounces cream cheese, softened
2/3 cup granulated sugar
3 eggs
1/3 cup milk
1 tablespoon instant espresso powder
1/4 teaspoon ground cinnamon
Espresso Cream

Preheat oven to 350 degrees F.

Combine cookie crumbs and butter; press onto bottom and 1 inch up side of 9–inch springform pan. Melt 1 cup Mini Kisses Chocolate in small saucepan over low heat, stirring constantly. Combine cream cheese and sugar in large bowl, beating on medium speed of mixer until well blended. Add eggs, milk, espresso powder and cinnamon; beat on low speed until well blended. Add melted Mini Kisses Chocolate; beat on medium speed 2 minutes. Spoon mixture into crust. Bake 55 minutes. Remove from oven to wire rack. Cool 15 minutes.

With knife, loosen cake from side of pan. Cool completely; remove side of pan. Cover; refrigerate at least 4 hours before serving.

To serve, garnish with Espresso Cream and remaining 1/4 cup Mini Kisses Chocolate. Cover; refrigerate leftover cheesecake.

Espresso Cream

1/2 cup cold whipping cream
2 tablespoons confectioners' sugar
1 teaspoon instant espresso powder

Beat ingredients together until stiff.

Caramel Apple Cheesecake

1 (21 ounce) can apple fruit filling, divided
1 (9- or 10-inch) graham cracker crust
16 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
2 eggs
1/2 cup caramel topping
12 pecan halves plus 2 tablespoons chopped pecans

Preheat oven to 350 degrees F.

Reserve 1/2 cup apple filling. Spoon remaining filling into crust. Beat together cream cheese, sugar and vanilla extract until smooth. Add eggs and beat well. Pour over apple filling. Bake 35 minutes or until center is set. Cool.

Mix reserved apple filling and caramel topping in a small saucepan. Heat about 1 minute. Arrange apple slices around outside edge of cheesecake. Spoon caramel sauce onto the cheesecake and spread evenly. Decorate with pecan halves around edge. Sprinkle with chopped pecans. Refrigerate until ready to serve.

Makes 8 to 12 servings.

Caramel Brownie Cheesecake

Yields: 1 (9-inch) cheesecake

1 3/4 cups vanilla wafer crumbs (about 60 cookies)
1/3 cup melted butter or margarine
1 (14 ounce) package caramels
1 (5 ounce) can evaporated milk
2 1/2 cups coarsely crumbled brownies
24 ounces cream cheese, softened
1 cup firmly packed brown sugar
3 large eggs
1 (8 ounce) carton sour cream
2 teaspoons vanilla extract

**Garnishes: whipped cream, chocolate lined
wafer rolls, chocolate coffee beans, caramel
syrup or chocolate syrup**

Combine vanilla wafer crumbs and butter; firmly press onto bottom and 2 inches up sides of a lightly greased springform pan. Bake at 350 degrees F for 5 minutes. Let cool on a wire rack.

Combine caramels and evaporated milk in a small heavy saucepan; cook over low heat, stirring often, until caramels melt. Pour caramel mixture over crust. Sprinkle crumbled brownies over caramel.

Beat cream cheese at medium speed on an electric mixer until fluffy. Gradually add brown sugar, mixing well. Add eggs, one at a time, beating after each addition, just until blended. Stir in sour cream and vanilla. Pour batter over brownies in crust.

Bake at 350 degrees F for 50 minutes to 1 hour or until almost set. Remove from oven. Let cool to room temperature on a wire rack. Remove sides of pan. Garnish if desired.

NOTE: You can buy pre-packaged, unfrosted brownies from a bakery, or make your favorite box or scratch recipe. Bake, cool, and crumble enough to make 2 1/2 cups.

Caramel Cheesecake

Crust

1/2 cup graham cracker crumbs
1/2 cup ground pecans
1/4 cup margarine
2 tablespoons granulated sugar

Combine all ingredients and press into 9-inch springform pan. Bake 10 minutes at 325 degrees F and remove from oven. Turn oven to 450 degrees F. If you wish, you can use 1 cup graham cracker crumbs and eliminate the pecans.

Filling

24 ounces cream cheese, softened
2 tablespoons flour
1 teaspoon vanilla extract
3/4 cup granulated sugar
3 eggs
1/2 cup caramel ice cream topping
1/2 cup pecans, chopped

Combine softened cream cheese, sugar, flour and vanilla extract, mixing at medium speed until well-blended. Add eggs one at a time, mixing well after each. Reserve 1 cup of cheese batter; stir 1/2 cup of caramel topping into this reserved cup of batter. Spoon half of plain batter over crust; cover with the caramel batter. Sprinkle chopped nuts over caramel layer; spread remaining plain batter over the nuts. Bake 7 minutes at 450 degrees F, then reduce temperature to 250 degrees F and bake 40 to 45 minutes more. Remove from oven and loosen cake from rim, but do not remove rim until cool.

Topping

1 tablespoon brown sugar, packed
1 1/2 teaspoons margarine
1 1/2 tablespoons water
1/2 cup pecan halves
2 tablespoons caramel ice cream

In saucepan, melt brown sugar and margarine; add water and bring to boil. Add nuts and cook 2 minutes, stirring constantly. Spread nuts on wax paper and let cool. Before serving, spread caramel topping over cake and sprinkle on the caramelized nuts.

Caramel Fudge Cheesecake

1 (8–inch square pan size) box fudge brownie mix

1 (14 ounce) package caramels

1/4 cup evaporated milk

1 1/4 cups coarsely chopped pecans

16 ounces cream cheese, softened

1/2 cup granulated sugar

2 eggs

2 (1 ounce) squares semisweet chocolate, melted

2 (1 ounce) squares unsweetened chocolate, melted

Preheat oven to 350 degrees F. Grease a 9–inch springform pan.

Prepare brownie batter according to package directions. Spread into prepared springform pan. Bake for 20 minutes.

Cool for 10 minutes on a wire rack.

Meanwhile, in a microwave–safe bowl, melt caramels with milk. Pour over brownie crust; sprinkle with pecans.

In a mixing bowl, combine cream cheese and sugar; mix well. Add eggs, beating on low speed just until combined. Stir in melted chocolate. Pour over pecans. Bake for 35 to 40 minutes or until the center is almost set.

Cool on a wire rack for 10 minutes.

Run a knife around edge of pan to loosen; cool completely. Chill overnight.

Remove sides of pan before serving. Store leftovers in the refrigerator.

Yields 12 servings.

Caramel Pecan Layered Cheesecake

24 ounces softened cream cheese
3/4 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
3 eggs
1/2 cup caramel topping
1/2 cup chopped pecans
1 tablespoon packed brown sugar
1 1/2 teaspoons butter or margarine
1 1/2 teaspoons water
1/2 cup pecan halves
2 tablespoons caramel topping

Crust

1 cup graham cracker crumbs
2 tablespoons granulated sugar
1/4 cup melted margarine

Combine crumbs, 2 tablespoons sugar and 1/4 cup butter or margarine and press into 9-inch spring-form pan. Bake at 325 degrees F for 10 minutes.

Combine cream cheese, 3/4 cup sugar, flour and vanilla extract, mixing at medium speed until well blended. Add eggs one at a time, mixing well after each addition. Reserve 1 cup cream cheese batter; stir in 1/2 cup caramel topping. Spoon 1/2 of plain batter over crust. Cover with caramel batter. Sprinkle 1/2 cup chopped pecans over caramel layer. Spread remaining plain batter over pecans. Bake at 450 degrees F for 7 minutes.

Reduce temperature to 250 degrees F. Continue baking for 30 minutes. Loosen cake from rim of pan. Cool before removing. Chill.

Melt brown sugar and butter or margarine in saucepan. Add water and bring to boil. Add pecan halves. Cook 2 minutes, stirring constantly.

Spread on wax paper and cool. Brush top of cake with 2 tablespoons caramel topping and arrange pecan halves over top before serving.

Carrot and Raisin Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons margarine, melted
24 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 cup unbleached all-purpose flour
4 large eggs
1/4 cup unsweetened orange juice
1 cup finely shredded carrot
1/4 cup raisins
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup sifted confectioners' sugar

Combine crumbs, granulated sugar, cinnamon and margarine. Press onto bottom of 9-inch springform pan. Bake at 325 degrees F for 10 minutes.

Combine 20 ounces cream cheese, granulated sugar and 1/4 cup flour, mixing at medium speed of electric mixer until well blended. Blend in eggs and juice. Add combined remaining flour, carrots, raisins and spices; mix well. Pour over crust. Bake at 450 degrees F for 10 minutes. Reduce oven temperature to 250 degrees F, and continue baking for 55 minutes more. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Combine remaining 4 ounces cream cheese and juice, mixing until well blended. Gradually add confectioners' sugar, mixing until well blended. Spread over top of cheesecake. Garnish with additional raisins and finely shredded carrots, if desired.

Carrot Cake Cheesecake

Crust

1/4 cup butter, melted
1 cup graham cracker crumbs
1/4 cup brown sugar

Mix graham cracker crumbs and brown sugar and then mix in the melted butter. Put into the bottom of a large springform pan.

Shake the crumbs around to spread them out and then press them down with a flat object.

Carrot Cake Layer

1/2 cup vegetable oil
1 1/2 eggs, beaten
3/4 cup granulated sugar or Sucanat
3/4 cup flour
1/2 teaspoon salt
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 cup carrots, peeled and grated
(about 3 medium)
1/3 cup walnuts, chopped
1/8 to 1/4 cup raisins soaked in
1/8 cup Frangelico hazelnut liqueur

Mix vegetable oil and eggs together.

Mix dry ingredients together. Mix dry ingredients with the wet ingredients.

Beat in the carrots and walnuts. Mix in the raisins and Frangelico.

Pour into the springform pan and shake it around. Spread evenly with a spatula. Set aside.

Cream Cheesecake Layer

16 ounces cream cheese
1 (14 ounce) can sweetened condensed milk
1 1/2 eggs, beaten
1/4 teaspoon salt
1/4 cup lemon juice or 2 tablespoons Limoncello

Preheat oven to 350 degrees F.

Beat together the cream cheese and sweetened condensed milk. Add eggs, salt and lemon juice (or Limoncello) and beat until smooth. Pour slowly over the carrot cake layer. Bake for 50 minutes. Check to make sure the center of the cheesecake layer is done. If so, turn off the heat and open the oven door for 30 minutes.

Remove cheesecake and let cool on a rack for an hour or so.

Refrigerate cheesecake.

Topping

1 tablespoon toasted hazelnut crumbs

Sprinkle toasted hazelnut crumbs evenly around the top of the cake using your thumb and two adjacent fingers in a repeated imitation of pinching salt.

Carrot Cheesecake

3/4 pound carrots, peeled and cut into 2-inch pieces
2/3 cup fine graham cracker crumbs
2/3 cup fine gingersnap crumbs
2/3 cup finely ground pecans
1/3 cup granulated sugar
4 tablespoons unsalted butter, softened
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon grated orange zest
1 teaspoon minced ginger root
1/4 teaspoon ground cinnamon
1/4 teaspoon mace
1/4 teaspoon allspice
16 ounces cream cheese, cut into small cubes and softened
4 eggs
1/4 cup finely chopped pecans

Bring 4 cups of water to a boil, and cook carrots until very tender – about 45 minutes. Drain cooked carrots. Return them to a moderate heat for a minute or so to cook off excess moisture.

Preheat oven to 400 degrees F.

In a medium bowl, combine graham cracker crumbs, gingersnap crumbs, the 2/3 cup ground nuts, and sugar; toss well. Work in butter until mixture is crumbly. Pat over bottom and up sides of a buttered 9 inch springform pan. Bake the crust for 7 minutes. Turn oven down to 350 degrees F.

Transfer carrots to food processor and purée for 30 seconds. Scrape down side, and puree again until absolutely smooth. Add brown sugar, ginger, lemon juice, orange zest, cinnamon, mace and allspice to the processor, and purée for 30 seconds. Scrape down sides and repeat. Let mixture stand until cool.

Add cream cheese to cooled carrot mixture, and purée for 1 minute; scrape down sides every 20 seconds. Beat in eggs, one at a time. Pour batter into crust, and sprinkle with remaining 1/4 cup chopped nuts.

Bake for about 50 minutes; cake tester will come out clean. Let cool. Cover loosely, and refrigerate at least 4 hours before serving.

Cheesecake

2 pounds cream cheese, room temperature

3/4 cup granulated sugar

2 tablespoons cornstarch

3 large eggs

1/2 pint heavy cream

2 teaspoons vanilla extract

Lemon rind, optional

Use a chocolate wafer crust . Put into a 9–inch springform pan and bake 1 hour or so (till slightly browned at edges) at 350 degrees F. Don't over–bake...tends to dry out the cake.

Can also bake in 2 ready made crusts (graham or chocolate). Adjust time if making 2 pies to 30 minutes.

Cheesecake Elegante

Crust

1 1/2 cups graham cracker crumbs
1/4 cup confectioners' sugar
1 teaspoon ground allspice
1/3 cup melted butter

Combine all ingredients. Spread in bottom of a 9-inch springform pan, pressing some of the crumbs up the sides to form a rim about 1 1/2 inches high.

Cheese Layer

32 ounces cream cheese (at room temperature)
4 eggs, lightly beaten
1 1/3 cups granulated sugar
1 tablespoon pure vanilla extract

Beat cheese until soft and creamy. Add eggs, sugar and vanilla extract, beating until thoroughly creamed and smooth. Pour into prepared crust. Bake at 325 degrees F for 1 hour and 15 minutes, then top with sour cream layer.

Sour Cream Layer

1 pint dairy sour cream
1/3 cup granulated sugar
1 tablespoon pure vanilla extract
1/4 teaspoon rum extract

Combine all ingredients. Spread over cheese layer. Return cheesecake to oven. Increase temperature to 450 degrees F and bake for 7 minutes. Remove from oven and cool, then chill.

Cheesecake Supreme with Blackberry Sauce

Makes 12 to 16 servings

Crust

1 3/4 cups finely crushed cinnamon graham crackers
1/4 cup finely chopped walnuts
1/2 teaspoon ground cinnamon
1/2 cup butter, melted

In a medium mixing bowl, stir together crushed graham crackers, walnuts and cinnamon. Stir in butter. If desired, reserve one-fourth cup for topping. Press remaining crumb mixture onto bottom and about two inches up sides of an eight- or nine-inch springform pan; set aside.

Filling

24 ounces cream cheese, softened
1 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon fresh lemon juice
2 eggs
1 egg yolk
1/4 cup heavy whipping cream

Preheat oven to 375 degrees F.

Be sure cream cheese is very soft. Combine in a large mixing bowl with sugar, flour, vanilla and lemon juice. Beat with an electric mixer on medium speed until combined. Add whole eggs and egg yolk all at once, beating on low speed just until combined. (Do not over-beat.) Stir in cream.

Pour filling into crust-lined pan. If desired, top with reserved crumbs. Place on a shallow baking pan. Bake until center appears nearly set when shaken gently (45 to 50 minutes for an eight-inch pan, 35 to 40 minutes for a 9-inch pan).

Cool in the pan on a wire rack for 15 minutes. Use a sharp, thin-bladed knife to loosen the crust from the sides of the pan; cool for 30 minutes longer. Remove the sides of the pan; cool cheesecake completely. Cover and chill for at least four hours before serving.

Blackberry Sauce

1 pint fresh blackberries or 1 (12 ounce) package
frozen blackberries, thawed
1/4 cup granulated sugar, or more to taste

Puree blackberries in blender or food processor. Pour through a fine-mesh strainer into a small bowl, pressing with back of spoon. Discard seeds. Add sugar to taste, stirring to dissolve completely.

Cheesecake with Apricot Sauce

1/2 cup graham cracker crumbs
2 pounds cream cheese, softened
4 eggs
1 3/4 cups granulated sugar
Juice and grated rind of 1 lemon
1 teaspoon vanilla extract
Strawberries, blueberries or other fruit or berries

Preheat oven to 325 degrees F. Butter the inside of an 8–inch wide soufflé dish and sprinkle with graham cracker crumbs until coated. (Do not use a springform pan.) Shake out the excess crumbs. Set aside.

Place cream cheese, eggs, sugar, lemon juice and rind and vanilla extract in a bowl. Start beating with electric beater at low speed and, as the ingredients blend, increase the speed to high. Continue beating until thoroughly blended and smooth. Scrape batter into prepared dish and shake gently to level the mixture. Set the dish inside a slightly wider pan and fill larger pan with boiling water to a depth of about 1/2 inch. Do not let the edge of the soufflé dish touch the rim of the larger pan. Place in oven and bake 1 1/2 hours.

Turn off oven heat and let cake sit in oven 20 minutes longer. Lift soufflé dish out of water and place on a rack. Let dish stand until cake reaches room temperature. Invert a plate over the cake and carefully turn both upside down to unmold the cake. Invert a cake plate over the bottom of the cake and carefully turn this upside down so that the cake comes out right side up. Garnish with berries or fruit and spoon Apricot Sauce over all.

Apricot Sauce

1 (10 ounce) jar apricot jam
1/4 cup granulated sugar
1/4 cup water
1 tablespoon rum, Cognac or kirsch

Combine jam, sugar and water in a small saucepan and stir over low heat until blended and smooth. Push the sauce through a small sieve with a spoon. Let cool and stir in the rum, Cognac or kirsch.

Makes 1 1/2 cups.

Cheesecake with Strawberry Glaze

Cookie Crust

1 cup sifted flour
1/4 cup granulated sugar
1 teaspoon grated lemon rind
Scrapings from small vanilla bean
1 egg yolk, beaten
1/2 cup butter, softened

Mix ingredients by hand. Pat into bottom of springform pan. Bake at 400 degrees F for 10 minutes. Cool.

Filling

1 1/4 pounds cream cheese
3/4 cup granulated sugar
1 1/4 tablespoons flour
3/4 teaspoon vanilla extract
3/4 teaspoon grated orange rind
2 tablespoons sour cream
2 tablespoons milk or cream
4 egg yolks

Cream cheese until softened. Beat in next 6 ingredients. Add egg yolks one at a time, beating well after each. Pour into springform pan over crust. Bake at 500 degrees F for 6 minutes; then reduce heat to 200 degrees F and bake for 30 minutes more. DO NOT OVERCOOK. Cool and refrigerate. Leave in springform pan until chilled; then unmold.

Strawberry Glaze

2 pints fresh strawberries, divided
3/4 cup granulated sugar
1 1/2 tablespoons cornstarch
Juice of 1/2 lemon
5 drops red food coloring

Pour 1 cup strawberries in blender. Blend on high. Place sugar and cornstarch in shallow pan; add strawberry purée slowly; then add lemon juice and food coloring. Cook until thick. Do not overcook. Arrange remaining whole or halved strawberries on top of cake and pour glaze over all. Decorate with more whole strawberries or mint leaves.

Serves 12.

Cherry Cheesecake

1 (16.5 ounce) can pitted Bing cherries
2 tablespoons cornstarch
8 ounces cream cheese
1 small box instant lemon pudding
2 cups milk
Graham cracker crust

Mix cream cheese, instant pudding and milk. Pour into graham cracker crust, then chill.

Drain and reserve juice from the can of cherries. In a saucepan, cook juice and cornstarch until thickened; remove from heat and add cherries. When sauce has cooled, pour over the top of the cheesecake.

Cherry Cheesecake Miniatures

8 ounces cream cheese, softened
2 eggs
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 teaspoon lemon juice (optional)
1/4 teaspoon salt
24 vanilla wafers
1 (21 ounce) can cherry pie filling
2 tablespoons almond flavor liqueur

In a bowl beat cream cheese until fluffy. Add eggs, milk, vanilla extract, lemon juice and salt, beating until well combined.

Insert 24 cupcake liners into a muffin pan. Place one vanilla wafer, flat side down, on bottom of each liner. Divide mixture into 24 portions, filling each cup 2/3 full with batter. Bake at 350 degrees F for 15 to 20 minutes or until filling is puffed and set. Filling will settle to original volume when cool.

Top with cherry pie filling flavored with liqueur; chill before serving. Must be refrigerated.

Cherry Chocolate Cheesecake

1 1/2 cups chocolate cookie crumbs
3 tablespoons butter or margarine, melted
16 ounces cream cheese, softened
1/2 cup granulated sugar
3 eggs
12 ounces melted semisweet chocolate chips
1 cup heavy cream
1 teaspoon vanilla extract
1 (21 ounce) can cherry fruit filling
Whipped topping

Preheat oven to 350 degrees F. Combine crumbs and butter; press firmly on bottom of 9-inch springform pan.

In large mixing bowl, beat cream cheese and sugar until smooth. Add eggs, one at a time, beating well. Add melted chocolate chips; beat well. Add cream and vanilla extract; beat well. Pour into prepared pan. Bake 55 minutes, or until center is set. Cool; chill. top with cherry fruit filling before serving and garnish with whipped topping.

Makes 8 to 12 servings.

Cherry Cream Cheese Cake

8 ounces cream cheese, softened*

1 (14 ounce) can sweetened condensed milk

1 (20 ounce) can cherry pie filling

1/3 cup lemon juice, fresh or bottled

1 teaspoon vanilla extract

Let cream cheese stand at room temperature until soft. In medium bowl, beat cream cheese until light and fluffy, slowly adding milk and beating until smooth. Stir in lemon juice and vanilla extract. Pour into crust of your choice. Top with cherry pie filling.

*** For a firmer pie, you can use 16 ounces of cream cheese.**

Cherry Fudge Brownie Cheesecake

1 package Betty Crocker supreme fudge brownie mix

(with can of chocolate syrup)

3 tablespoons butter, melted

16 ounces cream cheese, softened

1 1/2 cups whipping cream

1 (21 ounce) can cherry pie filling

Preheat oven to 350 degrees F.

Mix 1 1/2 cups of the brownie mix (dry) and the butter thoroughly. Press into an ungreased square pan.

Beat cream cheese in large bowl on medium speed, scraping bowl often until smooth, about 2 minutes. Stir in remaining brownie mix, whipping cream and chocolate flavor syrup. Beat on medium speed about 5 minutes. Pour over crust in pan. Bake until set (35 to 40 minutes). Cool and spread pie filling over cheesecake. Refrigerate until chilled.

Cherry Swirled Cheesecake

1 1/4 cups chocolate cookie crumbs
1/4 cup granulated sugar
1/3 cup butter or margarine, melted
1 (21 ounce) can cherry pie filling
1 teaspoon grated orange rind
16 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3 eggs
1/2 cup lemon juice
1 teaspoon vanilla extract

Combine crumbs, sugar and butter; press mixture into the bottom of 9–inch springform pan. In blender, purée pie filling until smooth; add orange rind. In mixing bowl, beat cream cheese until fluffy. Gradually beat in milk until smooth. Add eggs, lemon juice and vanilla extract; mix well. Pour half of cream cheese mixture into springform pan; top with 1/2 cup pie filling. Repeat layering. With knife swirl pie filling into cheese mixture. Bake at 300 degrees F for 50 to 55 minutes or until center is set. Cool; chill. Serve with remaining cherry mixture.

Cherry Topped Cheesecake

1 package Duncan Hines yellow cake mix
16 ounces softened cream cheese
1/2 cup granulated sugar
4 eggs
2 tablespoons oil
3 teaspoons vanilla extract
1 1/2 cups milk
3 tablespoons lemon juice
1 can cherry pie filling

Preheat oven to 300 degrees F. Reserve 1 cup dry cake mix.

In a large mixing bowl combine remaining cake mix, 1 egg and oil (mixture will be crumbly). Press crust mixture evenly into bottom and 3/4 way up sides of a greased 13 x 9 inch pan.

In a small bowl blend cream cheese and sugar. Add 3 eggs and reserved cake mix; beat 1 minute at medium speed. At low speed slowly add milk and flavorings; mix until smooth. Pour into crust.

Bake at 400 degrees 45–55 minutes until center is firm. Cheesecake can also be baked in 2 (9–inch) pans for 40–45 minutes.

When cool, top with pie filling; chill before serving. Store in refrigerator; freeze covered with foil.

Chimpanzee Cheesecake

4 tablespoons margarine
1 1/4 cups graham cracker crumbs
2 tablespoons granulated sugar
16 ounces cream cheese
3/4 cup granulated sugar
3 eggs
2 teaspoons lemon juice
1 cup mashed bananas (3 medium)

Microwave margarine in a 10–inch glass pie plate at HIGH for 45 seconds, or until melted. Add crumbs and sugar, blending well. Press crumb mixture onto bottom and sides of pie plate. Microwave at HIGH for 2 minutes, rotating plate midway through cooking. Set aside.

Microwave unwrapped cream cheese in glass mixer bowl at MEDIUM (50%) for 2 1/2 to 3 minutes, or until softened. Beat well with electric mixer at high speed until fluffy. Add sugar, eating well. Add eggs and lemon juice; beat until smooth. Blend in bananas. Pour mixture into prepared crust. Microwave at MEDIUM–HIGH (70%) for 10 to 11 minutes, rotating plate every 2 minutes.

Let stand until cool. Refrigerate. Garnish each serving with sliced bananas, if you wish.

Choco Colada Cheesecake

Crust

2 cups chocolate wafer cookie crumbs
6 tablespoons unsalted butter, melted

Position rack in center of oven and preheat to 350 degrees F. Butter a 9-inch-diameter springform pan with 2 3/4-inch high sides. Wrap outside of pan with heavy-duty foil. Combine cookie crumbs and butter in medium bowl; mix to blend. Press crumb mixture onto bottom and 1 inch up sides of prepared pan. Bake crust until firm to touch, about 8 minutes. Cool crust completely. Reduce oven temperature to 325 degrees F.

Filling

6 ounces semisweet chocolate, chopped
32 ounces cream cheese (at room temperature)
1 1/4 cups plus 2 tablespoons granulated sugar
2 tablespoons all-purpose flour
4 large eggs (at room temperature)
2 tablespoons whipping cream
2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 cups sweetened coconut flakes
Additional sweetened shredded coconut

Stir chocolate in top of double boiler set over simmering water until smooth. Remove from over water. Using electric mixer, beat cream cheese in large bowl until smooth. Gradually add sugar, beating until blended. Beat in flour. Add eggs 1 at a time, beating to blend after each addition. Beat in cream and both extracts. Stir in 2 cups coconut.

Transfer filling to crust. Drizzle melted chocolate over filling. Using small knife, swirl chocolate and coconut batter together on surface, forming decorative pattern. Place cake in large baking pan. Add enough hot water to baking pan to come 1 inch up sides of cake pan. Bake cake until just set in center and firm around edges, about 1 hour 15 minutes.

Remove cake from water. Cool on rack. Cut around pan sides to loosen cake. Cover cake with plastic and refrigerate overnight. Let stand at room temperature 30 minutes before serving.

Release springform pan sides. Transfer cake to platter. Sprinkle additional coconut around top edge of cake.

Chocolate Amaretto Cheesecake

Crust

1 1/2 cups finely chopped blanched almonds
2 tablespoons granulated sugar
3 tablespoons butter, melted

Preheat the oven to 350 degrees F.

Combine the almonds, sugar and butter in a mixing bowl, mixing well. Press onto the bottom and 1/3 of the way up the sides of a 9-inch springform pan. Bake for 15 to 20 minutes or until lightly browned. Reduce the oven heat to 325 degrees F.

Filling

5 ounces milk chocolate chips
5 ounces semisweet chocolate chips
2 tablespoons butter
1/3 cup amaretto liqueur
16 ounces cream cheese, softened
1/3 cup granulated sugar
2 eggs
1 cup sour cream (at room temperature)

Melt the chocolate chips and butter with the Amaretto in a double boiler, stirring until smooth. In a mixing bowl, beat the cream cheese and sugar together. Add the eggs and sour cream, mixing well. Pour in the chocolate mixture and blend. Pour into the prepared crust and bake for 45 minutes. Cool to room temperature and remove the sides of the pan. Chill before serving.

Chocolate Amaretto Tofu Cheesecake

Crust

2 cups graham cracker crumbs

2 tablespoons melted butter or margarine

Flatten out crumbs and butter mixture into a pie pan with a fork.

Filling

1 pound soft tofu

1/2 cup brown sugar

1/3 cup honey

1/4 cup vegetable oil

1 tablespoon amaretto

1 tablespoon flour

Preheat oven to 350 degrees F.

In a medium mixing bowl, blend all filling ingredients using an electric mixer. Blend until smooth and full of air bubbles. Pour into pie crust. Bake for one hour or until the top begins to crack.

Chocolate Cappuccino Cheesecake

1 cup chocolate wafer crumbs
1/4 cup softened butter
2 tablespoons granulated sugar
1/4 teaspoon cinnamon
24 ounces cream cheese (at room temperature)
1 cup granulated sugar
3 large eggs
8 ounces semi-sweet chocolate
2 tablespoons whipping cream
1 cup sour cream
1/4 teaspoon salt
2 teaspoon instant espresso coffee, dissolved in
 1/4 cup hot water
1/4 cup coffee liqueur
2 teaspoons vanilla extract
1 cup whipping cream
2 tablespoons powdered sugar
2 tablespoons coffee liqueur

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 extract, beating until smooth. Turn into prepared pan. Bake in center of oven at 350 degrees F for 45 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.

Whip cream with powdered sugar and liqueur. Garnish cake with mounds of whipped cream and chocolate leaves or chocolate espresso beans (optional).

Chocolate Caramel Pecan Cheesecake

1 (14 ounce) package caramels
1 (5 ounce) can evaporated milk
Graham Cracker Crust
1 cup chopped pecans, toasted
16 ounces cream cheese, softened
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup semisweet chocolate chips
Pecan halves

Unwrap caramels; combine caramels and milk in a heavy saucepan; cook over low heat until melted, stirring often. Pour over Graham Cracker Crust in a 9-inch springform pan; sprinkle toasted pecans evenly over caramel layer and set aside.

Beat cream cheese at high speed of electric mixer until light and fluffy; gradually add sugar, mixing well. Add eggs, one at a time, beating well after each addition. Melt chocolate chips. Stir in vanilla extract and chocolate; beat until blended. Spoon over pecan layer. Bake at 350 degrees F for 30 minutes.

Remove from oven, and run knife around edge of pan to release sides. Let cool to room temperature on a wire rack; cover and chill at least 8 hours. When ready to serve, remove cheesecake from pan; arrange pecan halves around top edge of cheesecake.

Chocolate Cheesecake with Raspberry Sauce

Crust

**12 Oreo or chocolate sandwich cookies,
crushed into crumbs, about 1 1/4 cups
1/4 cup melted butter**

Combine crumbs and butter in a bowl and mix thoroughly. Press into bottom of a 9-inch springform pan. Set aside.

Raspberry Sauce

**2 packages frozen raspberries,
thawed but not drained
1/2 cup granulated sugar
1 teaspoon fresh lemon juice**

in a food processor or blender, puree raspberries. Add sugar and lemon juice and process for 15 seconds. Refrigerate until ready to use.

Filling

**3 (8 ounce) packages softened cream cheese
1 cup granulated sugar
1/2 cup sour cream
4 eggs
1 teaspoon vanilla extract
4 ounces bittersweet chocolate, melted
in double boiler and cooled**

Preheat oven to 350 degrees F.

In a large bowl, beat cream cheese and sugar until light and fluffy. Beat in sour cream. Add eggs, one at a time, beating well after each addition. Add vanilla extract and melted chocolate, mixing until well combined.

Pour into prepared crust and bake for 1 hour. Remove from oven and allow to cool completely away from drafts or open windows or doors or cracks will form.

Refrigerate cheesecake overnight to allow flavors to settle.

Chocolate Cherry Cheesecake

Yield: 16 servings

8 1/2 ounces chocolate wafers, finely crushed
1/2 cup butter, melted
12 ounces semisweet chocolate chips
1 1/2 cups heavy cream
16 ounces cream cheese, softened
1/4 cup granulated sugar
3/4 cup cherry-flavored liqueur
1 teaspoon vanilla extract
1 pound cherry pie filling
1/2 cup heavy cream, whipped (optional)

In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into a 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 chocolate chips are melted and mixture is smooth. Set aside.

In a 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 extract, mixing until blended. Pour into prepared crust. Bake at 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.

Chocolate Chip Cheesecake

10 average Nabisco reduced-fat Oreo(s), or other similar reduced-fat, cream-filled chocolate sandwich cookies
8 ounces fat-free cream cheese
8 ounces light cream cheese, tub-style
1 cup granulated sugar
2 tablespoons all-purpose flour
1 cup fat-free cottage cheese
2 teaspoons almond extract
6 large egg whites
3/4 cup mini chocolate chips

Preheat oven to 325 degrees F.

Lightly coat a 9-inch springform pan with cooking spray. Crush cookies and sprinkle cookie crumbs evenly over bottom of pan.

Using an electric mixer, beat together cream cheeses on lowest speed until well blended.

In a small bowl, combine sugar and flour. Add to cream cheese mixture and beat until smooth.

In a food processor or blender, purée cottage cheese until smooth. Add cottage cheese and almond extract to cream cheese mixture; beat until smooth. Add egg whites and beat until well blended. Stir in 1/2 cup of chocolate chips.

Pour into springform pan; top with remaining chocolate chips and bake until cheesecake puffs and center is almost set, about 60 minutes.

Transfer to a wire rack and cool completely. Run a knife around sides to loosen and release pan sides. Cover and chill overnight. Cut into 12 slices and serve.

Serves 12– Points per serving 5

Chocolate Chip Cookie Dough Cheesecake

1 1/2 cups finely crushed chocolate wafer cookies
1 cup granulated sugar
1/4 cup melted butter
16 ounces cream cheese, diced
2 cups sour cream
3 eggs
2 teaspoons vanilla extract
1/4 cup butter
1/4 cup packed brown sugar
1/4 cup granulated sugar
2 tablespoons water
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
2 teaspoons granulated sugar

Preheat oven to 350 degrees F (175 degrees C).

Mix the chocolate wafer cookie crumbs with 2 tablespoons of the sugar, and the melted butter. Press firmly into the bottom and 1/2 inch up the sides of one 9-inch springform pan. Bake at 350 degrees F (175 degrees C) for about 8 minutes.

To Make Cookie Dough: In a bowl beat 1/4 cup butter or margarine with the brown sugar and 1/4 cup of the sugar. Stir in the water and 1 teaspoon of the vanilla extract. Beat in the flour and the semisweet chocolate chips. Stir until combined.

To Make Cheesecake: In a food processor or with a mixer beat 1 cup of the white sugar, and all the cream cheese. Add 1 cup of the sour cream, the eggs, and 1 teaspoon of the vanilla. Mix well and pour into prepared crust.

Drop cookie dough in 2 tablespoon portions evenly over the top of the cake, pushing dough beneath the surface. Bake at 350 degrees F (175 degrees C) for about 40 minutes. Cake will jiggle slightly in center. Spread topping over hot cake. Let cake cool then chill in a refrigerator until cold, at least 4 hours.

To Make Topping: Mix the remaining 1 cup sour cream, 1 teaspoon vanilla extract and the 2 teaspoons sugar until smooth. Spread over hot cake.

Chocolate Cookie Cheesecake

1 1/2 cups cream-filled chocolate sandwich cookie crumbs
2 tablespoons butter or margarine, melted
1/4 cup firmly packed brown sugar
1 teaspoon ground cinnamon
32 ounces cream cheese, softened
1 1/4 cups granulated sugar
1/3 cup whipping cream
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
4 eggs
1 1/2 cups coarsely chopped cream-filled chocolate sandwich cookies
16 ounces sour cream
1/4 cup granulated sugar
1 teaspoon vanilla extract
1 cup whipping cream
1 1/4 cups semisweet chocolate morsels
1 teaspoon vanilla extract

Combine first 4 ingredients in a medium bowl. Firmly press mixture evenly onto bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F for 5 minutes; set aside.

Beat cream cheese at medium speed of an electric mixer until smooth. Gradually add the 1 1/4 cups sugar, beating well. Add the 1/3 cup whipping cream, flour and the 1 teaspoon vanilla extract; beat well. Add eggs, one at a time, beating after each addition. Pour one-third of batter into the prepared pan. Top with cookie pieces; pour in remaining batter. Bake at 350 degrees F for 45 minutes.

Combine sour cream, the 1/4 cup sugar and the 1 teaspoon vanilla extract. Spread evenly on cheesecake. Bake at 350 degrees F for 7 minutes. Turn oven off, and leave in oven for 30 minutes. Remove cheesecake from oven, and let cool completely on a wire rack.

Combine the 1 cup whipping cream and semisweet chocolate morsels in a saucepan; stir over low heat until chocolate melts. Stir in the 1 teaspoon vanilla extract. Pour mixture over cheesecake while still warm. Refrigerate until serving time.

Chocolate Covered White Chocolate Cheesecake

1 1/2 cups chocolate cookie crumbs
3 tablespoons butter, melted

24 ounces cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
1/2 pound white chocolate, melted

1 cup heavy cream
2 tablespoons butter
2 tablespoons granulated sugar
12 ounces semisweet chocolate, broken into small
pieces (or semisweet chocolate bits)

Heat oven to 350 degrees F.

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.

Chocolate Cranberry Cheesecake

Crust

**1 1/3 cups crumbs from chocolate wafer cookies,
such as Nabisco Famous Wafers (about 28 cookies)**
1/4 cup granulated sugar
1/4 cup (1/2 stick) butter, melted

Preheat oven to 350 degrees F. Lightly butter the bottom and sides of a 9–inch springform pan.

In a bowl combine the crumbs, sugar and melted butter. Press the mixture across the bottom and part way up the sides of the prepared pan. Set aside.

Filling

2 cups fresh or frozen cranberries
1/2 cup water
3/4 cup granulated sugar, divided
16 ounces cream cheese
2 eggs
3/4 cup sour cream
1 tablespoon cornstarch

In a medium saucepan, combine the cranberries, water and 1/4 cup sugar. Bring to a boil over high heat, stirring to dissolve the sugar.

Reduce heat to medium and simmer uncovered 8 to 10 minutes, stirring often, until the mixture is reduced to about one cup. Pour into a bowl and set aside to cool.

In the large bowl of an electric mixer, beat the cream cheese until it's smooth, about one minute. Add the remaining 1/2 cup sugar and beat another minute, until the mixture is well–combined. Beat in the eggs one at a time.

Add the sour cream, cornstarch and half the cranberry mixture, mixing well. Pour into the prepared pan and dot the surface with heaping teaspoons of the remaining cranberry mixture.

Bake 15 minutes, then reduce the temperature to 325 degrees, and bake until the edges of the batter have risen and begun to brown, about another 40 minutes. Cool the cheesecake completely on a wire rack, run a sharp knife around the pan and release and remove the side. Cover the cheesecake with plastic wrap. Refrigerate 4 hours or more before adding the Glaze.

Glaze

3/4 cup heavy cream
1 1/3 cups (8 ounces) semisweet chocolate chips

Put the cream in a medium saucepan and bring it to a low simmer. Remove the pan from the heat, add the chocolate and stir until the chocolate has melted and the mixture is completely smooth. Pour into a bowl and let stand until it is lukewarm but still pourable.

Unwrap the cheesecake and put it on a rack over waxed paper. Pour the glaze onto the center of the cheesecake which has been chilled for 4 hours or more; use a metal spatula to spread it evenly over the

top and let it run down the sides.

Set the cheesecake on a serving plate and refrigerate. Let stand at room temperature about an hour before serving.

Serves 15.

Chocolate Creme Brulée Cheesecake

Crust

1 cup finely crushed chocolate sandwich cookies (Oreo)
1 tablespoon butter or margarine, melted

Mix crumbs and margarine or butter; press onto bottom of a 9-inch springform pan. Remove the sides before baking. Bake for 10 minutes, then let it cool completely.

Filling

24 ounces cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
8 squares Baker's Semi-Sweet Chocolate,
melted and slightly cooled
1/4 cup hazelnut liqueur (optional)

Preheat oven to 325 degrees F. Add the sides of the springform pan.

Beat cream cheese, sugar and vanilla extract at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing at low speed after each addition; just until blended. Blend in melted chocolate and liqueur; pour over crust.

Bake for 60 to 65 minutes or until center is almost set.

After baking, refrigerate 5 hours or overnight.

Topping

1/2 cup packed soft brown sugar
1 tablespoon water

Just before serving, heat broiler. Mix brown sugar and water; spread over cheesecake. Place on cookie sheet. Broil 4 to 6 inches from heat for 1 to 1 1/2 minutes or until topping is bubbly.

Chocolate Flavored Liqueur Chocolate Cheesecake

Makes 10 servings

**12 ounces cream cheese
1/2 cup granulated sugar
3 eggs, room temperature
3 ounces milk chocolate, coarsely chopped
7 tablespoons heavy whipping cream
2 tablespoons coffee flavored liqueur
1/2 cup whipped cream (optional)
1/2 (1 ounce) square semisweet chocolate,
shaved (optional)**

Preheat oven to 300 degrees F (150 degrees C).

In a mixing bowl blend cream cheese and sugar until smooth. Beat in the eggs, one at a time. Mix in 3 tablespoons whipping cream and the coffee-flavored liquor. Pour into an 8 inch glass pie pan.

In a small saucepan, melt the chocolate with remaining 4 tablespoons whipping cream.

Drizzle chocolate in a spiral pattern over filling. Stir lightly with tip of table knife to achieve a marbling effect. Set the pie pan in a larger pan with water that comes halfway up side of pie pan.

Bake at 300 degrees F (150 degrees C) until firm in the center, about 55 minutes.

Cool completely and refrigerate, covered with plastic wrap, overnight. Garnish with whipped cream piped around edges and shaved chocolate in center.

Chocolate Frangelico Cheesecake

Crust

20 chocolate-covered graham cracker cookies
3 tablespoons unsalted butter (at room temperature)

Position rack in center of oven and preheat to 425 degrees F. Wrap foil tightly around outside of 9-inch diameter springform pan with 2 3/4-inch high sides.

Finely grind graham cracker cookies in processor. Add butter and process until blended. Press mixture onto bottom (not sides) of prepared pan. Set aside.

Filling

24 ounces cream cheese (at room temperature)
2/3 cup plus 3 tablespoons granulated sugar
1/4 cup sour cream
5 teaspoons cornstarch
3 large eggs
1 large egg yolk
1 teaspoon vanilla extract
1/2 cup Frangelico (hazelnut liqueur)
1/3 cup almonds, toasted, chopped
1 teaspoon almond extract
4 teaspoons unsweetened cocoa powder

Blend cream cheese, 2/3 cup sugar, sour cream and cornstarch in processor. Add eggs, yolk and vanilla extract; process until well blended, scraping down sides of processor occasionally. Transfer 3/4 cup cream cheese mixture to small bowl; set aside. Add Frangelico, almonds and almond extract to remaining cream cheese mixture in processor. Blend well, using on/off turns. Spoon 2 1/2 cups Frangelico mixture over crust.

Mix cocoa powder and 3 tablespoons sugar into reserved 3/4 cup cream cheese mixture. Spoon 2/3 cup cocoa mixture over Frangelico mixture in pan. Spoon remaining Frangelico mixture over cocoa mixture. Drop remaining cocoa mixture over by spoonfuls. Run tip of small knife through batter several times to marbleize.

Bake cheesecake 10 minutes at 350 degrees F. Reduce oven temperature to 325 degrees F and bake cake until sides are puffed and center is set, about 45 minutes. Transfer cake to rack. Using small knife, cut around sides of pan to loosen cake. Cool cake completely in pan. Cover; chill overnight.

Remove pan sides from cake. Cut into wedges, garnish with whipped cream and chocolate covered almonds and serve.

Makes 12 servings.

Chocolate Irish Cream Cheesecake

1 cup chocolate wafer crumbs (about 18 cookies)*
1/4 cup butter, melted
1/2 teaspoon ground cinnamon
24 ounces cream cheese, softened
1 (8 ounce) container dairy sour cream
1 cup granulated sugar
1 (8 ounce) package semisweet chocolate, melted and cooled
3 eggs
1/3 to 1/2 cup Irish cream liqueur
2 tablespoons whipping cream or milk
2 teaspoons vanilla extract
Fresh raspberries (optional)
1/3 cup semisweet chocolate pieces, melted (optional)

Preheat oven to 325 degrees F.

For crust, in a medium mixing bowl combine crumbs, butter and cinnamon; toss gently to mix. Spread mixture evenly in the bottom of a 9- or 10-inch* springform pan; press onto bottom for a firm, even crust. Set pan aside.

For filling, in a large mixing bowl combine cream cheese, sour cream, sugar and melted chocolate; beat with an electric mixer on medium to high speed until combined. Add eggs all at once. Beat on low speed just until combined. Do not overbeat. Stir in liqueur, whipping cream or milk, and vanilla extract. Place pan on a baking sheet. Pour filling into crust. Bake for 50 to 60 minutes or until center appears nearly set when gently shaken.

Cool in pan on a wire rack for 15 minutes. Remove sides; cool completely. Cover and chill cheesecake for 4 hours or overnight.

Before serving, transfer the cheesecake to a platter. Top with fresh raspberries and drizzle with 1/3 cup melted chocolate, if desired.

Serves 12 to 16.

NOTE: If using the 10-inch springform pan, add another 1/4 cup chocolate wafer crumbs to the crust.

Chocolate Julep Cheesecake

Yield: 10 servings

Crust

1 1/2 cups chocolate cookie crumbs
2 teaspoons granulated sugar
3 tablespoons butter, melted

Filling

5 ounces semisweet chocolate
16 ounces cream cheese, softened
3/4 cup granulated sugar
1/2 cup sour cream
4 eggs
3 tablespoons bourbon
1 1/2 teaspoons clear crème de menthe
Maraschino cherries for garnish
Mint leaves for garnish

Crust: Combine the crumbs sugar and melted butter. Press firmly and evenly into a 9–inch springform pan. Place in refrigerator while making filling.

Filling: Melt chocolate in heavy saucepan. Beat cream cheese and sugar until smooth. Add sour cream. Blend well. Beat in eggs one at a time beating at low speed. Blend in bourbon and crème de menthe. Pour 1 1/4 cups batter into another bowl. Mix remaining batter with the melted chocolate. Fill crust with the chocolate batter then slowly pour on the plain batter making a swirling pattern as desired. Bake at 350 degrees F for 45 to 50 minutes. The sides will be puffed and the center will be soft (it will firm when cooled). Chill at least 6 hours before serving.

NOTE: An extra dash of crème de menthe may be added to the plain batter.

Chocolate Lace Cheesecake

Yield: 12 servings

Crust

1 1/2 cups chocolate cookie crumbs
1/2 cup fine chopped almonds
1/4 cup melted butter

Filling

16 ounces cream cheese, softened
2/3 cup granulated sugar
3 eggs
2 cups chocolate chips, melted and cooled
1 cup whipping cream
2 tablespoons butter
1 teaspoon vanilla extract

Topping

1 cup sour cream
1 1/2 teaspoons vanilla extract
1 tablespoon granulated sugar
1/2 ounce unsweetened chocolate, melted

Preheat oven to 325 degrees F. Butter a 9-inch springform pan.

In a large bowl, blend crust ingredients. Press into the bottom and up the sides of the pan and refrigerate. In a large bowl beat the cream cheese and 2/3 cup sugar until smooth. Add the eggs one at a time, beating well after each addition. Add melted chocolate chips and beat well. Add whipping cream, 2 tablespoons butter and 1 teaspoon vanilla extract. Beat until smooth. Pour into the prepared crust and bake for 55 to 65 minutes or until edges are set. Center of cake will be soft. Cool in pan for 5 minutes and then carefully remove the sides of the pan and cool completely.

In a small bowl combine the sour cream, 1 1/2 teaspoons vanilla extract and 1 tablespoon sugar. Stir until smooth. Spread over the cooled cheesecake. Drizzle with the 1 ounce melted chocolate in a lace pattern. Refrigerate several hours or overnight before serving.

Chocolate Mallow Cheesecake

1 cup vanilla wafer crumbs
1/4 cup margarine, melted
1/4 cup strong coffee
2 (1 ounce) squares unsweetened chocolate
16 ounces cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
1 (7 ounce) jar Marshmallow Crème
2 cups thawed nondairy whipped topping

Mix together crumbs and margarine. Press mixture onto bottom of a 9-inch springform pan. Melt coffee and chocolate over low heat; stirring until smooth. Cool.

Mix cream cheese, sugar and vanilla extract at medium speed of electric mixer until well blended. Beat in Marshmallow Crème and coffee mixture. Fold in whipped topping; spoon over crust. Chill until firm.

Chocolate Malt Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons butter, melted
16 ounces cream cheese, softened
3/4 cup granulated sugar
1/3 cup chocolate malt
1 teaspoon vanilla extract
2 eggs
Whipped cream

Preheat oven to 375 degrees F.

Combine crumbs, the 3 tablespoons sugar and butter. Press onto bottom and sides of a 9-inch springform pan. Set aside.

Combine softened cream cheese, the 3/4 cup sugar, chocolate malt and vanilla extract. Mix with electric mixer until well blended. Blend in eggs, mixing well. Pour into crust and bake for 30 minutes.

Remove from oven, loosen rim and cool. Remove rim and add whipped cream sprinkled with chocolate malt. Chill before serving.

Chocolate Mint Cheesecake

2 cups chocolate wafer crumbs
1/4 cup granulated sugar
1/4 cup butter or margarine, melted
32 ounces cream cheese, softened
1 2/3 cups granulated sugar
5 eggs
1/3 cup green crème de menthe
1 tablespoon vanilla extract
1/2 cup butter or margarine
3/4 cup cocoa
2 3/4 cups sifted confectioners' sugar
1/2 cup milk
1 1/2 teaspoons vanilla extract
Chocolate Marble Leaves (for garnish)

Combine first 3 ingredients. Firmly press mixture evenly over bottom and 2 inches up sides of a 10-inch springform pan. Bake at 325 degrees F for 7 minutes, then let cool.

Beat cream cheese at high speed of an electric mixer until light and fluffy. Gradually add the 1 2/3 cups sugar, beating well. Add eggs, beating just until combined. Stir in crème de menthe and the 1 tablespoon vanilla extract. Pour into prepared pan. Bake at 325 degrees F for 1 hour and 15 minutes (center may be soft, but will firm when chilled). Let cool to room temperature on a wire rack.

Melt the 1/2 cup butter in a small saucepan. Add cocoa, and stir until smooth. Remove from heat, then let cool. Pour chocolate mixture into a small mixing bowl; gradually add confectioners' sugar alternately with milk, beating at medium speed of an electric mixer until smooth. Stir in the 1 1/2 teaspoons vanilla extract. Spread mixture over top of cheesecake. Garnish, if desired, with Chocolate Marble Leaves.

Chocolate Marble Leaves

Select 12 to 14 nonpoisonous leaves, such as mint or rose. Wash leaves, then pat dry with paper towels.

Place 1 ounce vanilla-flavored candy coating in a 6-ounce custard cup. Microwave at MEDIUM (50% power) for 1 to 2 minutes or until coating melts, stirring after 1 minute. Stir a small amount of green paste food coloring into the coating. Place custard cup in a shallow pan; pour hot water to a depth of 1/2 inch into pan to prevent coating from hardening quickly. Set aside.

Place 1 ounce chocolate-flavored candy coating in a 6-ounce custard cup. Microwave at MEDIUM for 1 to 2 minutes or until coating melts, stirring after 1 minute; place cup in a pan of hot water.

Using an artist's brush, coat tops of half the leaves with green coating. Place three small dots of chocolate-flavored coating on leaves; using the tip of a wooden pick, draw lines through dots to create a marbled effect. Place leaves over a rolling pin or other rounded object. Let coated leaves stand at room temperature until coating cools and is firm. Reverse colors on remaining mint leaves.

Grasp leaf at the stem end, and carefully peel leaf away from the coating. Cover and store marbled leaves in a cool, dry place until ready to use.

Chocolate Mint Meringue Cheesecake

Crust

1 cup chocolate wafer crumbs
2 tablespoons granulated sugar
3 tablespoons butter or margarine, melted

Combine crumbs, butter or margarine and sugar; press onto bottom of 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Filling

24 ounces cream cheese, softened
2/3 cup granulated sugar
3 large eggs
1 cup mint chocolate chips, melted
1 teaspoon vanilla extract

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 melted mint chocolate chips and vanilla extract; pour over crust.

Bake at 350 degrees F for 50 minutes.

Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Meringue

3 large egg whites
1 (7 ounce) jar marshmallow creme

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 for 3 to 4 minutes or until lightly browned.

Chocolate Mousse Cheesecake

Crust

3/4 cup graham cracker crumbs
1/4 cup unsalted butter, softened
2 tablespoons granulated sugar

Preheat oven to 350 degrees F. Place cracker crumbs, butter and sugar in a food processor and whirl a few times to mix. Press into the bottom of an 8-inch springform mold. Set aside.

Filling

24 ounces cream cheese
2 large eggs
1 cup granulated sugar
8 ounces semisweet chocolate, melted
2 tablespoons heavy cream
7 tablespoons very strong coffee (espresso)
3/4 cup sour cream
1 teaspoon dark rum

Put cream cheese, eggs and sugar into the processor bowl and mix until smooth. Add remaining ingredients and blend thoroughly. Pour batter on top of the crust. Bake for 45 minutes without opening the oven door. Cake will be slightly soft in the middle, but will firm up as it cools. At the end of the baking time, turn off heat and prop oven door open slightly with a pot holder or knife. Allow cake to cool in the oven for 1 hour before removing. Refrigerate.

Remove cake from the refrigerator at least 15 minutes before serving.

Serves 8 to 10.

Chocolate Praline Cheesecake

Crust

1 1/4 cups finely crushed chocolate graham cracker crumbs
4 tablespoons butter, melted

Preheat the oven to 350 degrees F.

In a large bowl, combine crumbs and butter; mix well. Press crumbs evenly onto the bottom of an ungreased 9-inch springform pan. Bake for 8 minutes. Cool completely on a wire rack.

Filling

10 ounces (2 1/2 baking bars) semisweet chocolate, broken into 1-inch pieces
24 ounces cream cheese, softened
1 cup firmly packed brown sugar
3 eggs
1 cup heavy whipping cream
2 teaspoons pure vanilla extract
1/4 teaspoon salt (optional)

Melt chocolate in a double boiler over hot, but not boiling, water. Stir the chocolate occasionally until smooth. Remove from the heat. In a large bowl, beat cream cheese on low speed just until smooth. Gradually add brown sugar and continue beating until smooth. scrape down the sides of the bowl and the beaters with a rubber spatula. Add eggs, one at a time, beating well after each addition and scraping down the bowl as needed. Beat in the melted chocolate until smooth. add whipping cream, vanilla extract and salt, beating just until smooth.

Pour filling into crust and place the cake in the oven. Immediately lower the oven temperature to 325 degrees F. Bake 1 hour to 1 hour 10 minutes, or until the center is just set.

Turn off the oven, and leave the cake inside for 30 minutes with the oven door closed. Transfer the cake to a wire rack. Using a metal spatula, loosen the cake from the sides of the pan.

Topping

1/2 cup ready-made caramel topping
1/2 cup chopped pecans
2 ounce s(1/2 baking bar) semisweet chocolate, coarsely chopped

Preheat the oven to 350 degrees F. Place chopped pecans on a baking sheet and toast for 3 to 4 minutes, or until fragrant. Combine caramel topping, toasted pecans and chocolate. Spoon the mixture over the warm cake. After the cake has cooled completely, chill it for at least 8 hours or overnight. Store covered in the refrigerator.

Chocolate Raspberry Cheesecake

Serves 10 to 12 depending on the size you cut

Chocolate Wafer Crust

6 tablespoons butter or margarine
1 1/2 cups vanilla wafer crumbs
6 tablespoons powdered sugar
6 tablespoons Hershey's cocoa powder

Melt butter in a medium microwave safe bowl and microwave on HIGH (100%) for 30 seconds or until the butter is melted. Remove and stir in crumbs, powdered sugar and cocoa powder, mixing to blend. Press crumb mixture into bottom and 1/2" up the sides of a 9" springform pan. Set aside.

Filling

1 2/3 cups Hershey's raspberry chips (10 ounce bag)
16 ounces cream cheese, softened
3/4 cup granulated sugar
4 eggs
1 (8 ounce) container sour cream
1 teaspoon vanilla extract
Sweetened whipped cream
Fresh raspberries

Preheat oven to 325 degrees F.

Place chips in a microwave safe bowl and microwave on HIGH (100%) for 1 minute, stirring if necessary, microwave an additional 15 seconds at a time, stirring after each heating, just until chips are melted and smooth. (this step can be done in a double boiler).

Beat cream cheese and sugar in a mixer bowl on medium speed until smooth. Blend in melted chips. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla, blending well. Pour into prepared crust.

Bake in preheated oven 55 to 60 minutes or until almost set in center. Remove from oven to a wire rack. Immediately loosen edges of cake from side of pan with a knife or a metal spatula. Cool completely.

Remove side of pan, cover and refrigerate for at least 24 hours for cheesecake to set.

Just before serving, garnish with whipped cream and raspberries. Refrigerate any leftovers if there are any.

NOTE: it is sometimes hard to find the raspberry chocolate chips. I substitute regular semisweet chocolate chips, melt them and then, when making the filling, I add just enough of raspberry extract for flavor.

Chocolate Raspberry Cheesecake with Oreos

18 OREO Chocolate Sandwich Cookies, finely crushed
2 tablespoons butter or margarine, melted
24 ounces PHILADELPHIA Cream Cheese, softened
3/4 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
8 ounces PHILADELPHIA Cream Cheese, softened
6 squares BAKER'S Semi-Sweet Baking Chocolate, melted, slightly cooled
1/3 cup strained red raspberry preserves
6 squares BAKER'S Semi-Sweet Baking Chocolate
1/4 cup whipping cream

Mix crumbs and butter; press onto bottom of 9-inch springform pan.

Beat 3 packages cream cheese, sugar and vanilla with electric mixer on medium speed until well blended.

Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Blend in sour cream; pour over crust.

Beat 1 package cream cheese and 6 squares melted chocolate with electric mixer on medium speed until well blended. Add preserves; mix well. Drop rounded tablespoonfuls of chocolate mixture over plain cream cheese mixture; do not swirl.

Bake at 325 degrees F for 1 hour and 15 minutes to 1 hour and 20 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan.

Melt remaining chocolate and whipping cream on low heat, stirring until smooth. Spread over cooled cheesecake. Refrigerate 4 hours or overnight.

Garnish with additional whipped cream, raspberries and fresh mint leaves.

Chocolate Raspberry Truffle Cheesecake

Crust

2 1/2 cups chocolate wafer crumbs
1/3 cup butter or margarine, melted
1/2 cup granulated sugar

Filling

8 ounces semisweet chocolate squares, cut into 1/2-inch cubes
1/4 cup hot strong coffee
24 ounces cream cheese, cut into 1-inch cubes
8 ounces sour cream
1 cup granulated sugar
2 eggs
2 tablespoons whipping cream
1 teaspoon vanilla extract
1/4 cup Chambord or other raspberry-flavored liqueur

Garnishes

Raspberry Sauce
Whipped cream, fresh mint

Combine wafer crumbs, butter and the 1/2 cup sugar; blend well. Press on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Set aside.

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 the prepared crust, and bake at 350 degrees F 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 with whipped cream and fresh mint leaves, if desired.

Raspberry Sauce

1 (10 ounce) package frozen raspberries, thawed
2 teaspoons cornstarch

Drain raspberries, reserving juice. Put raspberries through a food mill, and discard seeds. Combine raspberry juice, purée and cornstarch, stirring until smooth. Cook over medium heat, stirring until smooth and thickened. Let cool.

Chocolate Ricotta Cheesecake

Graham Crust

1 cup graham cracker crumbs
2 tablespoons granulated sugar
1/4 cup melted butter or margarine

Preheat oven to 350 degrees F.

Stir together all ingredients. Press mixture onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 10 minutes; cool.

Filling

3 cups ricotta or low-fat cottage cheese
1 cup granulated sugar
4 eggs
1 cup whipping cream
1/8 teaspoon salt
1/3 cup Hershey's Cocoa
1/4 cup all-purpose flour
1/2 teaspoon vanilla extract

Glazed Fruit

Sweetened whipped cream (optional)

Preheat oven to 350 degrees F.

In food processor or blender container, place ricotta cheese, sugar and eggs; process until smooth. Add remaining ingredients except Glazed Fruit. Process until smooth. Pour batter into prepared crust. Bake 1 hour and 15 minutes or until set. Remove from oven. Loosen cheesecake from rim of pan; cool to room temperature. Refrigerate several hours or overnight.

Remove rim of pan; top with fresh or Glazed Fruit, mint sprig and pipe with sweetened whipped cream, if desired.

Glazed Fruit

Stir 1 1/2 cups sliced peaches, pitted sweet cherries, fresh strawberries or pineapple chunks with 1/2 cup fruit preserves until fruit is well coated. Arrange on top of cheesecake.

Chocolate Ripple Cheesecake

1 cup flour, divided
1 cup plus 2 tablespoons granulated sugar
1/4 teaspoon salt
1/2 cup butter
3 (1 ounce) packets pre-melted unsweetened chocolate
24 ounce cream cheese, softened
2 teaspoons vanilla extract
6 eggs
1 cup sour cream

Preheat oven to 400 degrees F.

Combine 3/4 cup of the flour, 2 tablespoons of the sugar and salt. With pastry blender or fork cut butter into flour mixture until fine; stir in 1 packet chocolate. Press mixture in bottom of a 9-inch springform pan. Bake 10 minutes. Remove from oven; turn oven to 475 degrees F.

In large bowl beat at low speed cream cheese and remaining 1 cup sugar until smooth; blend in remaining 1/4 cup flour and vanilla extract. Add eggs one at a time, beating well after each. Beat in sour cream.

In small bowl combine 1 1/2 cups cheese mixture with remaining 2 packets chocolate. Pour 1/2 the plain cheese mixture over crust. With circular motion, drizzle half the chocolate mixture on top. Repeat sequence. With a spatula cut through mixture to marbleize it. Bake at 475 degrees F for 12 minutes; turn oven down to 200 degrees F and bake 1 hour longer.

Remove from oven. Cool for 2 to 3 hours. Refrigerate for 8 hours. To cut, use sharp knife which has been run under hot water. Cracks in top are characteristic. Should be made the day before.

Chocolate Turtle Cheesecake

2 cups vanilla wafer crumbs
6 tablespoons margarine, melted
1 (14 ounce) bag caramels
1 (5 ounce) can evaporated milk
1 cup chopped pecans, toasted
16 ounces cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup semisweet chocolate chips, melted

Combine crumbs and margarine; press onto bottom and sides of 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

In a 1 1/2-quart heavy saucepan, melt caramels with milk over low heat, stirring frequently, until smooth. Pour over crust. Top with pecans.

Combine cream cheese, sugar and vanilla extract, mixing at medium speed of 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 for 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. Put a dollop of whipped cream toward the outside edge of each slice. Sprinkle whipped cream with nuts, then top with a cherry.

Chocolate Velvet Cheesecake

Crust

1 cup vanilla wafer crumbs
1/2 cup chopped pecans
3 tablespoons granulated sugar
1/4 cup margarine, melted

Filling

16 ounces cream cheese, softened
1/2 cup packed brown sugar
2 eggs
6 ounces semisweet chocolate chips, melted
3 tablespoons almond flavored liqueur
2 cups sour cream
2 tablespoons granulated sugar

Combine crumbs, pecans, the 3 tablespoons granulated sugar and margarine; press onto bottom of a 9-inch springform pan. Bake at 325 degrees F for 10 minutes.

Combine cream cheese and brown sugar, mixing at medium speed of 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 for 35 minutes.

Increase oven temperature to 425 degrees F.

Combine sour cream and the 2 tablespoons granulated sugar. Carefully spread over cheesecake. Bake at 425 degrees F for 10 minutes. Loosen cake from rim of pan. Cool before removing rim of pan. Chill.

Variation

Substitute 2 tablespoons milk and 1/4 teaspoon almond extract for almond flavored liqueur.

Chocolate Wrapped Banana Cheesecake

Peanut Graham Crust

1/2 cup (1 stick) butter, at room temperature
1/4 cup packed light brown sugar
2 cups graham cracker crumbs
1 large ripe banana, mashed
1 cup unsalted roasted peanuts, finely chopped

Banana Cheesecake Filling

3 large ripe bananas
1 tablespoon fresh lemon juice
32 ounces cream cheese, softened
1/4 cup granulated sugar
1 pound mascarpone cheese
2 large eggs, at room temperature
1 tablespoon vanilla extract

Assembly

10 (1.5 ounce) bars Godiva Dark Chocolate, coarsely chopped
3 medium bananas
1/4 cup (1/2 stick) butter
1/4 cup packed light brown sugar

Make the graham cracker crust: Preheat oven to 375 degrees F.

Beat butter and sugar in mixing bowl until light and fluffy, using electric mixer at medium–high speed. Add graham cracker crumbs and mix well. Add mashed banana and peanuts and mix well. Press mixture into bottom of 9–inch springform pan.

Bake for 20 minutes or until crust is golden brown and set. Cool in pan on wire rack.

Make the banana cheesecake filling: Reduce oven temperature to 325 degrees F.

Peel bananas and place in food processor bowl. Cover and process until bananas are pureed. Remove banana puree and place in bowl. Stir in lemon juice and set aside.

Beat cream cheese in mixing bowl until smooth, using electric mixer at medium speed. Add sugar and beat until light and fluffy. Add mascarpone cheese and beat 1 minute. Add eggs, one at a time, beating well after each addition. Add vanilla and banana puree and blend well. Pour over crust.

Bake for 35 minutes or until filling still looks jiggly and under–baked. Cool in pan on wire rack. Cover with aluminum foil and refrigerate several hours or overnight. Cheesecake will set and be firm to the touch.

Assemble the cheesecake: Cut a piece of parchment paper or food–grade acetate to fit around the side of cheesecake. Loosen cheesecake using a small knife. Remove side of springform pan.

Place chocolate in small microwave–safe bowl. Microwave on MEDIUM (50% power) for 1 minute. Stir. Microwave 30 seconds more or until chocolate is softened. Stir until smooth and let cool.

Spread cooled chocolate evenly on strip of parchment paper. Allow chocolate to set up partially so that it is not longer wet to the touch, but is still malleable. Press chocolate-covered strip directly onto side of cheesecake. Refrigerate cheesecake until chocolate is set. Peel off parchment paper.

Slice bananas on the diagonal. Place butter and brown sugar into skillet. Cook until mixture comes to a boil and is smooth, stirring constantly. Add bananas and heat until bananas are caramelized. Remove banana slices from mixture, one at a time, and place on plate. Arrange bananas on top of cheesecake in concentric circles. Serve immediately.

Chocolate, Almond and Raspberry Cheesecake

**1 teaspoon butter or margarine
1 cup ground almonds
1 pound milk chocolate, chopped
32 ounces cream cheese, softened
1/2 cup butter or margarine, softened
1/3 cup milk
2 tablespoons raspberry liqueur, amaretto or milk
4 eggs
1 egg yolk
1 cup raspberries
1/2 cup sliced almonds, toasted
1 ounce white baking bar or milk chocolate, chopped**

Grease the bottom of a 9-inch springform pan with the 1 teaspoon butter or margarine. Press ground almonds onto the bottom of the prepared pan. Melt the 1 pound milk chocolate; cool. Set pan and chocolate aside.

For filling, in a large mixing bowl beat the melted chocolate, cream cheese, 1/2 cup butter or margarine, 1/3 cup milk and liqueur or milk with an electric mixer on medium to high speed until combined. Add whole eggs and egg yolk all at once. Beat on low speed just until combined. Pour filling into the prepared springform pan.

Place on a shallow baking pan on the oven rack. Bake at 350 degrees F about 55 minutes or until 1 to 2 inches of outside edges appear set when shaken.

Remove springform pan from baking pan. Cool cheesecake in springform pan on a wire rack for 15 minutes. Loosen cheesecake from sides of pan and cool for 30 minutes more. Remove sides of the springform pan. Cool completely, then chill in the refrigerator for 4 to 24 hours before serving.

Just before serving, gently toss together the raspberries and sliced almonds. Mound the raspberry mixture in the center of the cheesecake. Melt the 1 ounce white baking bar or milk chocolate. Drizzle over the raspberry mixture in a zigzag pattern.

Chocolate–Covered Ginger Cheesecake

Chocolate Crumb Crust

2 cups chocolate wafer cookie crumbs (about 40 wafers)
6 tablespoons unsalted butter, melted (3/4 stick)

Preheat oven to 350 degrees F. Mix cookie crumbs and melted butter, combining well. Press crumb mixture evenly over bottom and 1 inch up side of 9–inch springform pan. Bake 6 minutes.

Filling

32 ounces cream cheese, softened
1 1/4 cups granulated sugar
2 tablespoons all–purpose flour
4 eggs (at room temperature)
2 teaspoons vanilla extract
1 tablespoon ground ginger
1 teaspoon ground cinnamon
3 tablespoons whipping cream

Mix cream cheese in large bowl of electric mixer on low speed until smooth. Add sugar and mix until smooth. Mix in flour. Add eggs, 2 at a time, mixing until batter is smooth. Mix in vanilla extract, ginger, cinnamon and cream. Pour batter into prepared pan.

Place cheesecake in large baking pan with at least 2–inch high sides. Place in oven. Pour hot water in large pan to reach 1 inch up sides of springform pan. Bake about 1 hour, until top looks firm when given a gentle shake.

Remove from water bath. Cover with paper towels; cool thoroughly, about 2 hours. Cheesecake should feel cool to the touch. Cover with plastic wrap.

Chill thoroughly in refrigerator, at least 6 hours or overnight.

Glaze

1/3 cup whipping cream
2 tablespoons soft unsalted butter (1/4 stick)
2 tablespoons light corn syrup
6 ounces semisweet chocolate, chopped
1/4 cup coarsely chopped crystallized ginger

Place cream, butter and corn syrup in medium saucepan and heat over medium–low heat until cream is hot and butter is melted. Do not let mixture boil. Remove from heat. Add chopped chocolate and let soften in hot cream mixture about 30 seconds. Stir mixture until smooth and all chocolate is melted. Let glaze cool and thicken slightly.

Pour glaze evenly over top of cold cheesecake. Refrigerate until glaze is firm. Use small sharp knife to loosen sides of cheesecake from springform pan and remove sides. Sprinkle chopped crystallized ginger over center of cheesecake.

Store in refrigerator up to 7 days. Serve at room temperature.

Chocolate–Raspberry Crusted Cheesecake

Crust

5 tablespoons melted butter
1 1/2 cups chocolate cookie crumbs
1/2 cup raspberry preserves

Basic Cheesecake Batter

1 1/2 pounds cream cheese
1 cup granulated sugar
1 1/2 teaspoons vanilla extract
1/2 cup sour cream
1/3 cup whipping cream
4 eggs
10 ounces melted, cooled chocolate
1/4 cup seedless raspberry jam or currant jam
2 packages fresh raspberries

Preheat the oven to 350 degrees F.

Combine the melted butter and cookie crumbs and press onto the bottom and sides of a 9–inch springform pan. Bake 10 minutes, remove from the oven and let cool. Carefully spread the 1/2 cup preserves over the bottom of the crust.

Prepare the basic cheesecake batter, blending in the melted, cooled chocolate with the last egg.

Before serving, melt the 1/4 cup seedless jam. Arrange the berries on top of the cake. Brush the melted jam on top of the berries.

Makes 8 to 12 servings.

Chokahlua Cheesecake

Chocolate Crumb Crust

1 1/3 cups chocolate wafer crumbs
1 tablespoon granulated sugar
4 tablespoons unsalted butter at room (temperature)

Combine wafer crumbs, sugar and butter, mixing well. Put mixture in an even layer over bottom of a 9-inch springform pan.

Cheesecake

1 1/2 cups semisweet chocolate pieces
2 tablespoons butter
1/4 cup Kahlúa®
1 pound cream cheese, softened and cut into small pieces
2 large eggs
1/3 cup granulated sugar
1/4 teaspoon salt
1 cup dairy sour cream

Preheat oven to 325 degrees F.

Slowly heat chocolate, butter and Kahlúa® in a small saucepan, stirring until chocolate melts and mixture is smooth. Set aside and cool slightly.

Add softened cream cheese, continuing to beat until smooth. Beat in eggs, then beat in sugar, salt and sour cream. Gradually beat in chocolate mixture. Pour into chocolate crumb crust. Bake for 40 minutes, or just until filling is barely set in center.

Remove from oven and let stand at room temperature at least 1 hour.

Before serving, if desired, spread on a thin layer of sour cream or crème fraîche and drizzle mocha sauce over top of cake. Cut in small slices with a thin sharp knife dipped in cold water. Refrigerate leftovers.

Mocha Sauce

1 cup semisweet chocolate pieces
1/3 cup Kahlúa
1/3 cup light corn syrup

Combine ingredients in a saucepan over low heat. Stir constantly until chocolate melts and mixture is smooth. Serve warm or at room temperature.

Cinderella Cheesecake

Brownie Crust

3 ounces unsweetened chocolate chopped
1/4 cup (1/2 stick) unsalted butter, cut into small pieces
1/2 cup sifted all purpose flour
1/8 teaspoon salt
1/8 teaspoon baking powder
2 large eggs
1 cup firmly packed golden brown sugar
1 1/2 teaspoons vanilla extract
1/2 ounce bittersweet (not unsweetened) or
semisweet chocolate, finely chopped

Position rack in center of oven and preheat to 350 degrees F. Butter a 9-inch diameter springform pan with 2 3/4-inch-high sides. Dust pan lightly with flour, tapping out excess.

Melt unsweetened chocolate and butter in heavy small saucepan over low heat. Cool.

Blend flour, salt and baking powder in small bowl. Using electric mixer, beat eggs and sugar in medium bowl until slowly dissolving ribbon forms when beaters are lifted, about 4 minutes. Scrape down sides of bowl. Beat in melted chocolate mixture, vanilla extract and chopped chocolate. Add dry ingredients and mix until just blended; do not over-beat.

Spread 1 cup brownie batter over bottom of prepared pan. Bake until firm, about 17 minutes. Cool baked bottom crust in pan in freezer, about 15 minutes. Maintain oven temperature.

Meanwhile, prepare Filling.

Filling

12 ounces cream cheese (at room temperature)
1 cup firmly packed golden brown sugar
3 large eggs
1/2 cup sour cream
1 1/3 cups (about 12 ounce) creamy peanut butter
(do not use old-fashioned or freshly-ground)

Blend cream cheese and sugar in processor until smooth. Add eggs and sour cream and process using on/off turns until mixture is smooth, stopping to scrape down sides of bowl as needed. Blend in peanut butter using on/off turns.

Using small knife, spread remaining brownie batter evenly around sides of pan, sealing batter to bottom crust. Pour in filling, which will not be as high as brownie batter. Bake until center of cheesecake is gently set and brownie sides have fallen to form a 1-inch-wide ring around filling, about 30 minutes.

Topping

3/4 cup sour cream
2 teaspoons granulated sugar
1/2 cup creamy peanut butter

Ultimate Cheesecakes

Blend sour cream and sugar in small bowl. Spread evenly atop cheesecake to within 3/4 inch of edge. Bake cheesecake 1 more minute.

Set cake on rack. Using small sharp knife, cut around top edge of cake to loosen from pan sides. Cool completely. Place peanut butter in pastry bag fitted with small (no. 1) star tip. Pipe tiny rosettes of peanut butter around edge of sour cream. Refrigerate cake until rosettes are firm, about 30 minutes. Cover pan tightly with foil and chill overnight. (Can be prepared 1 day ahead.)

Cut around pan sides to loosen cake. Release sides. Transfer cheesecake to platter. Cut into wedges and serve.

Yields 12 servings.

Cinnamon Sparkled Cheesecake

3 cups coarse Keebler Cinnamon Crisp Cracker crumbs
1/2 cup butter or margarine, melted
1 (15 ounce) container Ricotta cheese
8 ounces cream cheese
4 eggs, lightly beaten
1 cup granulated sugar
1 tablespoon vanilla extract
1/4 teaspoon salt
2 tablespoons Keebler Cinnamon Crisp Cracker crumbs to sprinkle on top

In medium mixing bowl, combine crumbs and butter. Stir with a fork to blend. Press mixture over bottom and up sides of greased 9-inch springform pan.

In large mixing bowl, beat Ricotta and cream cheese together until smooth. Add eggs, sugar, vanilla extract and salt; beat until thick and smooth. Pour cheese mixture over crumbs in springform pan. Bake in preheated 325 degree F oven for 1 hour and 15 minutes or until knife inserted near center comes out clean. Cool 20 minutes in pan before removing sides. Cool completely and refrigerate until ready to serve. Sprinkle top with Keebler Cinnamon Crisp Cracker crumbs, if desired.

Cocoa–Nut Meringue Cheesecake

1 (7 ounce) package flaked coconut, toasted
1/4 cup chopped pecans
3 tablespoons margarine, melted
16 ounces cream cheese, softened
1/3 cup granulated sugar
3 tablespoons unsweetened cocoa powder
2 tablespoons water
1 teaspoon vanilla extract
3 eggs, separated
Dash of salt
1 (7 ounce) jar Marshmallow Creme
1/2 cup chopped pecans

Combine coconut, pecans and margarine; press onto bottom of 9–inch springform pan.

Combine cream cheese, sugar, cocoa, water and vanilla extract, mixing at medium speed of electric mixer until well blended. Blend in egg yolks; pour over crust. Bake at 350 degrees F for 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 for 15 minutes. Cool.

Coconut Chocolate Cheesecake

Crust

1 cup graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons margarine, melted

Filling

2 (1 ounce) squares unsweetened chocolate
2 tablespoons margarine
16 ounces cream cheese, softened
1 1/4 cups granulated sugar
1/4 teaspoon salt
5 eggs
1 1/3 cups flaked coconut

Topping

1 cup sour cream
2 tablespoons granulated sugar
2 tablespoons brandy

Combine crumbs, sugar and margarine. Press onto bottom of 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Melt chocolate and the 2 tablespoons margarine over low heat, stirring until smooth. Cool.

Combine cream cheese, the 1 1/4 cups sugar and salt, mixing at medium speed of 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 for 55 to 60 minutes or until set.

Combine sour cream, the 2 tablespoons sugar and brandy; spread over cheesecake. Bake at 300 degrees F for 5 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Coconut Cream Cheesecake

Crust

2/3 cup all-purpose flour
1 tablespoon granulated sugar
5 tablespoons well-chilled butter, cut
into small pieces

Combine flour and sugar in large bowl. Cut in butter until mixture resembles coarse meal. Gather into ball. Wrap in plastic. Refrigerate 15 minutes.

Preheat oven to 325 degrees F. Press dough into bottom of 10-inch springform pan. Bake until golden brown, 15 to 20 minutes. Cool slightly. Reduce temperature to 300 degrees F.

Filling

24 ounces cream cheese (at room temperature)
1 1/2 cups granulated sugar
4 eggs (at room temperature)
2 egg yolks (at room temperature)
2 cups flaked coconut
1 cup whipping cream, whipped
1 teaspoon fresh lemon juice
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
Toasted coconut (optional)

Using electric mixer, beat cream cheese and sugar until smooth. Beat in eggs and yolks one at a time. Mix in flaked coconut, whipped cream, fresh lemon juice, vanilla extract and almond extract. Pour filling into crust. Bake until edges of filling area firm, about 70 minutes.

Let cool completely. Remove springform. Cover with plastic. Refrigerate 4 hours. Garnish with toasted coconut. This can also be frozen.

Coconut Macaroon Cheesecake

1 cup coconut, flaked, toasted
1/2 cup pecans, ground
2 tablespoons butter or margarine, melted
24 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
3 eggs
1 egg white
1/2 teaspoon vanilla extract
1/3 cup granulated sugar
2/3 cup coconut, flaked, toasted

In a small bowl, combine 1 cup toasted coconut, ground pecans and butter. Press onto bottom of 9" spring-form pan. Set aside.

In a large bowl beat cream cheese with electric mixer on low speed; gradually add 1/2 cup sugar, 1/2 teaspoon vanilla extract and almond extract. Beat until fluffy. Add 3 whole eggs; beat on low speed just until combined. Pour into crust-lined pan. Bake at 350 degrees F for 35 minutes or until done.

Meanwhile, in a small mixing bowl beat egg white and remaining vanilla with an electric mixer until soft peaks form (tips curl); gradually beat in the 1/3 cup sugar until stiff peaks form. Fold in 2/3 cup toasted coconut. Carefully spread atop partially baked cheesecake. Return to oven and bake 20 minutes more. Cool on wire rack for 15 minutes.

Loosen side of cheesecake from pan. Cool 30 minutes more; remove side of pan. Cool completely. Cover and chill at least 4 hours before serving.

To serve, garnish with strawberries and/or additional toasted coconut.

Coconut–Pineapple Cheesecake

1 (6 ounce) graham cracker pie crust

8 ounces cream cheese (at room temperature)

1/3 cup granulated sugar

1 (8 ounce) container Cool Whip®

Crushed pineapple, as desired

Flaked coconut, as desired

Drain pineapple. Mix cream cheese and sugar with just enough pineapple juice to mix. Add Cool Whip. Gently fold in until creamy. Spoon into pie crust. Add pineapple on top. Then sprinkle with coconut. This can be made lower fat by using low fat cream cheese and fat free Cool Whip® topping.

Coffee Brandy Cheesecake

Chocolate Crumb Crust

2 cups chocolate wafer cookie crumbs (about 40 wafers)
6 tablespoons unsalted butter, melted (3/4 stick)

Preheat oven to 350 degrees F. Mix cookie crumbs and melted butter, combining well. Press crumb mixture evenly over bottom and 1 inch up side of 9-inch springform pan. Bake 6 minutes.

Filling

32 ounces cream cheese, softened
1 1/4 cups granulated sugar
2 tablespoons all-purpose flour
4 eggs (at room temperature)
2 teaspoons vanilla extract
2 tablespoons brandy or Cognac
4 teaspoons instant coffee granules
2 tablespoons whipping cream

Mix cream cheese in large bowl of electric mixer on low speed until smooth. Add sugar and mix until smooth. Mix in flour. Add eggs, 2 at a time, mixing until batter is smooth. Mix in vanilla extract and brandy or Cognac. Dissolve coffee granules in the cream and add to batter. Pour batter into prepared spring-form pan.

Place cheesecake in large baking pan with at least 2-inch high sides. Pour water into large pan to reach 1 inch up sides of springform pan. Bake about 1 hour until top looks firm when given gentle shake. Meanwhile, prepare Topping.

Topping

2 cups sour cream
1/3 cup granulated sugar
1 teaspoon vanilla extract

Stir sour cream, sugar and vanilla extract in small bowl to blend. Gently spread mixture evenly over top of baked cheesecake. Bake 10 minutes longer.

Remove from water bath and cool thoroughly, away from drafts, about 2 hours, uncovered, so soft topping remains smooth.

Cover with plastic wrap and chill thoroughly, at least 6 hours or overnight. Store in refrigerator up to 7 days. Serve at room temperature.

Coffee Cheesecake

Crust

1 1/2 cups crushed low-fat graham wafers
1 tablespoon granulated sugar
1 egg white

Preheat oven to 375 degrees F.

Combine graham crumbs and sugar in a small bowl. Add egg white and mix well. Press onto bottom of 9-inch springform pan that has been sprayed with non-stick spray. Bake just until edges feel firm and dry, about 8 minutes. Let cool.

Filling

2/3 cup granulated sugar
1/3 cup all-purpose flour
1 tablespoon cornstarch
1 1/2 cups low-fat 1% cottage cheese
8 ounces light cream cheese
1 egg
2 egg whites
1 teaspoon vanilla extract
1/2 cup skim milk
2 tablespoons instant coffee granules
1/3 cup low-fat sour cream
3 egg whites (at room temperature)
4 tablespoons granulated sugar

Reduce oven temperature to 300 degrees F.

Combine 2/3 cup sugar, flour, and cornstarch in a small bowl. Set aside.

Process cottage cheese in a blender until smooth. Transfer to a large bowl. Add cream cheese, egg and 2 egg whites. Beat with an electric mixer on high speed until smooth, about 3 minutes.

Gradually add flour mixture and beat until well blended. Add vanilla extract and beat again.

Mix coffee granules with skim milk until dissolved. Add to cheese mixture along with sour cream. Beat until smooth.

In separate bowl, beat 3 egg whites with a mixer at high speed until soft peaks form. Add 4 tablespoons sugar, 1 tablespoon at a time, beating at high speed until stiff peaks form. Fold egg white mixture into cheese mixture.

Pour batter into prepared crust. Bake for 1 hour and 10 minutes, or until almost set. Turn oven off. Leave cake in oven for 1 hour.

Cool completely. Cover and refrigerate for 8 hours or overnight. Run knife along edges of cake before removing sides of pan.

Cookies and Cream Cheesecake

24 crushed crème-filled chocolate cookies (2 cups)
6 tablespoons margarine, softened
1 envelope unflavored gelatine
1/4 cup cold water
8 ounces cream cheese, softened
1/2 cup granulated sugar
3/4 cup milk
1 cup whipping cream, whipped
10 coarsely chopped crème-filled chocolate cookies (1 1/4 cups)

Combine cookie crumbs and margarine; press onto bottom and sides of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed of electric mixer until well blended. Gradually add gelatine 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.

Cranberry Ribbon Cheesecake

Crust

6 tablespoons butter or margarine
1 1/2 cups finely crushed vanilla wafers (about 33)

Sauce

1 cup granulated sugar
2 tablespoons cornstarch
1 1/2 cups cranberries
1 cup orange juice

Filling

1 cup cottage cheese
16 ounces cream cheese, softened
1 cup granulated sugar
2 tablespoons all-purpose flour
2 teaspoons vanilla extract
3 eggs
2 teaspoons orange zest
1 (8 ounce) container vanilla yogurt

For crust, in a small saucepan melt butter or margarine. Stir in crushed vanilla wafers. Spread mixture evenly into a 9-inch springform pan. Press onto bottom and 1 inch up sides of the pan to form a firm, even crust. Set pan aside.

For sauce, in a medium saucepan stir together 1 cup sugar and the cornstarch. Stir in cranberries and orange juice. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Remove 3/4 cup of the sauce; cool slightly. Meanwhile, cover and chill remaining sauce in the refrigerator until serving time.

Place the 3/4 cup sauce in a blender container or food processor bowl. Cover and blend or process until smooth. Set the puréed sauce aside. Wash the blender container or food processor bowl.

For filling, place cottage cheese in the blender container or food processor bowl. Cover and blend or process until smooth. Transfer cottage cheese to a large mixing bowl. Add cream cheese, 1 cup sugar, flour and vanilla extract. Beat with an electric mixer on medium to high speed until combined. Add eggs all at once. Beat on low speed just until combined. Stir in orange peel.

Pour half of the filling into the crust-lined springform pan. Drizzle puréed sauce over the filling in the pan. Carefully top with the remaining filling, covering sauce as much as possible. Then place on a shallow baking pan on the oven rack. Bake at 375 degrees F for 45 to 50 minutes or until center appears nearly set when shaken.

Remove springform pan from baking pan. Cool cheesecake in springform pan on a wire rack for 15 minutes. Loosen crust from sides of the pan and cool for 30 minutes more. Remove sides of the springform pan. Cool completely, then chill in the refrigerator for at least 4 hours before serving.

Just before serving, spread cheesecake with vanilla yogurt. Top with some of the chilled cranberry sauce. Pass remaining sauce.

Makes 12 to 16 servings.

Creamsicle Cheesecake

16 ounces cream cheese, softened
1/2 cup granulated sugar
2 eggs
3/4 cup sour cream
1 teaspoon vanilla extract
1 teaspoon orange extract
2 drops yellow food color
1 drop red food color
1 (9-inch) graham cracker pie crust

Preheat the oven to 350 degrees F.

In a large bowl, beat the cream cheese and sugar until light and fluffy. Add the eggs; beat well. Add the sour cream and vanilla extract; mix well. Place 1 cup of the mixture into a small bowl and stir in the orange extract and the yellow and red food colors.

Pour the remaining cream cheese mixture into the pie crust. Drop the orange cream cheese mixture into it by spoonful and swirl with a knife to create a marbled effect. Bake for 30 to 35 minutes, or until firm around the edges. (The center will be slightly loose.) Allow to cool for 1 hour then cover and chill for at least 8 hours before serving.

NOTE: For a nice finishing touch, top each slice of cheesecake with a dollop of whipped cream or whipped topping and half an orange slice just before serving.

Creamy Fruit 'n' Nut Cheesecake

1/4 cup butter or margarine, melted
1 cup graham cracker crumbs
1/4 cup granulated sugar
16 ounces cream cheese, softened
14 ounces sweetened condensed milk
1 envelope unflavored gelatine
1/4 cup lemon juice
1 1/3 cups ready-to-use mincemeat
1/2 cup chopped nuts
1 tablespoon grated lemon rind
1 cup whipping cream, whipped
Sour cream and nuts (optional)

Combine butter, crumbs and sugar. Pat firmly on bottom of a 9-inch springform or 9-inch square baking pan. Chill.

In a large mixer bowl, beat cream cheese until fluffy. Add sweetened condensed milk; beat until smooth.

In a small saucepan, soften gelatine in lemon juice. Over low heat, dissolve gelatine completely. Add to cheese mixture with mincemeat, nuts and rind; mix well. Thoroughly fold in whipped cream. Turn into prepared pan. Chill for 3 hours or until set. Garnish with sour cream and nuts, if desired. Refrigerate leftovers.

Creme Brulée Cheesecake

48 ounces cream cheese, softened
1 1/2 cups granulated sugar
6 tablespoons low fat sour cream
6 eggs
3/4 cup heavy cream
3 cups vanilla wafer crumbs
3/4 cup (1 1/2 sticks) unsalted butter, melted
6 tablespoons brown sugar
4 teaspoons orange peel
3/4 cup granulated sugar (for topping)
Boiling water (for baking)
Strawberries, raspberries and blueberries (for garnish)

Preheat oven to 325 degrees F.

In a bowl place the cream cheese, 1/2 cups of sugar and sour cream and beat on medium speed until mixture is smooth. Add the eggs, heavy cream and orange peel. Beat until all the mixture is smooth.

In another bowl, mix until well blended the vanilla wafer crumbs, butter and brown sugar. With fingers pat the wafer mixture into a springform pan; top the wafer mixture with the cheese mixture. Place pan into a larger pan and add boiling water to cover halfway up sides of springform pan. Bake for 40 minutes or until set.

Remove very carefully the springform pan from water and let cool for 30 minutes at room temperature.

Refrigerate for 4 hours or until serving time.

Slowly unmold the cake from the pan, sprinkle with the remaining sugar and broil under broiler until sugar melts and browns (be careful not to burn the sugar).

To serve, place cheesecake on a serving platter and surround with fresh strawberries, raspberries and blueberries.

Crunchy Pear Cheesecake

1 cup flour
3/4 cup quick oats
1/2 cup packed brown sugar
1 teaspoon cinnamon
1/2 cup butter
8 ounces cream cheese, softened
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla extract
2 ripe Bartlett pears, peeled, cored and sliced
1/4 cup chopped pecans

Preheat oven to 350 degrees F.

In a small bowl, stir flour, oats, brown sugar and cinnamon to combine. Stir in butter with a fork until mixture resembles coarse crumbs. Press 2/3 of the mixture into the bottom of a greased 9-inch pie pan. Bake for 15 minutes.

In a medium bowl, beat cream cheese with sugar, egg and vanilla extract; spread over baked crust. Top with pear slices, remaining oat mixture and nuts. Return to oven and bake an additional 30 minutes, or until topping is lightly golden. Refrigerate for at least 2 hours before cutting.

Yields 10 to 12 servings.

Czechoslovakian Cheesecake

1/2 cup butter
1/2 cup granulated sugar
3 eggs, separated
1/2 cup cottage cheese, rubbed through a strainer
1 cup ground nuts
1/3 to 1/2 cup bread crumbs
Jam
Grated chocolate
Nuts

Cream butter with sugar and egg yolks thoroughly. Blend in cheese and nuts. Fold in stiffly beaten egg whites and bread crumbs. Butter a springform pan and sprinkle with bread crumbs. Spread the cake mixture over the crumbs. Bake in a preheated 320 degree F oven for about 30 minutes.

When cake is cool, spread with jam and sprinkle with grated chocolate and nuts.

Daiquiri Cheesecake

2 graham cracker pie crusts
1 envelope unflavored gelatine
1/2 cup rum
1/2 cup lime juice
16 ounces cream cheese, softened
4 egg whites
1 cup whipping cream
1/2 cup granulated sugar
3 teaspoons lime peel, grated
4 egg yolks, beaten
1/2 cup granulated sugar

In medium saucepan, combine gelatine and 1/2 cup sugar. Stir in rum, lime juice, lime peel and egg yolks. Cook over medium heat, stirring constantly, until slightly thickened, about 8 to 10 minutes. Remove from heat; beat in cream cheese until smooth. Beat egg whites at medium speed of electric mixer until soft peaks form. Gradually add 1/2 cup sugar, then beat to stiff peaks.

In separate bowl, whip cream until soft peaks form. Fold egg white mixture and whipping cream into gelatine mixture. Pour into pie pans. Cover, and chill until firm.

Deep–Fried Cheesecake

1 prepared cheesecake (homemade or bought)
30 Oriental spring roll wrappers
Egg wash (whisk 1 egg with 1 cup of milk)
Vegetable oil (as needed)
Cinnamon Sugar (as needed)

Cut already–baked cheesecake into uniform pieces approximately 3 x 1–inches in size. One large cheesecake will produce about 30 slices for deep frying.

Lightly moisten each spring roll wrapper with the egg wash. Blot off excess egg wash with paper towel.

Place each piece of cheesecake in the middle of a wrapper. Fold top of wrapper down over the cheesecake, and both sides toward the middle. Roll each piece of cheesecake toward you until it is completely rolled up. Give this "egg roll" a gentle squeeze to make sure the dough is sealed completely.

Using a deep frying pan, heat at least 3 inches of oil to 365°F. Dip the corner of one "egg roll" in the heated oil. If the oil sizzles, it is ready. If not, heat the oil a little longer. When the oil is ready, gently release "egg rolls" into the oil and allow to brown lightly, approximately 10 seconds.

Using tongs, remove the golden–brown "egg rolls" from the oil. Place each "egg roll" in a bowl of cinnamon sugar and coat well. Place deep–fried slices of cheesecake on paper towels to cool slightly before serving.

CAUTION: These will be very hot. Allow to cool at least 5 minutes before serving. They can be enjoyed warm or cold.

Cinnamon sugar
2 cups granulated sugar
4 teaspoons ground cinnamon

Mix well.

Deep–Fried Dessert Cheesecake

Favorite plain cheesecake

Flour tortillas

**Caramel ice cream topping or
melted soft caramels**

Make your favorite plain cheesecake, but add cooked apples to the cake – apples from canned pie filling, but not the filling. After the cheesecake is firm, cut into pieces. Wrap in a flour tortilla. Tie it with string to hold it together so it will not come apart during frying. Fry in oil at 350 degrees F until golden brown.

Serve with caramel ice cream topping or melted soft caramels.

Deli Cheesecake

16 ounces cream cheese
1 pound ricotta cheese
1 1/2 cups granulated sugar
4 eggs
1/4 cup (1/2 stick) butter, melted and cooled
3 tablespoons flour
3 tablespoons cornstarch
2 1/2 teaspoons vanilla extract
2 cups sour cream

Preheat oven to 350 degrees F.

In a large bowl, cream the cheeses and sugar. Beat in the eggs one at a time, beating well after each addition. Add the melted and cooled butter, flour, cornstarch and vanilla extract. Beat until mixture is well combined. Fold in the sour cream and mix well.

Pour into an ungreased, 9 1/2-inch spring-form pan. Place pan in the middle of the preheated oven and bake for 1 hour.

Turn off the oven, leaving the cheesecake in for another 2 hours without opening the oven door.

Let cake cool completely in pan and then chill in refrigerator for at least 2 hours. "Spring" the pan, remove the cake and garnish with berries or top with glaze, if desired.

Devil's Tooth Cheesecake

Crust

1/4 cup (1/2 stick) melted butter

1 package Nabisco chocolate cookie wafers, crushed

Mix butter and crumbs and press into a 10-inch Dutch oven, going up the sides at least 1 inch.

Filling

16 ounces cream cheese

1 cup granulated sugar

1 (16 ounce) container ricotta cheese

6 eggs

1/2 cup sour cream

1 1/2 teaspoons almond extract

1 1/2 teaspoons vanilla extract

12 ounces chocolate chips

1/4 cup butter

1/2 cup whipping cream

Mix first five ingredients until smooth. Melt chips, butter and whipping cream over low heat until smooth. Add almond extract. Pour 1/3 of white mixture into chocolate mixture and mix well. Pour this into crust.

Add vanilla extract to remaining white mixture and carefully pour this over the chocolate layer already in the Dutch oven. This is very dense and takes about 1 1/4 hours to bake. It is done when the top cracks and is firm. This cheesecake is great warm or cold.

Easy Key Lime Cheesecake

Filling

1 pound cream cheese, softened

3/4 cup fresh lime juice

1 (14 ounce) can sweetened condensed milk

1 teaspoon finely grated fresh lime zest

In a food processor blend cream cheese, lime juice and condensed milk until smooth. Add zest and pulse just until combined. Pour filling into shell. Cool in fridge for at least 6 hours.

You can top it with Cool Whip® or whipped cream...and you can put slices of lime on top for decoration..

Easy Mocha Cheesecake

- 1 (11.1 ounce) package Jell-O® No Bake Cheesecake**
- 2 tablespoons granulated sugar**
- 1/3 cup butter or margarine, melted**
- 1 (15g) envelope or 2 tablespoon General Foods International Coffees® Suisse Mocha Flavor or other variety desired**
- 1 1/2 cups cold milk**

Mix crumbs, sugar and butter thoroughly with fork in 9-inch pie plate until crumbs are well moistened. Press firmly against side of plate, first, using finger or large spoon to shape edges. Press remaining crumbs firmly onto bottom using measuring cup.

Beat General Foods International Coffees® Suisse Mocha, milk and filling mix with electric mixer on low speed until blended. Beat on medium speed 3 minutes (filling will be thick). Spoon into crust. Refrigerate at least 1 hour.

Makes 8 servings.

Easy Pineapple Cheesecake

1 (16 ounce) container sour cream
1 (3.4 ounce) box instant vanilla pudding
1 (8 ounce) can crushed pineapple, undrained
1 prepared graham cracker pie crust
Optional for serving: Fresh berries

To cut calories, you can use light sour cream and sugar-free instant pudding.

In large bowl, beat sour cream, pudding mix and pineapple with electric hand mixer 2 minutes.

Pour filling into crust and refrigerate several hours or overnight.

Cut into wedges and serve. Top with fresh berries, if desired.

Emeril's Key Lime Cheesecake

Crust

5 tablespoons butter, melted
2 cups plus 2 tablespoons granulated sugar
1 cup graham cracker crumbs

In a mixing bowl, combine the melted butter, 2 tablespoons of the sugar and graham cracker crumbs. Mix well. Press the crust firmly over the bottom of a 9-inch spring-form pan. Set aside.

Filling

1 envelope unflavored gelatine
3/4 cup Key lime juice
4 eggs (at room temperature)
2 egg yolks (at room temperature)
2 tablespoons grated Key lime zest
16 ounces cream cheese (at room temperature)
2 egg whites (at room temperature)
Pinch of salt
2 cups sweetened whipped cream

In a saucepan dissolve gelatine in the Key lime juice for about 5 minutes. Add 1 1/4 cups of the sugar, eggs, egg yolks and lime zest. Mix well. Cook over medium heat until the mixture thickens and is pudding-like, about 7 to 8 minutes. Remove from the heat.

In the bowl of an electric mixer fitted with a paddle attachment, beat the cream cheese until smooth. With the mixer running, add the lime mixture slowly and beat until smooth. Remove the mixture and turn into a bowl and cool completely. Cover with plastic wrap and refrigerate until chilled, stirring every 10 minutes.

In the bowl of an electric mixer with a whip attachment, place the egg whites and remaining 1/4 cup sugar. Whip on medium high until stiff peaks form. Remove the lime and cheese mixture from the refrigerator. Fold the egg whites into the lime mixture and blend thoroughly. Pour the mixture into the prepared crust. Cover with plastic wrap and refrigerate until set, about 4 hours.

Remove from the refrigerator. Run a sharp knife along the sides of the pan and remove the spring-form. Spread the whipped cream evenly over the top of the cake.

Candied Zest

1 cup simple syrup (1 cup granulated sugar and
1 cup water heated until sugar dissolves)
Rind of 2 limes, julienned
12 sprigs fresh mint

In a saucepan over medium heat, combine simple syrup and lime zest. Bring the liquid to a simmer and cook for 3 to 4 minutes. Remove the zest from the liquid and cool on parchment paper.

Cut the cake into individual servings. Garnish with candied lime zest and mint sprigs.

English Toffee Cheesecake

Crust

1 1/2 cups graham cracker crumbs
1/2 cup toasted almonds, finely chopped
1/2 cup English toffee bits (such as Skor)
2 tablespoons dark brown sugar, packed
1/4 teaspoon salt
6 tablespoons unsalted butter, melted

Preheat oven to 350 degrees F.

Mix first 5 ingredients in medium bowl. Add butter; stir until moist clumps form. Press mixture over bottom and 1 inch up sides of 10-inch-diameter springform pan. Bake crust until just set, about 5 minutes. Set aside. Reduce oven temperature to 325°F.

Filling

32 ounces cream cheese (at room temperature)
1 cup dark brown sugar, packed
4 large eggs
1 tablespoon vanilla extract
1/4 teaspoon almond extract
8 ounces chocolate-covered English toffee
(such as Skor or Heath bars), cut into
1/2-inch pieces

Beat cream cheese and sugar in large bowl until blended. Beat in eggs 1 at a time, blending well after each addition. Beat in both extracts. Pour half of mixture into prepared crust; sprinkle with toffee pieces. Pour remaining mixture over. Bake until edges are puffed but center is barely set, about 55 minutes. Meanwhile, prepare topping:

Topping

1 (16 ounce) container sour cream
1/2 cup granulated sugar
1 teaspoon vanilla extract
Assorted candies (such as gumdrops
and holiday M&M's)

Mix sour cream, sugar and vanilla extract in medium bowl until smooth. Pour topping over hot cheesecake. Bake cake until topping is just set, about 5 minutes. Transfer to rack; cool 10 minutes. Run knife between cake and pan sides. Chill cake uncovered overnight.

Remove pan sides and place cake on platter. Garnish top with candies.

NOTE : Prepare this cake a day ahead.

Everyday Cheesecake

Crust

1 1/4 cups graham cracker crumbs

1/4 cup granulated sugar

1/3 cup Crisco®, melted

Filling

16 ounces cream cheese, softened

1 (14 ounce) can sweetened condensed milk

3 eggs

3 tablespoons lemon juice

1 (8 ounce) container sour cream (at room temperature)

1 (21 ounce) can cherry pie filling, chilled

Preheat oven to 300 degrees F.

Combine crumbs, sugar and shortening; press firmly on bottom of a 9-inch deep-dish pie pan.

In a large bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in eggs and lemon juice. Pour into prepared pan. Bake 45 minutes or until center is set; top with sour cream. Bake 5 minutes longer. Let cool, then chill. Top with pie filling.

Fluffy Cheesecake

Crust

1/2 cup (1 stick) butter

22 finely crushed graham crackers (2 cups)

Filling

1 small box lemon gelatin

1 cup boiling water

1 cup granulated sugar

3 ounces cream cheese

1 small can crushed pineapple, drained

1 large can evaporated milk (almost frozen)

Juice of 1/2 lemon

Melt butter and add graham crackers. Press all but 1/2 cup of this mixture in a 13 x 9–inch dish.

Dissolve gelatin in water; cool. Cream sugar and cream cheese (a little of the cooled gelatin makes this easier). Whip canned milk, adding lemon juice; beat until very stiff. Mix gelatin and cream cheese mixture together. Add pineapple. Fold in whipped milk mixture. Pour into crumb–lined dish. Sprinkle remaining crumbs on top, adding 1/2 cup finely chopped nuts if desired. Chill.

Fourth of July Cheesecake

1 frozen Sara Lee Cream Cheese Cake
1 cup halved fresh strawberries
1/2 cup fresh blueberries
2 tablespoons currant jelly

Thaw cheese cake out of package at room temperature for 30 minutes; cut into 6 pieces. Thaw cheese cake an additional 30 to 45 minutes.

Arrange strawberry halves around top edge. Pile blueberries in the center, leaving a white area between strawberries and blueberries. Melt jelly, then cool to lukewarm; carefully spoon just over the strawberries and blueberries.

Frangelico Cheesecake

The liqueur, Frangelico, is a delicate blend of wild nuts, berries and herbs with a nutty flavor. You can also pour it over ice cream.

32 ounces cream cheese

3 eggs

3/4 cup granulated sugar

1 teaspoon vanilla or almond extract

1/2 cup Frangelico®

Blend all ingredients at low speed of electric mixer. Pour into 9-inch springform pan where a graham cracker crust has been baked in the bottom, then cooled. Preheat oven to 350 degrees F. Bake for 40 to 50 minutes. Chill 2 to 3 hours.

Decorate top with raspberries and boysenberries.

Frango Mint Cheesecake

Marshall Field has been making these Frango Mints in their kitchen since 1930, and they are shipped all over the world. Their kitchen produces 800,000 pounds of Frango Mints every year. This cheesecake is served in their famous Walnut Room.

Chocolate Cookie Crust

Separate 30 Oreo cookies and scrape off all the filling. You will have 60 halves. Pulverize these, along with 4 tablespoons of butter, in a blender. Pack firmly into a 10-inch springform pan.

Filling

Melt 1 cup chopped Frango Mints (original flavor) in a double boiler. With an electric mixer on medium speed, beat in 24 ounces of softened cream cheese and 1 cup sugar. Add 2 eggs at low speed, then beat in the melted Frango Mints. Add 1/3 cup whipping cream and 1 teaspoon vanilla extract. Blend well. Spread evenly over the crust. Bake at 350 degrees F for 35 minutes. The center will be slightly shaky when you remove it from the oven. Place it on a wire rack, and the center will firm as it cools. At this point you may either freeze it or wait until it cools completely, then glaze it.

Glaze

Mix 1/4 teaspoon plain gelatin with 1 tablespoon ice cold water. Melt 4 chopped Frango Mints and let them cool slightly. Stir into the gelatin mixture. Add 1/2 cup sour cream and a speck of salt. Spread over the cold Frango Mint Cheesecake.

Fresh Peach Cheesecake

Crust

1 cup graham cracker crumbs
1/4 cup granulated sugar
1/4 cup softened butter

Blend together; press firmly into even layer over bottom of 9-inch springform pan.

Filling

3 envelopes unflavored gelatine
3/4 cup water
2 pounds peaches (6 medium size)
1 tablespoon fresh lemon juice
2 egg yolks
3/4 cup granulated sugar
16 ounces cream cheese (at room temperature)
2 egg whites
1/2 teaspoon salt
1/4 cup granulated sugar
1 cup heavy cream

Soften gelatine in water. Pit and thoroughly crush or purée peaches in blender (should have 3 cups). Stir in lemon juice. Beat egg yolks slightly in top of double boiler. Stir in 1/2 cup crushed peaches and 3/4 cup sugar. Cook and stir over hot water until mixture thickens. Mix in softened gelatine. Remove from heat.

Combine cream cheese and remaining peaches. Stir in gelatine mixture. Chill until mixture mounds. Beat egg whites and salt until foamy. Gradually beat in 1/4 cup sugar until stiff peaks form. Whip cream stiff. Fold egg whites and cream into cheese mixture. Pour into prepared pan. Chill at least four hours or until firm. Serve with Crushed Peach Sauce.

Makes 12 servings.

Crushed Peach Sauce

6 medium peaches (about 2 pounds)
1/3 cup granulated sugar

Pit and slightly crush peaches. Stir in sugar.

Makes 2 1/4 cups.

Fried Cheesecake with Praline Sauce

Cheesecake

1 slice frozen cheesecake
1 cup buttermilk
1 cup cornflake crumbs
Peanut oil (for frying)

Defrost cheesecake slightly. Dip into buttermilk; lift to drain excess liquid. Roll into cornflake crumbs, pressing slightly to coat cheesecake completely. Refreeze for at least two hours.

Heat peanut oil to 325 degrees F. Immerse cheesecake completely. Deep fry for approximately 1 minute.

Praline Sauce

1 cup chopped pecans
1 1/2 ounces Amaretto
2 1/2 ounces light brown sugar
5 ounces heavy cream

Heat pecans in skillet. Add Amaretto and reduce. Add brown sugar and cream. Cook on medium heat and reduce to half. Pour over cheesecake.

Frozen Blueberry Ripple Cheesecake

3/4 cup graham cracker crumbs
2 tablespoons granulated sugar
3 teaspoons melted butter or margarine
1 cup granulated sugar
1/3 cup water
1/8 teaspoon cream of tartar
3 egg whites
16 ounces cream cheese
1/2 cup dairy sour cream
2 teaspoons vanilla extract
1 tablespoon grated lemon rind
1/2 cup blueberry preserves
Whipped cream
Fresh or frozen unsweetened blueberries

Combine crumbs, sugar and butter or margarine in a small bowl; blend well. Press firmly over bottom of an 8-inch springform pan. Chill.

Combine sugar, water and cream of tartar in a small saucepan; bring to boiling. Boil rapidly 8 to 10 minutes or until syrup registers 236 degrees F on a candy thermometer (or until syrup spins a 2-inch thread when dropped from a spoon).

Meanwhile, in large bowl of electric mixer, beat egg whites until stiff peaks form; pour hot syrup in a thin stream over beaten egg whites while continuing to beat constantly. Continue beating until very stiff peaks form and mixture cools (approximately 15 minutes). Set aside.

Using electric mixer, beat together cream cheese and sour cream until light and fluffy; beat in vanilla extract and lemon rind (1/4 teaspoon of ReaLemon juice can be substituted). Add 1/4 of the egg white mixture and stir by hand to combine well. Fold remaining egg white mixture into cream cheese mixture until no streaks remains. Spoon about 1/4 of mixture into prepared springform pan; drizzle part of blueberry preserves over; continue to layer cheese mixture and preserves in this way. Freeze overnight or until firm.

Decorate with whipped cream and blueberries.

NOTE: Strawberry preserves and fresh strawberries may be substituted for blueberries.

Frozen Cheesecake

1/2 pound dry cottage cheese
3 ounces cream cheese
1/2 cup granulated sugar
2 eggs, separated
1 cup heavy cream
1 teaspoon vanilla extract
1 cup graham crackers, crushed

Cream cottage cheese and cream cheese together. Add sugar gradually and beat until creamy. Add egg yolks, one at a time, beating well after each addition. Beat egg whites until stiff. Whip cream and combine with egg whites. Add to first mixture, folding carefully. Add vanilla extract. Sprinkle half of graham cracker crumbs in bottom of refrigerator tray. Add cheese mixture and top with remaining crumbs. Freeze.

Frozen Mocha Cheesecake

Crust

1 1/4 cups chocolate cookie crumbs

1/4 cup granulated sugar

1/4 cup butter, melted

Filling

8 ounces cream cheese

1 can sweetened condensed milk

2/3 cup chocolate syrup

2 tablespoons instant coffee

1 tablespoon hot water

1 cup whipping cream, whipped

In a small bowl, combine crumbs, sugar and butter. Pat mixture into a 9-inch springform pan or a 13 x 9-inch pan, covering both bottom and side. Chill.

In a large bowl, beat cheese until fluffy. Add milk and syrup. Beat until smooth. In small bowl, dissolve coffee in water. Add to other mixture. Mix well and fold in whipped cream. Pour into chilled pan. Cover and freeze for 6 hours. Garnish with additional cookie crumbs.

Fruit Filled Cheesecake

1 cup all-purpose flour
1 cup rolled oats
1/2 teaspoon baking powder
1/3 cup packed brown sugar
1/2 cup butter
1 3/4 cups apple pie filling
16 ounces cream cheese, softened
1 cup granulated sugar
1 1/2 teaspoons vanilla extract
2 cups sour cream
3 eggs

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine flour, oats, baking powder, brown sugar and butter. Press all but 3/4 cup of the crumb mixture into the bottom of a 10-inch round baking pan. Spread the fruit pie filling over the top and sprinkle with the remaining crumbs. Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove from oven and let cool for 10 minutes.

In a large bowl, beat the cream cheese and sugar together. Add the vanilla and sour cream and beat until smooth. Beat in the eggs one at a time. Pour batter into the prepared crust. Place the pan in a large roasting pan and place in the oven. Fill the roasting pan with water to the 1 inch mark. Bake at 350 degrees F (175 degrees C) for 55 minutes. Remove cake from oven, cool to room temperature and refrigerate overnight.

Fudge Truffle Cheesecake

Chocolate Crumb Crust

1 1/2 cups vanilla wafer crumbs
1/2 cup confectioners' sugar
1/3 cup Hershey's cocoa powder
1/3 cup melted butter or margarine

In a medium bowl, combine vanilla wafer crumbs, confectioners' sugar, Hershey's cocoa powder and melted butter or margarine. Press firmly onto the bottom of a 9-inch deep-dish pie pan or a 9-inch springform pan. Set aside.

Filling

1 (12 ounce) package chocolate chips
24 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
4 eggs
2 teaspoons vanilla extract

Preheat oven to 300 degrees F.

In a heavy saucepan, over very low heat, melt chips, stirring constantly. In a large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips and remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool; chill. Refrigerate leftovers.

Fuzzy Navel Cheesecake

Cookie Crust*

3/4 cup flour

1/4 cup butter or margarine, softened

2 1/2 tablespoons granulated sugar

1/2 teaspoon vanilla extract

1 egg, lightly beaten

In a medium bowl, stir together flour and sugar. Add egg, butter and vanilla extract. Beat with electric mixer until well combined. With greased fingers press dough evenly onto bottom of a greased 9-inch springform pan. Bake at 350 degrees F for 12 to 15 minutes or until lightly browned. Remove from oven and set aside.

* Can also use an 8-ounce package of refrigerated sugar cookie dough.

Filling

24 ounces cream cheese

1/2 cup frozen orange juice concentrate, thawed

3/4 cup granulated sugar

1/4 cup sour cream

1/4 cup peach schnapps

5 teaspoons cornstarch

2 teaspoons lemon juice

3 eggs

1 1/4 teaspoons vanilla extract

1 egg yolk (optional)

In a large bowl combine first 4 ingredients. Beat with electric mixer until smooth. Add eggs and yolk, one at a time, beating well after each addition. Beat in orange juice, peach schnapps, lemon juice and vanilla extract. Pour mixture over the crust. Bake at 350 degrees F for 15 minutes.

Lower temperature to 200 degrees F and bake for an additional hour and 10 minutes, or until center no longer looks shiny or wet. Remove cake from oven and run a knife around the edge of pan. Chill, uncovered, overnight.

Orange Marmalade Glaze

2/3 cup orange marmalade

1 1/2 tablespoons frozen orange juice concentrate, thawed

3 tablespoons peach schnapps

1 1/2 tablespoons cornstarch

2 teaspoons lemon juice

In a small saucepan, combine all ingredients. Cook and stir until

thickened and bubbly. Cook and stir 2 minutes more. Pour over cheesecake. Chill until serving time.

Makes 12 to 18 servings.

German Chocolate Cheesecake

1 (18.25 ounce) box German chocolate cake mix
2/3 cup shredded coconut
1/3 cup soft butter
3 eggs
16 ounces cream cheese, softened
2 teaspoons vanilla extract
3/4 cup granulated sugar

Mix cake mix, coconut, butter and 1 egg and put into bottom of a 12 x 9–inch ungreased pan. Beat cream cheese with remaining 2 eggs, vanilla extract and sugar until smooth. Spread over the cake mix in pan and bake at 350 degrees F for 20 to 25 minutes. Remove from oven and spread Sour Cream Frosting over top. Allow cake to cool. Refrigerate at least 8 hours before cutting.

Sour Cream Frosting

1/4 cup granulated sugar
2 cups sour cream
1 teaspoon vanilla extract

Add sugar and vanilla extract to sour cream and stir until sugar is dissolved.

German Kasekuchen

Crust

2 cups flour, sifted
4 tablespoons butter (no margarine)
1/2 cup granulated sugar
1 large egg
1 teaspoon baking powder

In a large mixing bowl, blend all the ingredients, cutting in butter and working the mixture with your hands until it is well mixed and workable. Divide the dough into 2 equal portions. Use one-half to line the bottom of a greased 9-inch spring-form pan, the other half to line the sides of the pan. Either roll out the dough or press it in with your fingers. Chill before filling. Preheat oven to 375 degrees F.

Filling

3 cups cottage cheese
1/2 cup cornstarch
1 teaspoon baking soda
1 cup granulated sugar
4 large eggs
1/2 teaspoon lemon rind, grated
1/2 teaspoon pure vanilla extract
1 cup sour cream
1 cup raisins

Press the cottage cheese through a sieve. Combine cornstarch and baking powder and set aside.

In a large mixing bowl, combine cottage cheese with sugar, eggs, lemon rind and vanilla extract. Beat until very smooth. Add the dry mixture to the cheese and blend well. Stir in sour cream raisins. Pour the cheese mixture into the prepared crust and bake for one hour or until done. The center will remain soft. Turn off the oven and prop the door open. Allow the cake to cool to room temperature. Serve cheesecake at room temperature.

Ghiradelli Chocolate–Almond Layered Cheesecake

Crust

2/3 cup almonds, finely chopped
1 1/4 cups finely crushed vanilla wafers
1/3 cup butter, melted

Filling

8 ounces (2 baking bars) Ghiradelli Bittersweet
Chocolate, broken into 1-inch pieces
8 ounces cream cheese, softened
1 cup granulated sugar
3 eggs
1 cup sour cream
1/4 cup almond–flavored liqueur
1/4 teaspoon salt (optional)

Preheat oven to 350 degrees F.

Grease a 9-inch springform pan. Place the almonds on a baking sheet and toast in the preheated oven for 4 minutes. Allow almonds to cool.

Place the toasted almonds in a food processor and process until finely ground. Combine the wafer crumbs, ground almonds and butter. Mix well. Press the mixture onto the bottom of the spring–form pan and 1 1/2 inches up the sides. Bake 8 minutes. Place on a wire rack and let cool completely.

To prepare the filling, melt the chocolate in a double boiler over hot, but not boiling, water. Stir occasionally until the chocolate is smooth. Set aside.

In a medium–size mixing bowl, beat the cream cheese on low just until smooth. Gradually add the sugar and combine beating until smooth. Scrape down the sides of the bowl and beaters with a rubber spatula. Add the eggs, one at a time, beating well after each addition and scraping down the bowl as needed. With the mixer on low, gradually add the sour cream, almond liqueur, and salt, beating just until smooth.

Divide the batter in half. Add the melted chocolate to one half of the batter, stirring until smooth. Pour the chocolate batter into the crust; spread to create one even layer. Carefully spoon the plain batter on top of the chocolate batter. Place the pan in the oven and immediately reduce the temperature to 325 degrees F. Bake cake for 50 to 60 minutes, or until the center is just set.

Turn off the oven, and leave the cake inside for 30 minutes with the oven door closed. Transfer the cheesecake to a wire rack. Loosen it from the sides of the pan with a metal spatula. Let the cheesecake cool completely, then chill it at least 8 hours or overnight. Store covered in the refrigerator.

Yields 16 servings

Gingerbread Cheesecake

1 pound cream cheese (at room temperature)
1/2 teaspoon vanilla extract
4 eggs
1/2 cup granulated sugar
2 tablespoons granulated sugar
1/4 cup molasses
4 tablespoons butter, softened
1 teaspoon ground ginger
1 teaspoon cinnamon
1/4 teaspoon fresh nutmeg, grated
1/8 teaspoon ground cloves
1/4 teaspoon salt
1/2 cup light brown sugar
1 1/2 teaspoons baking soda
1 cup flour

Preheat the oven to 350 degrees F. Butter a 9-inch springform pan.

In a mixer bowl, beat the cream cheese on high speed until light and smooth, about 3 minutes. With the mixer on, beat in the vanilla extract. Add two of the eggs, 1 at a time, beating until thoroughly blended. Gradually add the granulated sugar and beat until the mixture is light and fluffy, about 3 minutes; set aside.

In a medium saucepan, heat the molasses over low heat until bubbles begin to form around the sides. Remove from the heat and stir in the butter, 1 tablespoon at a time, until completely blended. Scrape the molasses into a medium bowl and stir in the ginger, cinnamon, nutmeg, cloves and salt. Add the brown sugar and beat with a wooden spoon until smooth. Let cool to room temperature.

Beat the remaining 2 eggs into the gingerbread batter, 1 at a time, until well blended. Stir in the baking soda, then beat in the flour in 3 batches until completely incorporated. Using a tablespoon, drop half the gingerbread batter in spoonfuls into the prepared pan. Use one-fourth of the reserved cream cheese mixture to fill in the empty spaces. Dollop the remaining gingerbread batter on top of the cream cheese mounds. Fill in with another one-fourth of the cream cheese mixture. Swirl with the flat edge of a knife to marbleize the batters (be careful not to overmix). Smooth the remaining cream cheese mixture over the top. Bake in the middle of the oven for 50 minutes, or until the top of the cake begins to crack. Let cool to room temperature. Remove the sides of the spring form pan, cover and refrigerate. Serve chilled.

Goosey Butter Cheesecake

1 (2-layer) yellow cake mix with pudding
2 eggs
1 stick (1/2 cup) butter or margarine, melted

Melt butter in 11 x 9 inch baking pan. Spread around to coat evenly. Pour melted butter in mixing bowl; add eggs and beat. Add cake mix and blend thoroughly. Batter will be very thick. Spread batter in buttered pan.

Mix together and pour over cake batter:

1 stick (1/2 cup) butter or margarine, melted
8 ounces cream cheese, softened
1 (1 pound) box powdered sugar, sifted
2 eggs

Bake at 325 degrees F for 40 to 45 minutes.

To keep bottom from browning too much, place another cake pan with water in it on lower rack. Bake until sides are firm, middle with still be wiggly. Cake will rise and then fall in the middle when it is cooled. Sprinkle with powdered sugar.

Granny Apple Cheesecake

Crust

1 1/4 cups graham cracker crumbs
1/4 cup butter or margarine, melted
2 tablespoons granulated sugar
1/4 teaspoon ground cinnamon

In a small bowl, combine all ingredients. Mix well. Press firmly into a 9-inch springform pan, cover bottom and 1 1/4 inches up sides. Chill for 1 hour.

Apple–Cheese Filling

2 envelopes unflavored gelatine
3/4 cup granulated sugar, divided
1 cup low fat milk
2 eggs, separated
1 tablespoon lemon juice
1/2 teaspoon grated lemon peel
1/4 teaspoon salt
2 cups (1 pound) small curd cottage cheese
2 large Granny Smith apples, pared, cored
and shredded (2 cups)

In a medium saucepan, combine gelatine with 1/2 cup sugar. Stir in milk, egg yolks, lemon juice, lemon peel and salt. Cook over low heat, stirring constantly with a wire whisk, until gelatine dissolves. Remove from heat.

In a large bowl, beat cottage cheese until smooth. Gradually beat in gelatine mixture. Stir in shredded apples. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

In a small bowl, beat egg whites until foamy. Gradually add remaining 1/4 cup sugar, beating until stiff peaks form. Fold into apple–cheese mixture. Pour into prepared pan. Chill overnight or 8 to 12 hours until firm.

Grasshopper Cheesecake

Crust

1 1/2 cups chocolate cookie crumbs

1/4 cup melted butter

1/4 teaspoon cinnamon

Combine chocolate cookie crumbs with melted butter and cinnamon. Toss and mix well. Press into the bottom and up the sides of a 9-inch springform pan. Refrigerate.

Filling

1 pound cream cheese (at room temperature)

1 cup granulated sugar, divided

1/3 cup crème de menthe

3 tablespoons crème de cacao

2 tablespoons flour

1/2 teaspoon salt

6 eggs, separated

1 cup sour cream

2 ounces semisweet chocolate, grated

Preheat oven to 325 degrees F.

Beat the cream cheese in a mixing bowl until light and soft. Add 3/4 cup of the sugar and mix well. Stir in the crème de menthe and the crème de cacao, flour and salt. Beat until the mixture is blended well. Add the egg yolks and sour cream, and beat until the batter is smooth and blended.

Combine the egg whites and 1/4 cup remaining sugar and beat until the whites stand in soft peaks. Fold the beaten whites into the cream cheese mixture. Pour the batter into the crust and bake for about 1 hour, or until the cake has puffed and trembles just slightly when shaken. Do not overbake; it will settle and firm somewhat as it cools. If the cake cracks as it bakes, that is fine. Remove and cool. Garnish with grated chocolate.

Yields 8 servings.

Great Canadian White Chocolate Cheesecake

Crust

2 cups graham or chocolate cookie crumbs

1/4 cup granulated sugar

1/3 to 1/2 cup melted butter

Mix together and press into a greased 10-inch spring-form or cheesecake pan. Bake at 350°F for 10 minutes. Meanwhile, prepare filling.

Filling

4 eggs

1/4 cup granulated sugar

2 1/2 pounds cream cheese

1/2 cup melted butter

2 tablespoons vanilla extract

12 ounces melted white chocolate

Place eggs and sugar into bowl of a large food processor. Do NOT use a blender as it will not be the same! You're better off doing it by hand, starting with the cream cheese and sugar, then adding eggs. Process until sugar is dissolved. Add cream cheese in 4 or 5 additions. Scrape sides of bowl often, and process until smooth. With the machine still running, add remaining ingredients. Process a few more seconds. Pour over prepared crust. Bake at 350°F for 30 to 35 minutes and no longer! It will look loose and under baked, but that is how it is supposed to be. Resist the urge to bake until it is set, otherwise it will be dry and grainy. The middle 3 inches should still be wobbly. Let cool, refrigerate overnight. It will set.

Bring to room temperature to serve, and use a hot, wet knife to slice. You can serve 14 to 16 people with this cheesecake. It is very rich and creamy.

Guava Rum Cheesecake

Crust

1 1/4 cups graham cracker crumbs
1/3 cup melted butter
2 tablespoons granulated sugar

Filling

1 cup guava paste
1/3 cup rum
2 pounds cream cheese, room temperature
2 cups granulated sugar
4 eggs
2 teaspoons vanilla extract
1 tablespoon grated lemon zest

Glaze

1/4 cup guava jelly
1 tablespoon water

Preheat oven to 350 degrees F. Butter a 9–inch springform pan.

Crust: Prepare the crust by combining the ingredients and pressing onto the bottom and up the sides of the pan. Bake until dry – about 8 minutes. Set aside to cool.

Filling: Melt the guava and beat constantly two to three minutes until very smooth. Add the rum and let it cool. Set aside.

In a large bowl, beat the cream cheese. Add the sugar, eggs one at a time, vanilla extract and lemon zest. Gently fold in the melted guava mixture. Pour into the prepared pan. Bake for 1 1/4 hours. If top starts to brown, tent with foil.

When done, turn heat off, open oven door a few inches and let it cool inside oven for 20 minutes.

Refrigerate for at least 6 hours or overnight.

Glaze: Mix glaze ingredients together in a small saucepan until melted and it is the consistency of heavy cream. Let it cool and brush on top of cold cake. Cover and chill for at least 30 minutes to set.

Haystack Boulder Mountain Chevre Cheesecake

3/4 pound Haystack Mountain Boulder Chevre, at room temperature
3/4 cup plus 2 tablespoons granulated sugar
1 1/2 teaspoons fresh lemon juice
1 teaspoon minced lemon zest (from 1 small lemon)
1 teaspoon vanilla extract
6 large eggs, separated
3 tablespoons all-purpose flour
3 large peaches, peeled, pitted, and cut into 1/4-inch slices
1/4 cup blueberries
Confectioners' sugar

Whipped cream or crème fraîche (optional)

Preheat the oven to 350 degrees F. Butter a 9-inch round cake pan and dust with 1 tablespoon of the sugar.

In a medium bowl, combine the cheese with the 3/4 cup sugar, lemon juice, lemon zest, and vanilla. Beat at medium speed until smooth. Beat in the egg yolks, one at a time, incorporating each one completely before adding the next. Turn the mixer to low and add the flour.

In another bowl, using clean beaters, beat the egg whites until firm. Beat one third of the egg whites into the cheese mixture. Gently fold in the rest of the egg whites. Spoon the batter into the prepared pan and bake until a wooden pick inserted in the center comes out clean and the cake is deep golden brown, 35 to 45 minutes. Do not under-bake. Cool for 15 minutes on a cooling rack. Remove the cake from the pan and cool completely.

In a bowl, mix the peaches and blueberries together with the remaining 1 tablespoon sugar. (You may need more or less sugar, depending on the sweetness of the fruit.) Set aside.

When ready to serve, invert the cake onto a serving plate. Dust with confectioners' sugar, and spoon the fruit on top of the cake, leaving a 1-inch border all the way around. Cut and serve, garnishing each piece with a little whipped cream.

Serves 8 to 10.

Hazelnut Praline Cheesecake

Makes 12 servings

Crust

1 1/4 cups cake flour
1/2 teaspoon ground allspice
1/2 cup plus 2 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/4 cup (packed) golden brown sugar

Filling

Hazelnut Praline

32 ounces cream cheese, room temperature
1 cup granulated sugar
2 tablespoons all-purpose flour
2 tablespoons whipping cream
1/2 teaspoon nutmeg
1 teaspoon vanilla extract
4 large eggs

For crust: Position rack in center of oven; preheat to 350°F. Butter 9-inch-diameter springform pan with 2 3/4-inch-high sides. Mix flour, butter and brown sugar in processor until moist clumps form. Press mixture onto bottom of prepared pan. Bake until crust is golden, about 25 minutes. Cool. Wrap outside of pan with double layer of heavy-duty foil.

For filling: Reserve 1/2 cup praline for garnish. Grind remaining praline to powder in processor. Beat cream cheese and sugar, nutmeg in large bowl until smooth. Beat in flour, then cream and vanilla. Beat in eggs 1 at a time. Fold in praline powder.

Transfer filling to crust. Place springform pan in roasting pan. Pour enough hot water into roasting pan to come halfway up sides of springform pan. Bake until center is just set, about 1 hour 20 minutes.

Transfer cake to rack. Run small sharp knife around sides of cake to loosen. Cool completely. Remove foil from pan sides. Chill cake overnight. (Can be prepared 3 days ahead. Cover and keep refrigerated.)

Release pan sides. Transfer cake to platter. Mound reserved coarsely crushed praline atop center of cake and serve.

Heath Bar Cheesecake

**1 (18 ounce) package refrigerated oatmeal cookie
dough with chocolate and butterscotch chips***
16 ounces cream cheese, softened
2 eggs
1/2 cup granulated sugar
1 teaspoon vanilla extract
4 (1.4 ounce) Heath candy bars, coarsely chopped*

To make the dough easier to slice, freeze it for two to three hours before starting the recipe.

Preheat oven to 350 degrees F. Coat a 9-inch deep-dish pie pan with nonstick cooking spray.

Slice the cookie dough into 24 slices and arrange on the bottom and up the sides of the pie plate. Press the dough together, making a uniform crust; set aside.

In a large bowl, with an electric beater on medium speed, beat the cream cheese, eggs, sugar and vanilla extract for 1 minute, until well mixed. Stir in the candy pieces and pour into the pie plate. Bake at 40 to 45 minutes until the center is firm. Remove from the oven and cool. Cover loosely, then chill for at least 4 hours or overnight before serving.

Heavenly Chocolate Cheesecake

2 cups crushed vanilla wafers
1 cup ground toasted almonds
1/2 cup granulated sugar
1/2 cup butter, melted
2 cups milk chocolate chips
1 envelope unflavored gelatine
1/2 cup milk
16 ounces softened cream cheese
1/2 cup sour cream
1/2 teaspoon almond extract
1/2 cup whipping cream, whipped

For the crust, combine crumbs, almonds, sugar and butter in a bowl. Mix well. Press firmly onto bottom and 2 inches up sides of a 9-inch springform pan.

For the filling, melt chocolate chips in a heavy saucepan over low heat, stirring frequently. In a small saucepan, sprinkle gelatine over milk; let stand for 1 minute. Warm over low heat, stirring frequently, until gelatine is dissolved. In a large mixer bowl, beat cream cheese, sour cream and chocolate until fluffy. Beat in gelatine mixture and almond extract. Fold in whipped cream; pour into crust. Chill about 3 hours or until firm. Run knife around edge of cheesecake; remove rim. Garnish as desired.

Honey Crunch Cheesecake

1 1/2 cups crushed graham crackers
125 gm melted butter

Mix together and press into a springform tin. Chill.

250gm cream cheese
1 tin condensed milk
1 tablespoon gelatine dissolved in 1/3 cup boiling water
1 cup cream, softly whipped
2 chocolate coated honeycomb bars, roughly crushed

Beat cream cheese and condensed milk until smooth (with a mixer or in a food processor). Add gelatine mixture and beat for a further minute. Fold in cream and crushed honeycomb bars with a wooden spoon. Pour into prepared biscuit base and chill for at least four hours.

Enjoy!

Impossible Cheesecake

2 eggs
3/4 cups granulated sugar
1/2 cup Bisquick
2 teaspoons vanilla extract
1/2 teaspoon lemon peel, grated
16 ounces cream cheese, cut into 1-inch cubes, then softened

Grease pie pan and heat oven to 350 degrees F.

Put all ingredients in a large bowl. Beat with electric mixer 2 minutes, scraping sides of bowl constantly, using high speed. Pour into greased pie pan. Bake just until puffed and center is dry, about 30 minutes. Do not overbake. Spread Topping carefully over top. Cool; refrigerate at least 3 hours. Can serve plain or with fruit on top.

Topping
1 cup sour cream
2 tablespoons granulated sugar
2 teaspoons vanilla extract

Mix together and spread on top of Impossible Cheesecake. Delicious served with fruit on top.

Irish Cream Cheesecake

1 cup graham cracker crumbs
1/4 cup granulated sugar
1/4 cup margarine, melted
1 envelope unflavored gelatine
1/2 cup cold water
1 cup granulated sugar
3 eggs, separated
16 ounces cream cheese, softened
2 tablespoons cocoa
2 tablespoons bourbon
1 cup whipping cream, whipped

Combine crumbs, sugar and margarine; press onto bottom of a 9-inch springform pan.

Soften gelatine in water; stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook, stirring constantly, over low heat for 3 minutes.

Combine cream cheese and cocoa, mixing at medium speed of electric mixer until well blended. Gradually add gelatine mixture and bourbon, mixing until blended. Chill until thickened but not set.

Beat egg whites until foamy; gradually add remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cream cheese mixture; pour over crust. Chill until firm.

Garnish by placing long chocolate curls in spoke fashion around center of cheesecake. Fill the center with silver candy balls, if desired.

Variation

Substitute 2 tablespoons cold coffee for the bourbon.

Italian Cheesecake

4 large eggs, separated
2/3 cup granulated sugar
1 teaspoon vanilla extract
1/2 teaspoon orange rind
4 cups (2 pounds) ricotta cheese
1/3 cup unbleached white flour
1/4 teaspoon almond extract
1/2 teaspoon lemon rind

Preheat oven to 375 degrees F. Butter a 10–inch springform pan. Dust with flour.

Beat egg whites until stiff. In separate bowl, beat together cheese, egg yolks, sugar and flour approximately 3 minutes. Stir in vanilla and almond extracts and orange and lemon rinds. Gently fold in beaten egg whites. Pour into a prepared pan; bake 50 minutes. Turn off oven, open door and leave cake in oven for 15 minutes. Cool completely before serving.

This cake is delicious enough to be served on its own, but if you must, fresh strawberries or blueberries may be served on top.

Jack Daniel's Upside Down Double Chocolate Cheesecake

1 cup semisweet chocolate chips
1/3 cup milk
3 (8 ounce) packages cream cheese, room temperature
1 cup granulated sugar
4 eggs
2 tablespoons Jack Daniel's whiskey
Fudge Brownie Batter (recipe follows)
Chocolate Ganache (recipe follows)

In microwave–safe glass bowl, melt chocolate chips with milk in microwave oven on HIGH (100%) power 1 to 1 1/2 minutes or until smooth when stirred. Set aside.

Meanwhile, in large bowl of electric mixer, beat cream cheese and sugar until smooth. Beat in eggs until well blended. Beat in melted chocolate mixture and whiskey until thoroughly blended. Spoon into buttered 9–inch springform pan.

Bake in preheated 400 degree F oven 15 minutes; reduce oven temperature to 350°F and continue baking 15 minutes.

Remove from oven and carefully spoon on Fudge Brownie Batter evenly, starting at edges and working toward center. Return to 350°F oven and bake another 35 to 40 minutes or until toothpick inserted in center comes out almost clean. Cool completely; refrigerate until thoroughly chilled.

Remove sides of pan from cake. Spread Chocolate Ganache evenly over top of cake. Return to refrigerator and chill until ganache is set. Makes 1 cheesecake, 10 to 12 servings.

Fudge Brownie Batter

In large microwave–safe glass bowl, combine 2 squares (1 ounce EACH) unsweetened chocolate with 1/2 cup (1 stick) butter. Microwave on HIGH (100%) power 1 to 1 1/2 minutes or until smooth when stirred. Beat in 2 eggs, 1 cup sugar and 1 teaspoon vanilla until thoroughly blended. Stir in 1/2 cup flour, blending well. Stir in 1/4 cup chopped walnuts, if desired. Spread evenly over partially baked cheesecake.

Chocolate Ganache

In large microwave–safe glass bowl, combine 1 1/2 cups chocolate chips and 1/3 cup whipping cream. Microwave on HIGH (100%) power 1 to 1 1/2 minutes or until smooth when stirred. Stir in 2 tablespoons Jack Daniel's whiskey and 2 tablespoons corn syrup. Refrigerate until mixture thickens to spreading consistency. Spread evenly over top of brownie topped cheesecake.

John Clancy's Cheesecake

1 1/2 cusp graham cracker crumbs
3 tablespoons granulated sugar
1/2 teaspoon ground cinnamon
4 tablespoons unsalted butter, melted
24 ounces cream cheese (at room temperature)
1 1/4 cups granulated sugar
6 eggs, separated
1 cup dairy sour cream
1/3 cup all-purpose flour
2 teaspoons vanilla extract
Grated rind of 1 lemon
Juice of 1/2 lemon

Generously grease a 9 x 3-inch springform pan with butter. Place pan in center of a 12-inch square of aluminum foil; press foil up around sides of pan.

Combine graham cracker crumbs, the 3 tablespoons sugar, cinnamon and melted butter in a small bowl until well blended. Press 3/4 cup of crumb mixture into bottom and sides of pan. Chill while making filling. (Reserve remaining crumb mixture for topping.)

With electric mixer on low speed or with a wooden spoon, beat cream cheese in a large bowl until soft. Gradually beat in 1 1/4 cups sugar until light and fluffy. Beat in egg yolks, one at a time, until well blended. Stir in sour cream, vanilla extract, rind and lemon juice until smooth.

Beat egg whites until they hold stiff peaks. Fold whites into cheese mixture, soufflé-fashion, until well blended. Pour into prepared pan. Bake at 350 degrees F for 1 hour and 15 minutes, or until top is golden; turn off oven heat and allow cake to cool in oven for 1 hour. (Note: Do NOT open oven door.)

Remove cake from oven and allow to cool on a wire rack at room temperature. Sprinkle remaining crumbs on top. Chill overnight before serving. Dust with confectioners' sugar just before serving.

Junior Mint Cheesecake

2 (3 ounce) packages Junior Mints
24 ounce cream cheese (at room temperature)
2/3 cup granulated sugar
3 eggs
1 teaspoon vanilla extract
1 graham cracker or chocolate crumb crust

Put mints in freezer and freeze.

Preheat oven to 350 degrees F.

Mix cream cheese and sugar until smooth. Add eggs, one at a time, beating after each addition. Mix in vanilla extract. Chop frozen Junior Mints and sprinkle on cheesecake. Bake for 40 to 45 minutes or until set. Cool. Chill overnight.

Kahlua and Caramilk Cheesecake

1 Oreo Cookie Crumb Crust (prepared from recipe on box)

8 ounces cream cheese

1 small container Cool Whip

1/4 cup Kahlua

2 large Cadbury Caramilk chocolate bars

Press crumb crust into an 8– or 9–inch springform pan.

Beat the cream cheese and Kahlua. Fold in the Cool Whip.

Chop 1 1/2 bars of the Caramilk bars. Fold into the cream filling. Pour into an 8– to 9–inch springform pan (containing the Oreo cookie crust). Chill.

Sprinkle remaining chopped Caramilk bars over top, lifting and dropping chocolate bits so that caramel drizzles out.

Kahlúa® Cheesecake

Zwieback Crust

2 envelopes unflavored gelatine
1/2 cup Kahlúa® Coffee Liqueur
1/2 cup water
3 eggs, separated
1/4 cup granulated sugar
1/8 teaspoon salt
16 ounces cream cheese
1 cup whipping cream
Shaved or curled semisweet chocolate

Prepare Zwieback Crust.

In top of a double boiler, soften gelatine in Kahlúa® and water. Beat in egg yolks, sugar and salt. Cook over boiling water, stirring constantly, until slightly thickened. Beat cheese until fluffy. Gradually beat in Kahlúa® mixture; cool.

Beat egg whites until stiff but not dry. Beat cream stiff. Fold egg whites and cream into cheese mixture. Pour into prepared pan. Chill for 4 or 5 hours, or overnight. Remove from refrigerator 15 minutes before serving.

Decorate with shaved or curled chocolate. To add flavor, spoon a little Kahlúa® over each serving.

Zwieback Crust

1 1/2 cups fine zwieback crumbs
1/3 cup granulated sugar
1/3 cup melted butter

Blend all ingredients together. Press firmly over bottom and halfway up the sides of a 9-inch springform pan. Bake at 350 degrees F for 8 to 10 minutes. Cool.

Kahlúa Fudge Cheesecake

Crust

1 1/2 cups chocolate crumbs
5 tablespoons butter, melted
2 tablespoons granulated sugar

Filling

1 pound cream cheese
3/4 cup granulated sugar
4 eggs
1 1/4 cups heavy cream
1/3 cup Kahlúa
6 ounces semi-sweet chocolate chips

Glaze

1/2 cup semi-sweet chocolate chips
1 tablespoon heavy cream
1 tablespoon butter
1 tablespoon light corn syrup
1 tablespoon Kahlúa

Preheat oven to 325 degrees F.

Mix chocolate crumbs, sugar and butter. Press into a springform pan. Bake crust for 4 to 5 minutes. Allow to cool.

Using a mixer, blend softened cream cheese and sugar. Add eggs, one at a time, until well mixed. When smooth, add 3/4 cup heavy cream along with Kahlúa. Mix well and set aside.

Over low heat, melt 6 ounces semi-sweet chocolate chips with 1/2 cup heavy cream, stirring until smooth. Pour cream cheese mixture over crust. Pour chocolate mixture into a circle over cream cheese mixture. Swirl chocolate through mixture with a knife. Bake cake for about 1 hour 20 min or until knife inserted in middle comes out clean.

Melt Glaze ingredients over very low heat. Stir until smooth as it melts. Spoon on top of chilled cake, allowing some to run down sides.

NOTE: allow cheesecake to cool, cover with aluminum foil and refrigerate overnight before cutting.

Makes 16 servings.

Key Lime Cheesecake

2 large eggs
1 (14 ounce) can sweetened condensed milk
1 packet unflavored gelatin
1/2 cup fresh key lime juice
8 ounces softened cream cheese
4 ounces sour cream
1 cup heavy cream, whipped with some sugar
9-inch graham cracker crust
Key lime slices, optional

Beat eggs in a medium bowl with mixer on high for 2 minutes. Beat 2 minutes longer on medium speed while adding milk and gelatin.

Pour mixture into a saucepan and cook on low to simmer, stirring constantly until thickened, about 15 to 20 minutes.

Remove from heat and stir in 1/4 cup lime juice, stirring until smooth and thick. Let cool.

Beat the cream cheese, sour cream and remaining lime juice until smooth. Fold in the whipped cream and then the milk/gelatin mixture mixing well.

Pour into pie crust and refrigerate until set, about 2 1/2 hours or overnight. Garnish with lime slices.

Lemon Cheesecake

3/4 cup graham cracker crumbs
2 tablespoons granulated sugar
1 tablespoon ground cinnamon
1 tablespoon butter or margarine, softened
40 ounces cream cheese, softened
1 2/3 cups granulated sugar
5 eggs
1/8 teaspoon salt
1 1/2 teaspoons vanilla extract
1/4 cup lemon juice

Combine the first 3 ingredients; stir well, then set aside. Grease the bottom and sides of a 10-inch springform pan with butter. Add crumb mixture; tilt pan to coat sides and bottom. Chill.

Beat cream cheese at medium speed with an electric mixer until light and fluffy; gradually add the 1 2/3 cups sugar, beating well at high speed. Add sugar, beating well at high speed. Add eggs, one at a time, beating well after each addition. Stir in salt, vanilla extract and lemon juice. Pour mixture into the prepared crust. Bake at 300 degrees F for 1 hours and 20 minutes. The center may be soft, but will set when chilled. Cool on a wire rack; cover and chill for 8 hours.

Lemon Refrigerator Cheesecake

1 cup graham cracker crumbs
2 tablespoons margarine, melted
1 tablespoon granulated sugar
16 ounces cream cheese, softened
1 can sweetened condensed milk
1/2 cup plus 1 tablespoon lemon juice
2 cups cream, whipped
1/2 cup chopped pecans

Graham cracker crust: Mix graham cracker crumbs, margarine and sugar together and pat into pan. Bake at 400 degrees F for 10 minutes. Let cool before adding cheesecake.

Cheesecake: Cream softened cream cheese with milk and lemon juice. Fold in whipped cream and pecans. Pour over baked graham cracker crust in a 9-inch spring-form pan and refrigerate for several hours. May be frozen.

Lemon Swirl Cheesecake

16 ounces cream cheese
1/2 cup granulated sugar
1/2 teaspoon pure lemon extract
2 eggs
1 (9-inch) graham cracker crust
1 (15 ounce) can lemon pie filling, divided
Mint leaves or lemon twists (optional)
Whipped cream

Mix together cream cheese, sugar and lemon extract until smooth and creamy. Add eggs and mix well. Pour into prepared crust. Spoon about 1/2 can pie filling on top and gently swirl with a wooden pick or knife. Bake at 350 degrees F for 40 minutes or until center is set. Cool to room temperature and refrigerate. Garnish with mint leaves or lemon twists if desired.

Serve with remaining pie filling and whipped cream.

Lemonade Cheesecake

2 cups whole milk ricotta cheese
1 (6 ounce) can frozen lemonade concentrate, thawed
2 large eggs
1/2 cup granulated sugar
1/3 cup flour
1 graham cracker pie crust
Optional garnishes: whipped cream,
mint pieces, lemon twists

Combine ricotta cheese, lemonade concentrate, eggs, sugar and flour in a food processor or mix with electric mixer. Process or blend for 2 minutes. Pour mixture into pie shell. Bake at 350 degrees F for 50 to 55 minutes or until center is just set. Transfer to cooling rack and cool completely. Cover and chill 4 hours or overnight. Garnish as desired.

Yields 6 servings.

Lime Cheesecake

1 1/4 cups zwieback toast crumbs
2 tablespoons granulated sugar
1/3 cup margarine, melted
1 envelope unflavored gelatine
1/4 cup cold water
1/4 cup lime juice
3 eggs, separated
1/2 cup granulated sugar, divided
1 1/2 teaspoons grated lime peel
16 ounces Neufchâtel cheese, softened
Few drops green food coloring (optional)
2 cup thawed frozen whipped topping

Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F for 10 minutes. Cool.

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 for 5 minutes. Cool.

Gradually add gelatine mixture to Neufchâtel cheese, mixing at medium speed of electric mixer until well blended. Stir in food coloring.

Beat egg whites until foamy. Gradually add remaining sugar, beating until stiff peaks form. Fold egg whites and whipped topping into Neufchâtel cheese mixture; pour over crust. Chill until firm. Garnish with additional lime peel, if desired.

Lindy's New York Cheesecake

Crust

1 cup flour
1/4 cup granulated sugar
1 teaspoon lemon zest
1 egg yolk
1/4 cup melted butter
1/4 teaspoon vanilla extract

Combine flour, sugar and lemon zest, and make a well in the center. Add egg yolk, butter and vanilla extract. Work quickly to blend well, adding water if needed to make it stick together. Wrap in wax paper and chill for 1 hour. Roll out 1/8-inch thick and place over the greased bottom of a 9-inch springform pan. Trim. Bake at 400 degrees F for 15 to 20 minutes. Cool. Butter the sides and place over base. Roll the remaining dough 1/8-inch thick and line sides of pan. Fill with filling.

Filling

40 ounces cream cheese
1 3/4 cups granulated sugar
3 tablespoons flour
1 1/2 teaspoons orange zest
2 teaspoons lemon zest
1/4 teaspoon vanilla extract
5 eggs
2 egg yolks
1/4 cup heavy cream

Gradually add sugar to cream cheese with electric mixer at medium speed. Gradually beat in the flour. Continuing to beat, add the remaining ingredients in order listed. Pour into baked shell. Bake at 450 degrees F for 10 minutes. Reduce heat to 250 degrees F and continue baking for 1 more hour. Remove to rack to cool for 2 hours.

Pineapple Glaze

2 tablespoons granulated sugar
4 teaspoons cornstarch
2 (8 1/4 ounce) cans crushed pineapple
in heavy syrup, undrained
2 tablespoons lemon juice
2 drops yellow food color

In small saucepan, combine sugar and cornstarch. Stir in remaining ingredients. Over medium heat, bring to boiling, stirring; boil 1 minute or until thickened and translucent. Cool. Spread surface of cheesecake with glaze; refrigerate until well chilled — 3 hours or overnight.

To serve, loosen pastry from side of pan with spatula. Remove side of springform pan. Garnish with sliced strawberries, if desired. Cut into wedges.

Luscious Lemon Cheesecake

1 1/2 cups graham cracker crumbs
2 tablespoons granulated sugar
1/4 cup plus 2 tablespoons butter or margarine, melted
24 ounces cream cheese, softened
3/4 cup granulated sugar
3 eggs
1 tablespoon grated lemon rind
1/4 cup fresh lemon juice
1 teaspoon vanilla extract
2 cups sour cream
3 tablespoons granulated sugar
Garnishes: lemon roses, lemon rind
curls and fresh mint sprig

Combine first 3 ingredients, stirring well. Firmly press mixture evenly on bottom and 1 inch up sides of a 9-inch springform pan. Bake at 350 degrees F for 5 minutes. Cool.

Beat cream cheese at high speed of an electric mixer until light and fluffy; gradually add the 3/4 cup sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in grated lemon rind, lemon juice and vanilla extract. Pour mixture into the prepared crust. Bake at 375 degrees F for 40 to 45 minutes or until set.

Combine sour cream and 3 tablespoons sugar; stir well. Spread mixture evenly over cheesecake. Bake at 500 degrees F for 5 minutes. Cool completely on a wire rack. Cover and refrigerate at least 8 hours and up to 2 days. Cover tightly, and freeze up to 2 weeks.

To serve, thaw in the refrigerator. Carefully remove sides of springform pan. Garnish, if desired.

Mandarin Orange Cheesecake

Crust

1 cup graham cracker crumbs (250 mL)
3/4 cup almonds, toasted and coarsely ground (175 mL)
1/4 cup unsalted butter, melted (50 mL)

Filling

3 (8 ounce/250 g) packages cream cheese, softened
1/2 cup unsalted butter, softened (125 mL)
1 cup granulated sugar (250 mL)
4 eggs
1/2 cup sour cream (125 mL)
1 1/2 tablespoons orange zest (22 mL)
1/4 cup orange juice concentrate (50 mL)
1 teaspoon vanilla extract (5 mL)
1 (10 ounce/300 mL) can mandarin orange segments, drained

Topping

1 1/2 cups sour cream (375 mL)
2 tablespoons granulated sugar (25 mL)
2 tablespoons fresh orange juice (25 mL)

Decoration

1/2 cup whipping cream (125 mL)
2 tablespoons granulated sugar (25 mL)

Preheat oven to 350 degrees F/180 degrees C. Prepare pan: 9–inch (23 cm) cheesecake pan, ungreased, or springform pan with 3–inch (7.5 cm) sides, greased.

Crust: In a medium bowl, combine graham cracker crumbs, almonds and butter. Press into bottom of cheesecake pan and freeze.

Filling: In a large mixer bowl, beat cream cheese, butter and sugar on medium–high speed for 3 minutes. Add eggs, one at a time, beating after each addition. Mix in sour cream, orange zest, orange juice concentrate and vanilla extract. Fold orange segments into batter. Pour over frozen crust. Bake in preheated oven for 45 to 55 minutes or until the top is light brown and the center has a slight jiggle to it. Cool on the counter for 10 minutes (do not turn the oven off). The cake will sink slightly.

Topping: In a small bowl, combine sour cream, sugar and orange juice. Pour into center of cooled cake and spread out to edges. Bake for 5 minutes more. Cool on a rack for 2 hours. Cover and refrigerate for at least 6 hours before decorating or serving.

Decoration: In a well–chilled bowl, whip cream on medium–high speed until soft peaks form. With the mixer still running, sprinkle sugar into cream and continue whipping until firm peaks form. Ice top of cake or pipe a border around cake, if desired.

Tips: Fresh mandarin oranges are usually available in November and December for the peak holiday baking season. Store in the refrigerator as they spoil quickly, and wash well before zesting.

Yield: 10 to 12 servings

Mango Cheesecake

1 small box lemon gelatin
1 cup miniature marshmallows
24 ounces cream cheese
4 ounces Cool Whip®
1 1/2 cups mango pulp
1 (10-inch) graham cracker pie crusts

Pour gelatin into a large mixing bowl. Pour 1 cup boiling water over gelatin. Stir until gelatin is completely dissolved. Add marshmallows stir well until they are completely dissolved.

Soften the cream cheese by microwaving it for 2 minutes. Add cream cheese to the gelatin mixture. Add whipped cream and mango pulp to this mixture and stir well. Blend the mixture in a mixer or food processor for 2 minutes. Pour the batter into the pie crusts and refrigerate for 4 to 6 hours. Serve chilled.

Maple Cheesecake

1/4 cup butter, melted
2 tablespoons maple syrup
1 1/4 cups graham cracker crumbs
500 grams cream cheese, very soft
4 eggs, yolks separated
1/2 teaspoon salt
1 1/4 cups maple syrup
2 envelopes unflavored gelatine
1/4 cup water

Combine butter, syrup and crumbs until uniform. Press firmly into bottom of 9-inch spring-form pan and smooth with spoon. Bake at 350 degrees F for 10 minutes.

Beat cream cheese until smooth; continue beating and add egg yolks, one at a time, until smooth. Fold in 1 cup maple syrup until smooth. Add salt.

Beat egg whites until stiff and fold into mixture. Soften gelatine in water. Warm remaining 1/4 cup syrup in saucepan. Add gelatine mixture to original mixture, mixing thoroughly. Pour into springform pan and refrigerate.

Yields 12 servings.

Marble Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons margarine, melted
24 ounces cream cheese, softened
3/4 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
1 (1 ounce) square unsweetened chocolate, melted

Combine crumbs, the 3 tablespoons sugar and margarine; press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Combine cream cheese, the 3/4 cup sugar and vanilla extract, mixing at medium speed of electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend chocolate into 1 cup batter. Spoon plain and chocolate batters alternately over crust; cut through batters with a knife several times for marble effect. Bake at 450 degrees F for 10 minutes. Reduce oven temperature to 250 degrees F, then continue baking for 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Margarita Cheesecake

1 1/2 cups pretzel crumbs
1/2 cup butter or margarine, melted
1 cup fresh strawberries, hulled
24 ounces cream cheese, softened
1 cup granulated sugar
4 large eggs
1/4 cup fresh lime juice
1/4 cup tequila
1/4 cup Triple Sec
Lime slices; fresh strawberries

Combine pretzel crumbs and butter; firmly press on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Bake at 325 degrees F for 8 to 10 minutes; set crust aside.

Place strawberries in container of electric blender; process until smooth, stopping once to scrape down sides. Reserve 1/2 cup purée.

Beat cream cheese at medium speed with electric mixer until fluffy. Gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in lime juice, tequila and liqueur. Pour into prepared pan; pour reserved strawberry purée on top in a circle, and gently swirl batter with a knife. Bake at 325 degrees F for 1 hour and 10 minutes (center will be soft). Remove from oven, and run knife around edge of pan to release sides. Return to oven; turn oven off, and leave cheesecake in oven 30 minutes. Remove from oven, and let cool completely on a wire rack. Remove from pan; cover with plastic wrap, and chill 8 hours. (Do not cover with aluminum foil.) Garnish, if desired, with lime slices and fresh strawberries.

Marx Brothers Cheesecake

1/4 cup plus 2 tablespoons (3/4 stick) unsalted butter, at room temperature
1/2 cup plus 1 tablespoon toasted pecans (about 2 ounce) finely ground
2 cup graham cracker crumbs
48 ounces cream cheese, at room temperature
2 cups granulated sugar
2 large eggs
3 large egg yolks
2 teaspoons vanilla extract
1/2 cup sour cream

Preheat oven to 250 degrees F. Rub 2 tablespoons butter over bottom and up sides of a 10–inch diameter springform pan with 3 inch high sides. Add pecans, shaking and turning pan to coat bottom and sides.

Mix cracker crumbs with remaining 1/2 cup butter in small bowl. Press into bottom of pan.

Using electric mixer, beat cream cheese in large bowl until softened. Add sugar, eggs, yolks and vanilla and beat until smooth. Fold in sour cream. Pour batter into prepared pan. Bake until knife inserted 2 inches from center comes out clean, about 1 1/2 hours. Turn off oven. Leave cheesecake in oven 20 minutes. Transfer to rack and cool completely. Refrigerate overnight.

Marzipan Cheesecake

Crust

1/2 cup whole blanched almonds
8 (5 x 2 1/2-inch) graham crackers
3 tablespoons granulated sugar
5 tablespoons unsalted butter

Filling

1/3 cup packed crumbled marzipan or almond paste
3/4 cup granulated sugar
24 ounces cream cheese, room temperature
1 teaspoon pure vanilla extract
5 large eggs

Topping

5 ounces semisweet or bittersweet chocolate
1/2 cup heavy cream

Preheat oven to 350 degrees F and set oven rack at upper-middle level. Grease a 9 1/2-inch springform pan.

In a shallow baking pan, toast the almonds on the upper-middle oven rack until golden, about 10 minutes. Remove almonds from oven, but leave oven on. Cool almonds completely.

In a food processor, pulse almonds until finely chopped. Transfer to a bowl. Break graham crackers into food processor and grind finely. Stir 1 cup cracker crumbs and sugar into almonds. Melt butter and add to crumb mixture, stirring with a fork until well-combined. Press crumb mixture evenly onto bottom and about 1 inch up the side of the springform pan.

In a food processor, grind together the marzipan and sugar until combined well. Add cream cheese and vanilla and blend well. Add eggs 1 at a time, pulsing just until combined after each addition.

Pour filling into crust and bake in middle of oven about 50 minutes.

Turn off oven and let cheesecake stand in oven for about 10 minutes. Cake will not be set in center, but will set as it cools. Don't worry if the cheesecake cracks; the topping will cover it.

Cool cheesecake in pan on a rack for 1 hour. Run a thin knife around the edge of the pan to loosen cheesecake, but do not remove side of pan. Chill cake, uncovered, at least 4 hours and up to 1 day.

A couple of hours before serving, finely chop the chocolate and set aside. In a small saucepan, bring the cream just to a simmer and remove pan from heat. Add chocolate and stir together until smooth. Carefully pour topping over cake and spread it up to, but not over, the edge. Chill cake, covered, until chocolate is set – at least 2 hours and up to 1 day. Just before serving, remove side of pan.

Serves 12 to 16

Marzipan Cheesecake with Raspberry Sauce

1 1/2 cups chocolate sandwich cookies (Oreos), finely crushed (15)
3 tablespoons butter or margarine, melted
24 ounces cream cheese, softened
8 ounces almond paste, crumbled
1 cup granulated sugar
4 eggs
8 ounces sour cream

Raspberry Sauce

1 (12 ounce) package unsweetened red raspberries
1/2 cup granulated sugar
1 teaspoon lemon juice
Fresh raspberries (for garnish)

In a small bowl, combine cookie crumbs and margarine or butter. Press into the bottom of a greased 9-inch springform pan.

In a large mixing bowl, beat cream cheese and almond paste on medium-high speed of an electric mixer until combined. Beat in 1 cup sugar until fluffy. Add eggs and sour cream all at once, beating on low just until combined. Pour into crust. Bake at 325 degrees F for about 1 hour or until center is nearly set when gently shaken. Cool for 15 minutes.

Loosen crust from sides of pan. Cool for 30 minutes more.

Remove sides of pan. Cool completely. Chill for 4 to 6 hours.

Raspberry Sauce: Thaw red raspberries. In a blender container blend berries until smooth. Press through a sieve to remove seeds. In a saucepan, combine pureed raspberries, sugar and lemon juice. Heat just until sugar dissolves. Cool. Pour into small container. Cover and chill.

Serve cheesecake with sauce and fresh raspberries.

Mascarpone Cheesecake in Mexican Chocolate Crust

Chocolate–Pecan Crumb Crust

- 1 (2 ounce) round tablet Mexican table chocolate (such as Ibarra)**
- 2 (1 ounce) squares semisweet chocolate**
- 10 double graham crackers**
- 1 cup pecan halves**
- 2 teaspoons cinnamon**
- 3 tablespoons brown sugar**
- 4 tablespoons unsalted butter**

Set oven rack in the middle of the oven and preheat oven to 400 degrees F.

Chop chocolate and drop through feed tube of a running food processor or blender. Add graham crackers and pecans and process until they are fine crumbs. Pour crumbs into a 10– or 12–inch diameter springform pan. Stir in cinnamon and brown sugar. Add melted butter and, using your fingers, quickly mash the mixture until the crumbs hold together. Use your knuckles to press up the sides, then press over bottom of pan. Bake 10 minutes. Cool.

Mascarpone Filling

- 1 tablespoon unflavored gelatine**
- 1/4 cup cold water**
- 1 1/2 pounds mascarpone cheese**
- 24 ounces cream cheese, softened**
- 1 cup granulated sugar**
- 2 tablespoons lemon juice**
- 1 1/2 tablespoons vanilla extract**
- 1 1/2 cups cream**

Dissolve gelatin in water in a small bowl, then set aside to soften for 5 minutes. To keep gelatine liquefied, set bowl in a larger bowl of hot water.

Beat mascarpone and cream cheese at high speed with an electric mixer until fluffy. Gradually pour in sugar while continuing to beat. At medium speed, beat in lemon juice and vanilla extract. Remove bowl from mixer and, using a large rubber spatula, quickly fold gelatine into cheese mixture.

In a cold bowl and with cold beaters, whip cream to stiff peaks. Fold a scoop of cream into the mascarpone mixture to lighten it and make it easier to blend with the cream. Then fold remaining cream into the cheese base. Pour into cooled crust. Cover well with plastic wrap and chill at least 4 hours.

Decorate with shaved chocolate and more whipped cream piped at intervals around the rim of the cake. Slice wedges with a knife dipped in a tall glass of hot water, then wiped dry.

Makes 16 servings.

Maxim's of New York Cheesecake

Crust for 8-inch Cake

1/4 cup graham cracker crumbs
1 teaspoon granulated sugar
1 tablespoon butter, melted

Crust for 9-inch Cake

3/4 cup graham cracker crumbs
2 tablespoons granulated sugar
2 tablespoons butter, melted

Filling for 8-inch Cake

8 ounces cream cheese, softened
1/4 cup granulated sugar
1 egg yolk
2 teaspoons vanilla extract
1 egg white (at room temperature)
1/3 cup sour cream
2 tablespoons granulated sugar

Filling for 9-inch Cake

1 1/2 pounds cream cheese, softened
3/4 cup granulated sugar
4 egg yolks
4 teaspoons vanilla extract
4 egg whites (at room temperature)
2 cups sour cream
1/3 cup granulated sugar

Preheat oven to 325 degrees F for an 8-inch cake or to 350 degrees F for a 9-inch cake.

In small bowl, combine crumbs, sugar and butter; blend well.

Butter sides of springform pan. Press crumb mixture into bottom of pan.

In a large bowl, beat cream cheese with an electric beater until light. Gradually add the sugar. Add egg yolks one at a time, beating well after each addition. Stir in 1/2 of the vanilla extract.

Beat egg whites until stiff peaks form in a medium-size bowl. Very gently fold egg whites into cream cheese mixture. Pour mixture over crumbs. Bake until set and lightly browned on top. Bake an 8-inch cake for 30 to 35 minutes. Bake a 9-inch cake for 1 hour. Let cake cool on wire rack for 15 minutes.

Turn oven up to 400 degrees F. Blend sour cream, and remaining sugar and the remaining vanilla extract in a medium-size bowl. Gently spread over top of cheesecake and bake until set, 5 to 7 minutes for an 8-inch cake or 10 minutes for a 9-inch cake. Cool to room temperature on wire rack. Chill at least 4 hours in the refrigerator.

Mexican Chocolate Cheesecake

16 squares cinnamon graham crackers
3 tablespoons butter
1/2 cup finely chopped almonds
24 ounces cream cheese, softened
1 1/2 cups granulated sugar
6 eggs
1 cup heavy cream
6 ounces semisweet chocolate
2 tablespoons prepared coffee
1 teaspoon vanilla extract
1 teaspoon almond extract
2 teaspoons cinnamon

Crush graham crackers into fine crumbs.

In a small saucepan, melt the butter, then stir in cracker crumbs and almonds; mix thoroughly.

Butter the bottom and sides of a 9-inch springform pan. Pat the crumb mixture in an even layer over the bottom of the pan.

In a food processor or blender combine cream cheese, sugar, eggs and heavy cream. Blend until smooth. Process in several batches, if necessary. Pour the mixture into a large bowl. Preheat the oven to 350 degrees F.

Melt the chocolate in the coffee over low heat, stirring, until it is smooth and well blended. Cool slightly. Stir chocolate, vanilla and almond extracts and cinnamon into the cheese mixture. Mix thoroughly. Pour the mixture over the crumb crust. Bake for 1 hour or until the cake is set and the center is no longer liquid. Cool, then chill thoroughly before unmolding. Glaze, if desired, with 2 to 4 ounces melted semisweet chocolate and garnish with 2 tablespoons finely chopped almonds.

Midori Cheesecake

Crust

1 1/2 cups graham cracker crumbs

1/2 cup butter, melted

Filling

24 ounces cream cheese

1 cup granulated sugar

1/8 teaspoon salt

4 eggs

2 tablespoons Midori liqueur

Mix crust ingredients and press in springform pan.

Mix filling ingredients and pour into crust. Bake for 1 hour at 350 degrees F.

Turn off oven, prop open door, and let cheesecake sit until completely cooled. Remove cheesecake from oven, loosen cheesecake from edge of pan and refrigerate until ready to serve.

Milnot Cheesecake

1 small box lemon gelatin
1 cup boiling water
8 ounces cream cheese
1/2 cup granulated sugar
1 teaspoon vanilla extract
1 can Milnot, whipped
3 1/2 cups graham cracker crumbs
2/3 cup margarine, melted

Dissolve gelatin in boiling water. Chill until slightly thickened.

Cream together cream cheese, sugar and vanilla extract. Add to gelatin and blend well. Fold in stiffly whipped Milnot.

Mix graham cracker crumbs and melted margarine together. Put on bottom and sides of 9 x 12-inch pan, saving 1/2 cup for top. Add filling and sprinkle the 1/2 cup crumbs on top. Chill overnight.

Garnish with fruit if desired. Freezes beautifully.

Mini Cheddar Cheesecakes

8 vanilla wafers
6 ounces cream cheese, softened
1/3 cup sharp Cheddar pasteurized
process cheese spread
2 eggs
1/2 cup granulated sugar
1 teaspoon lemon juice
1 (20 ounce) can blueberry or cherry pie filling

Preheat oven to 350 degrees F. Line 8 (2 1/2-inch) cupcake pans or muffin tins with paper liners. Place one vanilla wafer in the bottom of each.

In a medium bowl, with electric mixer at medium speed, beat together cream cheese and Cheddar cheese for 2 minutes. Add eggs, sugar and lemon juice; beat an additional 3 minutes (mixture will not be smooth).

Fill each cupcake liner with 1/4 cup cheesecake mixture. Bake for 30 minutes; place on wire rack to cool completely. Top each cheesecake with a little blueberry or cherry pie filling; refrigerate additional pie filling for later use.

Mini Chocolate Cheesecakes

Graham Crumb Shells

3 ounces cream cheese, softened

2 tablespoons granulated sugar

1/3 cup Hershey's® Semi-Sweet Chocolate Mini Chips

1 egg

1/2 teaspoon vanilla extract

Prepare Graham Crumb Shells; set aside.

Soften cream cheese in small mixer bowl; beat in sugar. Place Mini Chips in a small bowl and melt by setting in a pan of hot water or place in the microwave on HIGH for 1 minutes. Stir until completely melted; add to cream cheese mixture. Beat in egg and vanilla extract until well blended. Spoon into crumb shells filling cups 3/4 full. Bake at 350 degrees F for 20 to 25 minutes or until set. Cool completely.

To serve, top with a dollop of sour cream or whipped topping and garnish with fresh fruit, if desired.

Graham Crumb Shells

1/4 cup graham cracker crumbs

2 teaspoons granulated sugar

1 tablespoon melted butter

Combine all ingredients. Pat into the bottom and 1/2 inch up sides of 4 paper-lined muffin cups or 2 (6 ounce) custard cups or small ramekins.

Mini Raspberry Cheesecakes

Yields 36 to 48

1 (18 1/2 ounce) box Betty Crocker Supreme Lemon Bars Mix

3 ounces cream cheese, softened

3 eggs

1/3 cup water

Confectioners' sugar, if desired

Raspberry pie filling

Preheat oven to 350 degrees F.

Place miniature paper baking cup in each of 36–48 miniature muffin cups, 1 3/4 x 1 inch.

Evenly distribute dry crust from lemon bars mix evenly among muffin cups (1 to 2 teaspoons each); press in bottoms of cups, using back of a spoon. Bake for 6 to 8 minutes or until very light brown.

Beat cream cheese and 2 of the eggs thoroughly in medium bowl, using wire whisk. Stir in filling mix from lemon bars mix, water and remaining egg until smooth (a few tiny lumps may remain). Fill muffin cups about 3/4 full (about 1 tablespoon each) with cream cheese mixture. Bake for 20 to 25 minutes or until firm.

Cool for 10 minutes before removing from pan. For best flavor, refrigerate 2 hours before serving. Just before serving, sprinkle with confectioners' sugar. Top each with 1/2 teaspoon pie filling if desired.

Miniature Cheesecakes

1/3 cup graham cracker crumbs
1 tablespoon margarine, melted
1 tablespoon granulated sugar
8 ounces cream cheese, softened
1/4 cup granulated sugar
1 1/2 teaspoons lemon juice
1/2 teaspoon grated lemon peel
1/4 teaspoon vanilla extract
1 egg
Strawberry or apricot preserves

Combine crumbs, margarine and sugar. Press rounded measuring tablespoonful of crumb mixture onto bottom of each of six paper-lined muffin cups. Bake at 325 degrees F for 5 minutes.

Combine cream cheese, sugar, juice, peel and vanilla extract, mixing at medium speed of electric mixer until well blended. Blend in egg; pour over crust, filling each cup 3/4 full. Bake at 325 degrees F for 25 minutes. Cool before removing from pan. Chill. Top each with a dollop of preserves just before serving.

To make ahead, wrap chilled cheesecakes individually in moisture/vapor-proof wrap; freeze. Let stand at room temperature for 40 minutes before serving.

Miniature Oreo Cheesecakes

18 Oreo chocolate sandwich cookies

16 ounces cream cheese, softened

3/4 cup granulated sugar

2 eggs

2 teaspoons vanilla extract

1 cup chocolate mini-morsels

Canned whipped cream (optional)

Preheat oven to 350 degrees F.

Place paper liners in 18 muffin cups, placing 1 Oreo in the bottom of each.

Combine cream cheese, sugar, eggs and vanilla extract; beat until smooth and creamy. Stir in mini-morsels. Fill each muffin cup about two-thirds full. Bake for 15 to 20 minutes. Cool thoroughly. Top with a little whipped cream, if desired.

Mint Julep Cheesecake

Crumb Crust

3 tablespoons butter
2 tablespoons granulated sugar or packed brown sugar
1 cup fine crumbs (chocolate wafer, graham cracker,
or vanilla wafer cookies)

Place butter in an 8- or 9-inch round microproof cake dish. Microwave at **HIGH (100%)** for 30 to 45 seconds, or until melted. Add sugar and crumbs. Stir and mash with a fork until well mixed. Lightly press on bottom and about halfway up side of dish. Microwave at **HIGH** for 1 to 1 1/2 minutes, rotating 1/2 turn every 30 seconds, until hot. Let stand while making cheesecake filling.

Cake

16 ounces cream cheese
1 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup crème de menthe
2 eggs
1 teaspoon vanilla extract
Chocolate sauce (optional)

Place unwrapped cream cheese in a 2-quart micro-proof bowl or casserole. Microwave at **MEDIUM (50%)** for 3 to 5 minutes, or until softened. Add sugar, flour, liqueur, eggs and vanilla extract. Beat with electric mixer at high speed until well blended. Cover with plastic wrap. Microwave at **MEDIUM-HIGH (70%)** for 10 to 12 minutes, or until hot and thick enough to mound from spoon, whisking vigorously every 4 minutes to break up soft cooked area. (Mixture will melt to a shiny liquid, then thicken.) Pour into prepared crust. For a soft, custard-like consistency, place cheesecake in refrigerator. Chill at least 3 hours. For a firm cheesecake-like consistency, continue microwaving at **MEDIUM (50%)** for 10 to 13 minutes, until all areas are set and firm and top looks dry.

Serve with chocolate sauce, if desired.

Miracle Cheesecake

1 small box lemon gelatin
1 cup boiling water
1 (12 ounce) can Milnot
8 ounces cream cheese, softened
1 cup granulated sugar
3 tablespoons lemon juice
3 cups graham cracker crumbs
1/2 cup butter, melted

In a small bowl, dissolve gelatin in boiling water. Chill until slightly thickened, about 30 minutes.

In a large bowl of an electric mixer, whip Milnot on high speed until stiff, about 2 minutes. Set aside.

In another bowl, mix cream cheese, sugar and lemon juice until smooth. Stir in thickened gelatin. Gently fold in whipped Milnot.

In another bowl, mix graham cracker crumbs and melted butter together until blended. Press two-thirds of the mixture on bottom and sides of a 13 x 9-inch pan. Add filling and sprinkle with remaining crumbs. Chill several hours or overnight. Cut into 16 squares and serve chilled.

Mouthwatering Strawberry or Raspberry Cheesecake

Crust

2 1/2 cups fine vanilla cookie crumbs
3/4 cup finely chopped pecans or English walnuts
4 tablespoons butter or margarine, melted

Preheat oven to 350 degrees F.

Combine crumbs, nuts, and melted butter, mixing well with a pastry blender. Press crumbs evenly over the bottom and up the sides of a 9-inch spring-form pan. Bake for 7 to 8 minutes. Cool and set aside.

Filling

24 ounces cream cheese (at room temperature)
(do not use fat-free cream cheese)
1 1/2 cups granulated sugar
1 envelope (1 tablespoon) unflavored gelatine
4 jumbo eggs (at room temperature)
1 cup sour cream
1 teaspoon vanilla extract
2 cups firm ripe fresh strawberries, thinly sliced, or
whole fresh raspberries, stems removed (for garnish)

Reduce oven temperature to 300 degrees F.

In a large bowl, beat cream cheese until smooth. Add sugar, 1/2 cup at a time, and gelatine, beating well at low speed of an electric mixer after each addition. Add eggs, one at a time, beating well after each addition. Stir in sour cream and vanilla extract. Spoon batter into cool baked crust. Bake for 1 hour 15 minutes. Do not open oven door.

Turn off oven, door closed, allowing cake to remain in oven for 1 hour 15 minutes. Do not open oven door.

Thoroughly cool cheesecake on a wire rack. Cheesecake may be served at room temperature or chilled. Store cheesecake, loosely covered with plastic wrap, in the refrigerator. Garnish top of cake with sliced strawberries or whole raspberries before serving.

4th of July Cheesecake

Garnish top of cheesecake with fresh blueberries, sliced fresh strawberries or whole fresh raspberries, and very small decorative American flags.

Neapolitan Cheesecake

1 cup chocolate wafer crumbs
5 tablespoons butter or margarine, melted and divided
24 ounces cream cheese, softened
3/4 cup granulated sugar
3 eggs
1 teaspoon vanilla extract
5 (1 ounce) squares semisweet chocolate, divided
2 1/2 (1 ounce) squares white baking chocolate, divided
1/3 cup mashed sweetened strawberries
2 teaspoons shortening, divided

Combine crumbs and 3 tablespoons of butter; press onto bottom of an ungreased 9-inch springform pan. Bake at 350 degrees F for 8 minutes; cool.

In mixing bowl, beat cream cheese and sugar until smooth. Beat in eggs, one at a time. Add vanilla extract. Divide into three portions, about 1 2/3 cups each.

Melt 2 squares semisweet chocolate; stir into one portion of batter.

Melt 2 squares of white chocolate; stir into second portion. Stir strawberries into remaining batter. Spread semisweet mixture evenly over crust. Carefully spread with white chocolate mixture, then strawberry mixture. Bake at 425 degrees F for 10 minutes; reduce heat to 300 degrees F. Bake 50 to 55 minutes or until center is nearly set. Remove from oven; immediately run a knife around edge. Cool; remove from pan.

Melt remaining semisweet chocolate, remaining butter and 1 teaspoon shortening; cool for 2 minutes. Pour over cake. Melt remaining white chocolate and shortening; drizzle over glaze. Refrigerate leftovers.

Yields 12 to 14 servings.

New Orleans Praline Cheesecake

1 1/2 cups graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons melted butter or margarine
24 ounces cream cheese
3/4 cup firmly packed brown sugar
2 tablespoons all-purpose flour
3 eggs
2 teaspoons vanilla extract
1/2 cup finely chopped pecans
Whipping cream
Pecan halves

Combine first 3 ingredients, mixing well. Press mixture into a 9-inch spring-form pan. Bake at 350 degrees F for 10 minutes.

Beat cream cheese until smooth; gradually add brown sugar and flour, mixing well. Add eggs one at a time, beating well after each. Stir in vanilla extract and pecans. Pour into prepared pan. Bake for 40 to 45 minutes. Let cool to room temperature on a wire rack. Refrigerate overnight.

Remove sides of springform pan; top cheesecake with whipping cream and garnish with pecan halves.

New York Cheesecake

Chocolate Pecan Crust

10 rectangular chocolate graham crackers
3/4 cup ground pecans
3 tablespoons granulated sugar
1/2 teaspoon ground cinnamon
6 tablespoons unsalted butter (at room temperature)

Place graham crackers in large plastic food storage bag. Finely crush with rolling pin. Place in bowl. Add pecans, sugar and cinnamon; stir to mix well. Add butter; mix until well blended. Scatter crumb mixture over bottom of 9-inch springform pan. Cover with plastic wrap; press evenly over bottom and up sides of pan. Refrigerate pan until ready to use.

Filling

32 ounces cream cheese (at room temperature)
1 1/4 cups granulated sugar
4 eggs
1 tablespoon fresh lemon juice
1 teaspoon vanilla extract
Whole strawberries (optional)
Fresh mint sprigs (optional)

Beat cream cheese in large bowl with electric mixer or in food processor, until well blended and smooth. Gradually beat in sugar until well blended. Add eggs, one at a time, beating well after each addition. Add lemon juice and vanilla extract; beat until blended. Pour cheese filling evenly into crust-lined pan. Bake cheesecake at 350 degrees F for 50 minutes or until the center is just set. Remove the pan to a wire rack to cool completely. Refrigerate for at least 12 hours or overnight.

To serve, remove side of pan. Cut into wedges. Garnish with whole strawberries and fresh mint sprigs if desired.

No Bake Apricot Cheesecake

Crust

1/2 cup butter or margarine

1/3 cup granulated sugar

1 1/2 cups corn flake crumbs

Cook butter and sugar in small saucepan until mixture boils; remove from heat. Mix in Corn Flake Crumbs. Reserve 2 tablespoons mixture for garnish; press remainder in bottom of 9-inch springform pan. Chill.

Cream Cheese Filling

1 (30 ounce) can apricot halves, drained (reserve syrup)

1 envelope unflavored gelatine

16 ounces cream cheese, softened

1 (14 ounce) can sweetened condensed milk

2 tablespoons lemon juice

1 (4 1/2 ounce) container frozen nondairy whipped topping, thawed

Combine 1/2 cup reserved syrup and gelatine; stir over low heat until gelatine dissolves. Reserve 4 or 5 apricots halves for garnish; blend remaining apricots on high speed in blender until smooth. Combine apricot and gelatine mixtures; set aside.

In large bowl, beat cheese until smooth. Add sweetened condensed milk and lemon juice; mix well. Stir in apricot–gelatine mixture. Fold in whipped topping. Turn into prepared pan. To garnish, slice reserved apricot halves into pieces; arrange in two–piece clusters around top of cheesecake. Spoon Apricot Glaze over top of cake if desired. Add mint leaves to clusters. Sprinkle crumbs around outer edge of cake. Chill 3 hours.

Apricot Glaze (optional)

1/2 cup reserved syrup

1 teaspoon cornstarch

Cook and stir cornstarch and 1/2 cup reserved syrup until thick and clear. Cool. Spoon glaze evenly over top of cake.

No Bake Chocolate Mint Cheesecake

1/4 cup butter or margarine, melted
1 cup chocolate wafer crumbs (10 wafers)
20 miniature or 5 large York Peppermint Patties
2 tablespoons butter
16 ounces cream cheese
1 (14 ounce) can sweetened condensed milk
1 tablespoon unflavored gelatine
2 tablespoons lemon juice
1 tablespoon vanilla extract
1 cup whipping cream
1 cup sour cream
8 miniature or 2 large York Peppermint Patties, grated*

* Grate while frozen.

Mix melted butter and chocolate wafer crumbs. Firmly pat over bottom of 9-inch springform pan. Chill. Melt 20 miniature York Peppermint Patties or 5 large York Peppermint Patties and butter. Drizzle over crumb crust. Chill.

Beat cream cheese until light and fluffy. Gradually add sweetened condensed milk while beating until smooth. Soften gelatine in lemon juice and warm to dissolve. Add to cheese mixture with vanilla extract. Whip cream until stiff peaks form. Fold into cream cheese mixture. Pour into prepared pan. Chill. Cover with whipped sour cream. Garnish with grated York Peppermint Patties. Chill several hours before serving.

Serves 8 to 10.

No Bake Egg Nog Cheesecake

Crust

3/4 cup graham cracker crumbs

1/4 cup granulated sugar

1/4 cup margarine/butter

Mix together and press into bottom of 8x8 pan.

Filling

8 ounces softened cream cheese

1/2 cup granulated sugar

Mix together.

Dissolve 1 package Knox gelatine in 1/4 cup cold water, but heat it to dissolve. Add to cheese mixture. Add one cup eggnog. Cool until it's just slightly thickened. Fold in 2 cups whipped topping. Pour over graham cracker crust. Chill well before slicing.

No Bake Lime Cheesecake

**2 envelopes Dream Whip®
1 small box lime gelatin
8 ounces cream cheese, (at room temperature)
1/2 cup granulated sugar
1 cup crushed pineapple, drained
Vanilla wafers, crushed**

Dissolve gelatin in 1 cup hot water; allow to cool. Beat softened cream cheese. Add cooled gelatin and sugar. Stir in pineapple. Line bottom of a casserole dish with crushed vanilla wafers. Pour cream cheese mixture on top of crumbs. Top with additional crumbs. Chill.

Orange Blossom Cheesecake

1 pound cream cheese (at room temperature)
1/2 cup orange blossom honey
1/4 cup orange juice
1 teaspoon vanilla extract
3 large eggs
1 1/2 teaspoons lemon rind, grated
2 tablespoons orange rind, grated
9-inch springform pan with pre-baked
graham cracker crust in bottom

Beat cream cheese until smooth. Add, beating in, the honey, orange juice, flour and vanilla extract. Then beat in the eggs, one at a time, until well blended. Whisk or fold in the lemon rind and orange rind.

Pour into prepared 9-inch springform pan. Bake at 225 degrees F for 15 minutes, then reduce the heat to 200 degrees F and bake for 1 1/2 hours.

Meanwhile, prepare Topping.

Topping

Mix 1 1/2 cups sour cream, 1 tablespoon grated orange rind and 3 tablespoons honey.

Remove cheesecake from the oven and spread the topping over hot cheesecake. Return to oven, raise temperature to 400 degrees F and bake 5 more minutes ONLY.

Orange Cheesecake

1 2/3 cups graham cracker crumbs
1/4 cup granulated sugar
1/4 cup butter or margarine, melted
2 (11 ounce) cans Mandarin oranges, undrained
1/4 cup Cointreau or Triple Sec
40 ounces cream cheese, softened
1 3/4 cups granulated sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon vanilla extract
5 eggs
2 egg yolks
1/4 cup whipping cream
1/2 cup orange juice
2 tablespoons cornstarch

Combine graham cracker crumbs, the 1/4 cup sugar and butter; mix well. Press into bottom of a 10-inch springform pan. Bake at 375 degrees F for 8 minutes; cool.

Drain mandarin oranges, reserving 1/2 cup liquid. Combine mandarin oranges and Cointreau, stirring gently. Set aside, stirring occasionally.

Beat cream cheese with an electric mixer until fluffy. Stir in the 1 3/4 cups sugar, flour, salt and vanilla extract. Add eggs, one at a time, beating well after each addition. Add egg yolks, and beat well. Beat in whipping cream; spread filling over crust. Bake at 400 degrees F for 8 minutes. Reduce heat to 200 degrees F and bake 1 hour and 30 minutes.

Turn off oven, and partially open oven door. Leave cheesecake in oven for 30 minutes. Cool on a wire rack; chill well. Remove sides from pan.

Drain mandarin oranges, reserving Cointreau. Arrange oranges on top and around sides of cheesecake.

Combine reserved mandarin orange liquid, reserved Cointreau, orange juice, and cornstarch in a saucepan; stir well. Cook over medium heat for 5 minutes or until thickened; cool slightly. Spoon glaze over top of cheesecake; chill.

Orange Chocolate Cheesecake

Crust

2 cups vanilla wafer crumbs
6 tablespoons butter, melted
1/4 cup granulated sugar

Combine, and press onto the bottom and 1 1/2 inches up the sides of a greased 10-inch springform pan. Bake at 350 degrees F for 10 minutes; cool completely.

Filling

32 ounces cream cheese, softened
1 cup granulated sugar
4 eggs
1 cup (8 ounces) sour cream
10 (1 ounce) squares white baking chocolate, melted

In a mixing bowl, beat cream cheese, sugar, eggs and sour cream just until blended. Add chocolate. Pour into crust. Bake at 350 degrees F for 1 to 1 1/4 hours or until center is nearly set. Cool to room temperature, about 2 hours.

Topping

1 cup (8 ounce) sour cream
3 tablespoons granulated sugar
1/2 to 1 teaspoon orange extract
2 (11 ounce) cans mandarin oranges, well drained

Combine sour cream, sugar and orange extract. Spread over filling. Bake at 450 degrees F for 5 to 7 minutes or until set. Chill, uncovered, for 1 hour.

Arrange oranges on cheesecake. Cover and chill at least 4 hours.

Yields 12 to 16 servings.

Orange Chocolate Chip Cheesecake

1 cup cocoa powder, preferably Dutch–processed
2 pounds cream cheese (regular or reduced fat), at room temperature
1 1/2 cups granulated sugar
2 tablespoons vanilla extract
2 teaspoons orange extract
1/4 cup orange liqueur
5 eggs
12 ounces mini chocolate chips

Preheat oven to 200 degrees F. Spray the interior of a 2–quart soufflé dish or 9–inch cheesecake pan with spray shortening and dust with 1/4 cup of the cocoa. Set aside.

In a large bowl, mix the cream cheese and the sugar until smooth and soft, scraping the side of the bowl and spoon as necessary. Mix in the remaining 3/4 cup of cocoa, vanilla and orange extracts, liqueur and eggs until the batter is well blended. Stir in the chocolate chips.

Pour and scrape the batter into the prepared pan and place in the oven. Bake for 6 to 8 hours or overnight. Cool on a rack to room temperature. Cover with a sheet of plastic wrap or wax paper and an inverted plate. Invert. Remove the pan and refrigerate cake upside down for at least 1 hour. (If you need to leave the house, the cake can stay refrigerated all day.) Invert a serving plate over the cheesecake and invert the cake. Remove the top plate and the paper. Cover and refrigerate until ready to serve.

Cut with a long, sharp knife dipped in warm water to prevent sticking.

Orange Poppyseed Cheesecake with Lemon Glaze

Crust

3/4 cup graham wafer crumbs
3/4 cup ground almonds
1 tablespoon granulated sugar
1/4 cup butter, melted

Preheat oven to 350 degrees F.

Combine ingredients. Press mixture onto bottom and 1 1/2 inches up the sides of a 9-inch springform cake pan. Bake for 8 minutes. Cool.

Filling

16 ounces cream cheese
1 cup granulated sugar
4 eggs
1 teaspoon grated orange rind
3 tablespoons all-purpose flour
1/4 cup orange juice
3/4 cup whipping cream
2 tablespoons poppyseed

Increase oven temperature to 450 degrees F.

In a large bowl, using an electric mixer, beat cream cheese and sugar until very smooth. Beat in eggs, one at a time, until just blended. Beat in remaining ingredients. Pour into pan. Bake for 10 minutes, then reduce heat to 250 degrees F and continue baking for 35 to 45 minutes or until center is just set. Remove from oven and run a knife around the rim of pan to prevent cracking. Cool thoroughly at room temperature.

Chill overnight.

Glaze

2 eggs
3/4 cup granulated sugar
1 teaspoon grated orange rind
1 teaspoon grated lemon rind
1/4 cup lemon juice
2 tablespoons orange juice
2 tablespoons butter

In a small saucepan, whisk eggs until foamy. Combine with sugar, rind, juices and butter in saucepan. Cook over low heat, stirring constantly until smooth and thickened. Cool.

Just before serving, spread evenly over cheesecake. Decorate with poppyseeds and lemon or orange slices.

Orange Upside–Down Cheesecake

1 envelope unflavored gelatine
1 1/2 cups unsweetened orange juice
1/4 cup granulated sugar
2 cups orange sections
1 envelope unflavored gelatine
1/2 cup unsweetened orange juice
24 ounces cream cheese, softened
1 cup granulated sugar
2 teaspoons grated orange peel
1 cup whipping cream, whipped
1 cup vanilla wafer crumbs
1/2 teaspoon cinnamon
3 tablespoons margarine, melted

Soften gelatine in orange juice. Add sugar; stir over low heat until dissolved. Chill until slightly thickened.

Arrange orange sections on bottom of a 9–inch springform pan. Pour gelatine mixture over oranges; chill until thickened, but not set.

Soften gelatine in juice; stir over low heat until dissolved.

Combine cream cheese, sugar and peel, mixing at medium speed of electric mixer until well blended. Gradually add gelatine mixture, mixing until 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 cake from rim of pan; invert onto serving plate.

Variation

Omit cinnamon. Substitute graham cracker crumbs or chocolate wafer crumbs for vanilla wafer crumbs.

Orange Whip Cheesecake

1 envelope plus 1 teaspoon unflavored gelatine
1 cup skim milk
3 large eggs, yolks separated
1 pint small curd, low-fat cottage cheese
1 teaspoon vanilla extract
1 teaspoon orange extract
2 teaspoons grated orange peel
Artificial sweetener to equal 1/3 cup sugar
1 large orange, divided into 8 pieces (for garnish)

Sprinkle gelatine over milk on top of a double boiler. Beat egg yolks lightly and add milk. Stir milk, egg and gelatine in top of double boiler over boiling water for 5 minutes until gelatine dissolves and mixture thickens slightly. Remove from heat and cool to room temperature.

Add cottage cheese, vanilla extract and orange extract. Pour into blender and blend until smooth. Pour into mixing bowl.

In separate bowl, beat egg whites to soft peaks. Gradually beat in sweetener and beat to soft meringue. Fold into cheese mixture. Pour into an 8-inch glass pie dish. Chill until firm, at least 4 hours. Top with orange pieces.

Yields 8 servings

Oreo Double Chocolate Cheesecake

1/4 cup butter or margarine
25 Oreo Chocolate Sandwich Cookies, crushed
16 ounces cream cheese (at room temperature)
6 eggs, separated (at room temperature)
4 (1 ounce) squares semisweet chocolate, melted
2 teaspoons vanilla extract
1/2 cup granulated sugar
1 (1 ounce) square semisweet chocolate
Chocolate curls

In a medium saucepan, over low heat, melt butter or margarine. Remove from heat. Stir in Oreo crumbs. Press evenly onto bottom and sides of a 9-inch springform pan; refrigerate while preparing filling.

In a large bowl, with electric mixer at medium speed, beat cream cheese until light and fluffy; beat in egg yolks, melted chocolate and vanilla extract until smooth, about 3 minutes; set aside.

In another large bowl, with electric mixer at high speed, beat egg whites until soft peaks form. Gradually add sugar, beating until stiff peaks form. Using a rubber spatula, gently fold beaten egg white, one-third at a time, into cream cheese mixture. Pour into crust. Freeze for 4 hours.

In a small saucepan, over low heat, melt the 1 (1 ounce) square semisweet chocolate; remove from heat; let cool to room temperature.

On an 11 x 8 1/2-inch sheet of white paper, draw 1 (6-inch) circle; on outside of circle, draw 12 (1-inch) circles, spaced evenly around circle. Place on cookie sheet; cover with wax paper, securing wax paper edges under cookie sheet.

Use a No. 1 decorating tip, pipe melted chocolate onto wax paper over outline (or drizzle chocolate, a little at a time, from teaspoon); freeze until firm, about 30 minutes.

Remove sides of pan; carefully remove wax paper from chocolate loop decoration. Set on frozen cheesecake. Garnish with chocolate curls.

Pampered Chef Fresh Strawberry Cheesecake

16 (2 1/2-inch) graham cracker squares
(approximately 1 1/4 cup chopped)
1/4 cup butter or margarine, melted
1/4 cup packed brown sugar
1 package (24 pieces) soft ladyfingers
1 quart fresh strawberries, rinsed and patted dry
1 (16 ounce) container sour cream, divided
8 ounces cream cheese, softened
1 (10 ounce) package frozen sweetened strawberries, thawed
2 (3.4 ounce) boxes cheesecake flavored instant pudding and pie filling
1/2 cup confectioners' sugar

Preheat oven to 400 degrees F.

For crust, finely chop crackers using food chopper. In 1-quart covered microwave-safe bowl, melt butter on HIGH for 20 seconds; mix in brown sugar and butter. Press crumb mixture onto bottom of springform pan. Bake 10 minutes; remove to nonstick cooling rack. Cool completely.

Using serrated bread knife, trim ladyfingers flat on bottom. Place ladyfingers around edge of pan, standing up against sides. Fit together snugly.

Set aside one perfect strawberry with stem for garnish. Hull remaining strawberries with tomato corer. Place strawberries next to each other, hulled side down, over entire surface of crust.

Measure 1/2 cup of sour cream; set aside.

Place cream cheese in classic 2-quart batter bowl. Gradually whisk in thawed strawberries in juice and remaining sour cream using 10-inch whisk. Add pudding mix; whisk until mixture is smooth and begins to thicken. Pour pudding mixture over strawberries in springform pan, pressing down between berries using super scraper. Use large spreader to create a smooth surface.

Combine reserved sour cream with confectioners' sugar in 1-quart batter bowl; mix until smooth. Spread topping over cake, leaving 1/2 inch border around edge.

For garnish, slice reserved strawberry using egg slicer plus to create a strawberry fan; place on top of cake.

Yields 12 servings.

Pampered Chef Strawberry Cheesecake

3 low-fat honey graham crackers
12 ounces light cream cheese, softened
1 cup plus 2 tablespoons granulated sugar
1/2 cup all-purpose flour
16 ounces vanilla fat-free yogurt
2 eggs
2 cups strawberries, sliced
1/4 cup strawberry or currant jelly

Preheat oven to 350 degrees F.

Finely crush graham crackers in sealed plastic bag with dough and pizza roller. Combine cracker crumbs and the 2 tablespoons sugar; sprinkle evenly over bottom of springform pan.

In classic 2-quart batter bowl, beat cream cheese with remaining sugar and flour until well blended and smooth. Add yogurt and eggs, whisk with 10-inch whisk until smooth. Gradually pour batter into prepared pan. Bake 50 minutes or until center is almost set.

Remove to nonstick cooling rack. Loosen cake from rim of pan. Cool completely; remove rim. Refrigerate at least 3 hours or overnight.

Just before serving, slice strawberries with egg slicer plus. Arrange strawberry slices over top of cheesecake by starting at outside edge with a circle of slices; continue with overlapping circles into the center. Heat strawberry jelly just until smooth; brush over strawberry slices.

Yields 12 servings.

Passover Cheesecake

1 cup crushed matzos
1/4 cup granulated sugar
1/4 cup butter, melted
24 ounces cream cheese, softened
1 cup granulated sugar
3 eggs
1/2 teaspoon grated lemon rind
1 tablespoon lemon juice
Lemon slices

Combine first 3 ingredients in a bowl; blend well. Press in bottom of an ungreased 9-inch springform pan. Set pan aside.

Combine cream cheese and 1 cup sugar; beat at medium speed of an electric mixer until fluffy. Add eggs, one at a time, beating after each addition. Add lemon rind and lemon juice; mix well. Spoon cream cheese mixture over crust. Bake at 375 degrees F for 45 minutes or until cheesecake is set. Remove from oven, and cool on a wire rack. Chill for 8 hours. Garnish with lemon slices, if desired.

Peaches and Cream Cheese Cake

3/4 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1 box regular vanilla pudding
3 tablespoons soft butter
1/2 cup milk
1 egg
1 (15 ounce) can sliced peaches
8 ounces cream cheese
1/2 cup granulated sugar
3 tablespoons peach juice
1 tablespoon granulated sugar
1/2 teaspoon cinnamon

Beat flour, baking powder, salt, dry pudding, butter, milk and egg with an electric mixer for 2 minutes and pour into an 8-inch square or pie pan. Drain and save juice from sliced peaches. Arrange peaches over batter.

Mix cream cheese, 1/2 cup sugar and peach juice. Heat until smooth. Spoon over the top, keeping 1 inch from edges. Mix 1 tablespoon sugar and cinnamon and sprinkle over the top. Bake at 350 degrees F for 30 to 35 minutes.

Peanut Butter and Jelly Cheesecake

1 cup old fashioned or quick-cooking oats
1/4 cup chopped peanuts
3 tablespoons packed brown sugar
3 tablespoons margarine, melted
16 ounces cream cheese, softened
1 cup granulated sugar
1/2 cup chunk-style peanut butter
3 tablespoons flour
4 eggs
1/2 cup milk
1/2 cup grape jelly

Combine oats, peanuts, brown sugar and margarine. Press onto bottom of a 9-inch springform pan. Bake at 325 degrees F for 10 minutes.

Combine cream cheese, granulated sugar, peanut butter and flour, mixing at medium speed of electric mixer until well blended. (Batter will be very stiff.) Add eggs, one at a time, mixing well after each addition. Blend in milk; pour over crust. Bake at 450 degrees F for 10 minutes. Reduce oven temperature to 250 degrees F. Continue baking for 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Stir jelly until smooth. Drizzle over cheesecake in crisscross pattern to form a lattice design. Chill.

Variation

For crust, substitute 1 cup graham crackers crumbs for oats and peanuts. Substitute granulated sugar for brown sugar.

Peanut Butter Cheesecake

**2 pounds cream cheese
1 1/2 cups granulated sugar
4 large eggs
1 cup creamy peanut butter
1 tablespoon all-purpose flour
2 teaspoons vanilla extract
Powdered sugar
Chopped mints**

Peanut Butter Cookie Crust

**10 peanut butter cookies
1 teaspoon granulated sugar
2 tablespoons melted butter, up to 3 tablespoons
Vegetable cooking spray**

Use hands to crumble peanut butter cookies in a small mixing bowl. Add 1 teaspoon of sugar. Add 2 or 3 tablespoons of melted butter (depending upon the desired consistency). Mix all ingredients well. Spray a 9 x 3-inch springform pan with the vegetable oil. Place ingredients into the bottom of springform pan. Using fingertips or spoon, press ingredients to form crust.

Note: You can place the ingredients in a food processor.

Preheat oven to 350 degrees F.

Combine cream cheese and peanut butter in a large bowl. Beat the mixture in an electric mixer (using a wire whip) until smooth. Gradually add sugar and flour. Beat on medium speed until sugar and flour are incorporated well into cheese/peanut butter mixture. (Scrape ingredients from side of bowl before adding eggs).

Add eggs gradually and continue to beat on medium speed for two or three minutes until mixture is smooth. Mix in the vanilla extract.(Be careful not to over mix).

Pour mixture into prepared peanut butter cookie crust. Place cheesecake in oven on center rack. Bake cheesecake in a water bath for approximately 2 hours or until tip of a knife comes out clean when inserted in center of cake. Dust with powdered sugar or sprinkle with chopped mint.

Peanut Butter Cup Cheesecake

Crust

2 to 3 cups chocolate cookie crumbs
1 cup roasted unsalted peanuts, coarsely chopped
1/2 cup unsalted butter, melted
4 tablespoons firmly packed golden brown sugar
Pinch of salt

Filling

32 ounces cream cheese, room temperature
1 1/2 cups firmly packed golden brown sugar
1/2 cup creamy peanut butter
1 teaspoon vanilla extract
4 large eggs
1/4 cup whipping cream
2 1/2 cups Reese's Peanut Butter Cups,
cut into 3/4 inch pieces

Topping

1 (12 ounce) bag semisweet chocolate chips
4 tablespoons unsalted butter
1/4 cup water

For Crust: Position rack in center of oven and preheat to 350 degrees F. Butter 9-inch springform pan.

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 sides of pan. Bake until set, about 8 minutes. Set aside to cool. Reduce oven to 325 degrees F.

For Filling: Using electric mixer, beat 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. Pour filling into crust. Bake until sides of cake are set, but center still moves slightly, about 55 min. Cool cake in pan.

For Topping: Place all ingredients in microwaveable bowl and heat at 50% power for 30 seconds. Stir. Continue to heat at 10 second intervals until chocolate is barely melted. **DO NOT OVERHEAT.** Stir until smooth and pour over top of cheesecake, spreading chocolate to edges. Cover and refrigerate overnight.

Pecan Praline Cheesecake

Crust

1 cup minced pecans, toasted
3/4 cup graham cracker crumbs
1/4 cup dark brown sugar
1/4 cup unsalted butter, melted

Preheat oven to 325 degrees F. Grease a 9–inch springform pan.

In a small bowl, mix together pecans, graham crackers crumbs and brown sugar. Pour in the butter, and stir to combine. Press the warm mixture into the prepared pan, packing it evenly around the bottom. Bake until the crust is set, about 10 minutes. Allow the crust to cool. It can be made a day ahead, if you wish. Raise the oven temperature to 350 degrees F.

Filling

1 pound cream cheese (at room temperature)
3 eggs
1/4 cup granulated sugar
1 1/4 cups chopped pralines
2 teaspoons minced orange zest
1/2 cup sour cream

Using a mixer, beat the cream cheese in a large bowl until it is light and fluffy. Add the eggs and then the sugar, continuing to beat until everything is well incorporated. Mix in the chopped pralines and the orange zest. Pour the filling into the prepared crust, and bake for 55 to 60 minutes, until the center is just firm.

Remove cheesecake from the oven, and let it sit for 10 minutes. Raise the oven temperature to 425 degrees F. Spread the sour cream gently and evenly over the top of the cheesecake. Bake an additional 5 minutes, until the sour cream bubbles at the edges. Cool the cheesecake completely on a rack.

Run a knife between the cake and the sides of the pan to loosen it. Cover the cake, and refrigerate it until it is well chilled, at least 3 to 4 hours (the cake can be made a day ahead of serving). Make the Caramel Sauce.

Caramel Sauce

2 teaspoons unsalted butter
1/2 cup dark brown sugar
2 tablespoons water
1/2 to 3/4 cup milk, warmed
1/2 teaspoon vanilla extract

Melt the butter in a heavy saucepan. Add the brown sugar and water, and cook over medium heat until the mixture reaches the soft–ball stage, 234 degrees F to 240 degrees F. Remove the pan from the heat, and let the mixture cool a couple minutes. Stir in the amount of milk necessary to achieve the sauce consistency you prefer. The sauce can be kept warm over a hot water bath or made ahead and re–warmed at serving time.

Serve the cheesecake topped with warm Caramel Sauce.

Peppermint Cheesecake

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted
1 envelope unflavored gelatine
1/4 cup cold water
16 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 cup milk
1/4 cup crushed peppermint candy
1 cup whipping cream, whipped
2 (1.45 ounce) milk chocolate candy bars, finely chopped

Combine crumbs and margarine; press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 10 minutes. Cool.

Soften gelatine in water; stir over low heat until dissolved.

Combine cream cheese and sugar, mixing at medium speed of electric mixer until well blended. Gradually add gelatine, milk and peppermint candy, mixing until blended. Chill until thickened but not set.

Fold in whipped cream and chocolate; pour over crust. Chill until firm. Garnish with additional whipping cream, whipped, combined with crushed peppermint candy, if desired.

Philadelphia 3–Step White Chocolate Cheesecake

16 ounces Philadelphia® Cream Cheese, softened
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
2 eggs
4 squares Baker's® Premium White Baking
Chocolate, chopped, divided, or
2/3 cup white chocolate chips, divided
1 ready–to–use chocolate flavor crumb crust
(6 ounce or 9–inch)

Mix cream cheese, sugar and vanilla with electric mixer until well blended. Add eggs; mix until blended. Stir in 1/3 cup of the white chocolate. Pour into crust. Sprinkle with remaining white chocolate.

Bake at 350 degrees F for 35 minutes or until center is almost set. Cool.

Refrigerate 3 hours or overnight.

Makes 8 servings.

Philly® 50th Anniversary Double Chocolate Layer Cheesecake

16 ounces Philadelphia® Cream Cheese, softened

1/2 cup granulated sugar

1/2 teaspoon vanilla extract

2 eggs

3 squares Baker's® Semi-Sweet

Chocolate, melted, slightly cooled

1 (9-inch) chocolate flavor crumb crust

Mix cream cheese, sugar and vanilla extract with a mixer on medium speed until blended. Add eggs; mix until blended. Stir melted chocolate into 1 cup of the batter. Pour chocolate batter into crust. Top with plain batter. Bake at 350 degrees F for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

Philly® New York Cheesecake

1 cup graham cracker crumbs
1 cup plus 3 tablespoons granulated sugar, divided
3 tablespoons butter or margarine, melted
40 ounces Philadelphia® cream cheese, softened
3 tablespoons flour
1 tablespoon vanilla extract
3 eggs
1 cup sour cream
1 (21 ounce) can cherry pie filling

Mix crumbs, 3 tablespoons of the sugar and butter; press onto bottom of 9-inch springform pan. Bake at 350 degrees F for 10 minutes.

Beat cream cheese, the 1 cup sugar, flour and vanilla extract with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed just until blended. Blend in sour cream. Pour over crust. Bake at 350 degrees F for 65 minutes or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling.

Makes 14 servings.

Piña Colada Cheesecake

1 2/3 cups dry fine breadcrumbs
1/4 cup granulated sugar
1/2 cup butter or margarine, melted
32 ounces cream cheese, softened
3/4 cup granulated sugar
4 large eggs
1 (8 ounce) container sour cream
1 (16 ounce) can cream of coconut
1 (16 ounce) can crushed pineapple, well drained
2 tablespoons cornstarch
1 teaspoon vanilla extract
1 teaspoon rum flavoring
1 teaspoon lemon juice
Topping

Combine first three ingredients; press into the bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees F for 10 to 12 minutes. Cool on a wire rack.

Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add 3/4 cup sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in sour cream and next 6 ingredients; spoon into crust. Bake at 350 degrees F for 1 hour and 20 minutes; turn oven off. Sprinkle on topping; return to oven. Leave cheesecake in oven with door closed for 1 hour; then cool to room temperature on a wire rack. Chill.

Topping
1/4 cup butter or margarine
1/2 cup flaked coconut
1/2 cup finely chopped almonds
1/4 cup sugar

Melt butter. Add remaining ingredients, and sauté until golden, stirring frequently.

Piña Colada Miniature Cheesecakes

1 (10 ounce) jar maraschino cherries, drained
12 cupcake liners
1 cup shredded coconut
1 (11.2 ounce) package no-bake cheesecake mix
1/4 cup liquid piña colada mix
1 (8 ounce) can crushed pineapple, drained

Reserve 12 cherries; chop remaining cherries and set aside.

Line 12 muffin tins with cupcake liners. Place 1 whole cherry in the center of each liner. Cover cherries with equal portions of coconut.

Prepare cheesecake mix according to package directions, substituting 1/4 cup piña colada mix for 1/2 cup milk. Fold in chopped cherries. Spoon cheesecake evenly over coconut. Top with drained pineapple.

Prepare crust that comes with mix according to package directions. Sprinkle equal portions of crust mixture over each cheesecake; press lightly. Refrigerate at least 4 hours before serving. To serve, unmold on serving plates with crust on bottom. Remove cupcake liners.

Serves 12.

Pineapple Apricot Refrigerator Cheesecake

1 (8 ounce) can crushed pineapple, drained and juices reserved
1 (16 ounce) can apricot halves, drained and juices reserved
Dash of salt
2 cups cottage cheese, puréed
2 tablespoons unflavored gelatine
2 tablespoons lemon juice
1 cup liquid (juice from canned fruit with water added to equal 1 cup)
1 cup sour cream
1 cup whipping cream
1/2 cup granulated sugar
1/2 cup graham cracker crumbs
3 tablespoons melted butter
3 tablespoons finely chopped nuts

Place the pineapple and apricot halves in the work bowl of a food processor or blender. Process until puréed, about 45 seconds. Transfer to a large mixing bowl. Add salt and pureed cottage cheese and mix well.

Place the gelatine and lemon juice in a medium bowl and stir well. Place the cup of mixed fruit juices in a small saucepan over high heat and bring to a boil. Pour over gelatine mixture and stir until gelatin is dissolved. Cool slightly, about 10 minutes. Gradually add gelatine mixture to the cheese mixture and blend thoroughly. Fold in sour cream.

In a large bowl of an electric mixer, beat whipping cream at medium–high speed just until mixture begins to thicken, about 15 seconds. Gradually add sugar and beat until soft peaks form. Fold whipped cream into cheese mixture. Pour into a 9–inch springform pan and chill several hours until set.

Unmold cake on serving plate.

In a small bowl, combine the graham cracker crumbs, melted butter and chopped nuts, mix well. Sprinkle over the top of the cake and serve.

Pineapple Cheesecake

1 cup graham cracker crumbs
2 tablespoons granulated sugar
3 tablespoons butter, melted
1 envelope unflavored gelatine
1/4 cup cold water
1 small box lemon pie filling
1/2 cup granulated sugar
1 3/4 cups cold water
1 egg yolk, slightly beaten
8 ounces cream cheese
1 (20 ounce) can crushed pineapple
3 egg whites
3 tablespoons granulated sugar

Combine crumbs, 2 tablespoons sugar and melted butter. Reserve 1/4 cup of crumbs for top of cheesecake. Press remaining crumbs in bottom of greased 9-inch springform pan.

Soften gelatine in 1/4 cup cold water for 5 minutes.

In saucepan, combine lemon pie filling, 1/2 cup sugar, 1 3/4 cups water and egg yolk. Mix well; cook and stir until thickened. Remove from heat; add gelatine. Stir until dissolved.

Beat cream cheese until softened and add lemon mixture slowly, beating until smooth. Fold in 1 cup of the crushed pineapple.

Beat egg whites until soft peaks form; add 3 tablespoons sugar gradually and continue to beat until stiff. Fold into cheese mixture. Pour into pan. Sprinkle reserved crumbs on edge. Chill several hours or overnight until firm.

Pineapple Glaze: Measure remaining pineapple and juice and add water if necessary to make 1 1/2 cups. Combine with 1/4 cup of sugar and 1 1/2 tablespoons of cornstarch. Cook, stirring, until thick. Add 1/4 tablespoon almond flavoring. Cool completely. Spread in the middle and on top of cheesecake.

Pineapple Pumpkin Cheesecake

1 1/2 cups firmly packed brown sugar
12 ounces light cream cheese, softened
1 (16 ounce) can pumpkin
4 eggs
2 tablespoons flour
4 teaspoons pumpkin pie spice
1 teaspoon vanilla extract
1 (15 1/2 ounce) can sliced pineapple in heavy syrup

Preheat oven to 350 degrees F. Place a 13 x 9–inch pan of hot water on lower rack in oven. Set aside 2 tablespoons of the brown sugar.

In food processor, combine remaining sugar with cream cheese. Process 20 seconds. Add pumpkin, eggs, flour, spice and vanilla extract. Process 10 seconds, scraping sides once.

Pour into an 8–inch springform pan coated with vegetable cooking spray. Bake 50 minutes without opening door. Turn off oven. Let cake stand in oven for one hour.

Remove cake from oven. Immediately run knife around sides of pan. Cool; refrigerate 30 hours. Drain pineapple, reserving syrup. Dice 1 pineapple slice. Cook reserved syrup, reserved sugar and diced pineapple over medium–high heat 8 minutes or until thick, without stirring. Just before serving, arrange pineapple on cake. Top with glaze. Makes 8 servings.

NOTE: As a substitute for the pumpkin pie spice, use 2 teaspoons ground cinnamon, 1/2 teaspoon ground ginger and 1/4 teaspoon ground allspice.

Pirates' House Cheesecake

Crust

30 vanilla wafers, crushed
1/2 cup blanched almonds, ground
1/4 teaspoon almond extract
1/4 cup butter or margarine, softened

Mix cookie crumbs, ground almonds and almond extract with butter. Press into bottom of a 10-inch springform pan.

Filling

24 ounces cream cheese, softened
1 cup granulated sugar, divided
4 eggs, separated
1 teaspoon vanilla extract

Preheat oven to 350 degrees F.

Beat cream cheese until smooth. Beat in 1/2 cup sugar. Add egg yolks 1 at a time. Add vanilla extract. This can be done in a food processor. Beat egg whites in an electric mixer until they form soft peaks. Beat in 1/2 cup sugar 1 tablespoon at a time; continue beating until peaks are stiff but not dry. Fold cream cheese mixture into egg whites on low speed. Pour into pan. Bake for 50 to 60 minutes, until cake is set but still soft in the middle and top is golden brown. Cake will puff up, then sink and crack. Do not be alarmed. Cool on a rack for 30 to 40 minutes.

Topping

2 cups sour cream
1 teaspoon vanilla extract
2/3 cup granulated sugar

Mix ingredients together until smooth. Pour topping over cake; return to oven for 10 minutes to glaze. Cool to room temperature and refrigerate, preferably overnight. Top with fresh or frozen strawberries or peaches, sweetened to taste, or with cherry or blueberry pie filling.

Pistachio Brittle Cheesecake

Crust

1 (5 1/2 ounce) package shortbread cookies
1/2 cup natural unsalted pistachios
1/4 cup granulated sugar
1/4 cup (1/2 stick) chilled unsalted butter, diced

Preheat oven to 350°F. Blend shortbread, nuts and sugar in processor until nuts are finely ground. Add butter; process until moist clumps form. Press onto bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Wrap outside of pan with foil. Bake crust until golden, about 15 minutes. Cool crust.

Filling and Topping

24 ounces cream cheese, room temperature
1 1/4 cups granulated sugar
1 teaspoon ground cardamom
4 large eggs (at room temperature)
2 1/4 cups sour cream
1/2 cup pear nectar
2 tablespoons all-purpose flour
2 teaspoons vanilla extract
5 ounces good-quality white chocolate (such as
Lindt or Baker's), finely chopped
Pistachio Brittle

Beat cream cheese, sugar and cardamom in large bowl until smooth. Beat in eggs 1 at a time. Add 1 cup sour cream, pear nectar, flour and vanilla extract and beat until blended. Pour filling over crust.

Bake cheesecake until puffed at edges and softly set in center, about 1 hour 5 minutes. Transfer cheesecake to rack; let cool 10 minutes.

Meanwhile, stir white chocolate in top of double boiler set over barely simmering water until smooth (do not allow bottom of bowl to touch water). Cool chocolate to lukewarm; whisk in remaining 1 1/4 cups sour cream.

Spread topping over warm filling. Refrigerate cake uncovered overnight. Cut around pan sides; release pan sides. Place cake on platter. Stand brittle pieces on edge in topping on cheesecake.

Pistachio Brittle

Nonstick vegetable oil spray
1 cup granulated sugar
1/4 cup water
1/4 cup natural unsalted pistachios

Spray baking sheet with nonstick spray. Stir sugar and water in heavy small saucepan over medium-low heat until sugar dissolves. Increase heat; boil until deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 12 minutes.

Stir nuts into caramel and immediately pour onto prepared sheet. Working quickly and carefully

(caramel is very hot and hardens fast), press tip of small knife into edges of caramel and gently stretch in all directions to form very thin sheet, approximately 12 by 10 inches. Cool brittle completely.

Break brittle into irregular pieces. (Can be prepared 3 days ahead. Store airtight at room temperature.)

Pomegranate Cheesecake

Serves 10

1 1/2 cups graham cracker crumbs
1/4 cup melted butter
1/2 cup water
1 (1/4 ounce) package unflavored gelatine
24 ounces cream cheese, at room temperature
3/4 cup granulated sugar
1 teaspoon vanilla extract
2 pomegranates
1 cup heavy cream

Preheat oven to 375 degrees F.

Combine cracker crumbs thoroughly with melted butter, and press into the bottom and up 1 inch on the sides of a 9-inch springform pan. Bake for 10 minutes. Cool completely.

Place the water in a small saucepan and sprinkle the gelatine over the water. Let set for 5 minutes, then heat, stirring until gelatine has dissolved fully. Set aside to cool.

Mix the cream cheese, sugar and vanilla extract until fluffy. Mix in gelatine; set aside.

Remove seeds from pomegranates.

Whip the cream until stiff. Gently but completely mix cream cheese and 1/2 cup pomegranate seeds into the whipped cream. Spoon into prepared, cooled crust. Smooth out the top. Refrigerate for 2 hours or until set.

Store remaining pomegranate seeds, covered, in the refrigerator.

To serve, remove cheesecake from pan. Top with remaining pomegranate seeds.

Praline Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
3 tablespoons melted butter
24 ounces cream cheese
1 1/4 cups dark brown sugar, firmly packed
3 eggs
2 tablespoons flour
1/2 cup chopped pecans
1 1/2 teaspoons vanilla extract
Maple syrup

Mix crumbs, sugar and butter, and press into a 9–inch springform pan. Bake at 350 degrees F for 10 minutes. Cool.

Beat cream cheese and brown sugar until fluffy. Beat in eggs, one at a time. Sift in flour. Add pecans and vanilla extract. Pour mixture into pan. Bake at 350 degrees F for 55 minutes or until set.

Cool in pan. Remove to serving plate, and brush with maple syrup and garnish with chopped pecans. Chill for at least 3 hours.

Praline Pumpkin Cheesecake

1 1/2 cups finely ground gingersnap cookies
3/4 cup ground hazelnuts
3 tablespoons brown sugar
6 tablespoons unsalted butter, melted, cooled
1 1/2 pounds cream cheese, room temperature
1 cup firmly packed brown sugar
1 1/2 cups canned solid pack pumpkin
1/2 cup whipping cream
1/3 cup pure maple syrup
1 tablespoon vanilla extract
3/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
4 large eggs
1 1/4 cups granulated sugar
6 tablespoons water
1 cup coarsely chopped toasted hazelnuts

Preheat oven to 325 degrees F.

Mix first 3 ingredients in a medium bowl. Add butter and stir until just combined. Press the crumb mixture onto the bottom and 2 inches up the sides of a 9-inch springform pan. Bake for 8 minutes and cool.

Beat the cream cheese and brown sugar in the bowl of an electric mixer until fluffy. Beat in the pumpkin. Add the whipping cream, maple syrup, vanilla extract, ground cinnamon and ground allspice. Beat on medium speed until smooth. Add eggs, 1 at a time, beating well just until combined.

Pour the batter into the prepared crust and bake about 90 minutes, until the cheesecake is puffed and the center is set (cheesecake will rise a little above the sides of the pan). Transfer to a wire rack and cool for 30 minutes. Run a small sharp knife around pan sides to loosen cheesecake. Cool completely, cover and refrigerate overnight. (Can be prepared 2 days ahead. You can also freeze it for up to 3 months if you first wrap it in plastic wrap and then foil.)

For praline: Line a cookie sheet with foil and butter it well. Stir sugar and 6 tablespoons water in a heavy medium saucepan over low heat until the sugar dissolves. Increase heat and boil without stirring until syrup turns deep golden brown, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Stir in chopped toasted hazelnuts. Immediately pour praline onto prepared cookie sheet, spreading with back of spoon to thickness of about 1/4 inch. Cool completely.

Break praline in 2-inch jagged pieces and either arrange them on top of cheesecake or set them into mounds (by spoon or with a decorator tip) of whipped cream that's whipped with a little sugar and nutmeg.

Prickly Pear Cheesecake

Crust

2 cups crushed graham cracker crumbs
2 1/2 tablespoons granulated sugar
1/2 cup melted butter
1/2 cup piñon nuts, finely chopped

Mix graham cracker crumbs, sugar, butter and nuts together. Press firmly on the bottom and sides of a 9-inch springform pan.

Filling

32 ounces cream cheese, softened
1 1/2 cups granulated sugar
4 eggs
1 1/2 teaspoons vanilla extract
1 cup whipping cream
1/4 teaspoon lemon juice
2/3 cup prickly pear preserves
Whipped cream (optional)

With an electric mixer, cream together cream cheese and sugar until smooth. Add 1 egg at a time, beating well; blend in vanilla extract. By hand, add sour cream, whipping cream and lemon juice. Pour half this mixture into the crust. Spoon half the preserves over the batter. Add remaining batter and repeat with remaining preserves. Swirl with a knife for a marbled effect. Bake at 325 degrees F for 1 hour and 15 minutes. Turn oven off and leave in oven 1 hour. Remove from oven and let cool. Chill overnight.

Glaze

1 cup prickly pear jelly
2 tablespoons Grand Marnier

Melt jelly and Grand Marnier over low heat. Pour atop chilled cheesecake. Spread evenly and let set. Decorate edges with whipped cream piping.

Makes 8 to 12 servings.

Pumpkin Cheesecake

Crust

1 1/2 cups graham cracker crumbs
1/3 cup butter or margarine, melted
1/4 cup granulated sugar

Combine graham cracker crumbs, sugar and butter in medium bowl. Press onto bottom and 1 inch up side of a 9-inch springform pan. Bake at 350 degrees F for 6 to 8 minutes. Do not allow to brown. Remove from oven; cool.

Cheesecake

24 ounces cream cheese, softened
1 cup granulated sugar
1/4 cup packed brown sugar
1 3/4 cups solid pack pumpkin
2 eggs
2/3 cup evaporated milk
2 tablespoons cornstarch
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg

Beat cream cheese and sugars in large mixer bowl until fluffy. Beat in pumpkin, eggs and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust. Bake at 350 degrees F for 55 to 60 minutes or until edge is set but center still moves slightly.

Topping

1 (16 ounce) container sour cream,
(at room temperature)
1/4 to 1/3 cup granulated sugar
1 teaspoon vanilla extract

Combine sour cream, sugar and vanilla extract in small bowl. Spread over surface of warm cheesecake. Bake at 350 degrees F for 8 minutes. Cool on wire rack. Chill for several hours or overnight;

To serve, run a knife around inside edge of pan. Remove pan sides. Place cake on a serving plate. Garnish with caramelized pecan halves, if desired.

Pumpkin Cheesecake with Bourbon Sour Cream

Crust

3/4 cup graham cracker crumbs
1/2 cup finely chopped pecans
1/4 cup firmly packed light brown sugar
1/4 cup granulated sugar
1/4 cup unsalted butter, melted and cooled

In a bowl combine the cracker crumbs, pecans, brown sugar and sugar. Stir in the butter. Press the mixture into the bottom and 1/2 inch up side of a buttered 9-inch springform pan. Chill the crust for 1 hour.

Preheat oven to 350 degrees F.

Filling

1 1/2 cups canned pumpkin
3 eggs
1 1/2 teaspoons ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/2 cup firmly packed light brown sugar
24 ounces cream cheese, cut into bits and softened
1/2 cup granulated sugar
2 tablespoons whipping cream
1 tablespoon cornstarch
1 teaspoon vanilla extract
1 tablespoon bourbon liqueur or bourbon (optional)

In a bowl whisk together the pumpkin, eggs, cinnamon, nutmeg, ginger, salt and brown sugar. In a large bowl with an electric mixer beat together the cream cheese and the granulated sugar until fluffy, then beat in the cream, cornstarch, vanilla extract, bourbon liqueur and the pumpkin mixture until smooth.

Pour the filling into the chilled crust. Bake the cheesecake in the middle of the oven for 50 to 55 minutes, or until the center is just set. Let it cool in the pan on a rack for 5 minutes.

Topping

2 cups sour cream
2 tablespoons granulated sugar
1 tablespoon bourbon liqueur or bourbon, or to taste
16 pecan halves (for garnish)

In a bowl whisk together the sour cream, sugar and bourbon liqueur.

Spread the sour cream 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 side of the pan and garnish the top of the cheesecake with the pecans.

Pumpkin Cranberry–Amaretto Cheesecake

Crust

3 cups graham cracker crumbs
1/2 cup granulated sugar
1/2 cup (1 stick) melted butter

Preheat oven to 375 degrees F.

Combine graham cracker crumbs, sugar and butter; work mixture up sides of a large springform pan.

Filling

24 ounces cream cheese
1 cup granulated sugar
1 cup sour cream
1 teaspoon vanilla extract
1 tablespoon pumpkin pie spice
6 eggs
1 (29 ounce) can pumpkin

Using electric mixer in a large bowl, blend cream cheese and sugar, adding sour cream, vanilla extract, spice, eggs and pumpkin. Spoon mixture into crumb crust and bake at 375 degrees F for 30 minutes, then lower heat to 350 degrees F and bake for 20 minutes, or until firm. Let cool, then refrigerate overnight.

Topping

1 (16 ounce) can whole cranberries
1 tablespoon juice from fresh lemon
1/4 cup amaretto liqueur

Purée cranberries, lemon juice and amaretto in blender. Serve some sauce over each slice.

Makes 20 to 25 servings.

Pumpkin Frangelico Cheesecake

Crust

24 gingersnaps
3 tablespoons granulated sugar
1/4 cup (1/2 stick) melted butter

Filling

16 ounces cream cheese (room temperature)
1 (16 ounce) can unsweetened solid pumpkin
5 eggs
3/4 cup firmly packed brown sugar
1/2 cup Frangelico
1 teaspoon cinnamon
1 teaspoon vanilla extract
1/2 teaspoon ground ginger
1/4 teaspoon fresh nutmeg
1/4 teaspoon ground cloves

Sour Cream Topping

16 ounces sour cream
1/4 cup granulated sugar
1/4 cup Frangelico

Grind gingersnaps finely; add sugar and mix well. Add butter and mix well. Then press into bottom of 9-inch springform pan. Refrigerate until ready to use. Position rack in middle of oven. Then preheat oven to 350 degrees F.

Blend all ingredients until completely smooth. Pour filling into pan. Bake until edges of cake begin to pull away from sides of pan and cake begins to brown, almost 55 minutes.

Blend items for topping well. Without removing cake from oven, pour evenly over cake, starting at edges, spread if necessary. Bake 10 minutes. Remove and cool on rack. Refrigerate for 12 hours.

Let stand at room temperature for 30 minutes before serving.

Pumpkin Rum Cheesecake

1 cup crushed gingersnaps (15 cookies)
1/4 cup ground pecans
1/4 cup butter, melted
24 ounces cream cheese (at room temperature)
1 1/2 cups granulated sugar
3 eggs
3 cups canned pumpkin
1 1/2 teaspoon ground cinnamon
1 1/2 teaspoon rum flavoring
3/4 teaspoon ground allspice
3/4 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup whipping cream
1/4 teaspoon rum flavoring

Preheat oven to 350 degrees F.

Combine gingersnaps, 1/4 cup pecans and melted butter. Press onto bottom of a 9-inch springform pan.

In large mixing bowl, beat together cream cheese and sugar. Add eggs, pumpkin, cinnamon, 1 1/2 teaspoons rum flavoring and the spices, beating just until mixture is smooth. Pour into the prepared spring-form pan. Sprinkle with additional nutmeg.

Bake for 70 minutes or until almost set (center will jiggle slightly). Cool in pan on wire rack for 10 minutes. Loosen sides; cool completely. Chill for at least 4 hours.

To serve, remove sides of pan. Beat cream and 1/4 teaspoon rum flavoring until stiff peaks form. Pipe over cheesecake and sprinkle with additional pecans.

Serves 12 to 16.

Pumpkin Toffee Cheesecake

Crust

1 3/4 cups (about 14 to 16) shortbread cookies, crushed

1 tablespoon butter or margarine, melted

Cheesecake

3 (8 ounce) packages cream cheese, softened

1 1/4 cups packed brown sugar

1 (15 ounce) can LIBBY'S 100% Pure Pumpkin

1 (5 fluid ounce) can CARNATION Evaporated Milk

2 large eggs

2 tablespoons cornstarch

1/2 teaspoon ground cinnamon

1 cup crushed toffee candies (about 25 to 30)

Topping

1 cup (8 ounce container) sour cream, at room temperature

2 tablespoons granulated sugar

1/2 teaspoon vanilla extract

Caramel ice cream topping (optional)

Preheat oven to 350 degrees F.

For crust: Combine cookie crumbs and butter in small bowl. Press onto bottom and 1–inch up side of 9–inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

For cheesecake: Beat cream cheese and brown sugar in large mixer bowl until creamy. Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon; beat well. Pour into crust. Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Remove from oven; top with toffee candy pieces.

For topping: Combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over warm cheesecake.

Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan. Drizzle with caramel topping before serving.

Yields 16 servings.

Raspberries and Cream Cheesecake

12 ounces softened cream cheese
2 eggs
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
1/2 pint sour cream
1 (16 ounce) package frozen raspberries
1/2 cup water
2 tablespoons baking powder
1/2 cup granulated sugar
Pre-made graham cracker crust

Blend cream cheese, eggs, vanilla extract and sour cream with mixer for 5 minutes.

Bake graham cracker crust for 8 minutes in 350 degree F oven. Let cool.

Pour cheesecake mixture into crust and bake for 20 minutes at 350 degrees. Let cool.

Topping: Bring water to a boil and add raspberries, sugar and baking soda. Simmer for 10 minutes. Let cool. Pour over cheesecake. Refrigerate until ready to serve.

Raspberry and Grand Marnier Cheesecake

1 cup graham cracker crumbs
3 tablespoons granulated sugar
1/4 cup melted butter
10 ounces frozen raspberries, thawed
1/4 cup cold water
1 envelope unflavored gelatine
8 ounces cream cheese
1/2 cup granulated sugar
1 tablespoon Grand Marnier Liqueur
1 cup whipping cream, whipped

Combine crumbs, sugar and butter and press into bottom of 9-inch springform pan. Bake at 350 degrees F for 10 minutes. Cool.

Drain raspberries, reserving juice. Combine juice, water and gelatine in saucepan and let stand for 5 minutes. Cook and stir over low heat until gelatine dissolves. Remove and cool for 10 minutes.

Beat cream cheese and sugar on medium speed until blended. Add raspberries, Grand Marnier, and gelatin mixture. Beat on low speed until blended. Chill in bowl until partially set. Gently fold whipped cream into mixture and spoon into springform pan. Chill 6 to 14 hours.

Run knife around edge of pan to loosen. Remove sides. Top with fresh raspberries and additional whipped cream if desired.

Raspberry Cheesecake

Crust

1 1/2 cups fine graham cracker crumbs (about 9 whole crackers)
3 tablespoons granulated sugar
1/2 cup butter, melted

Preheat oven to 350 degrees F. Lightly grease a 9-inch springform pan.

Mix crumbs and sugar in a bowl. Stir in butter with a fork until moistened. Pat over bottom of pan.

Filling

1 (12 ounce) bag frozen unsweetened raspberries, thawed
24 ounces cream cheese, softened
1/2 cup granulated sugar
1/2 cup cornstarch
3 large eggs plus yolk of 1 large egg, (at room temperature)
1 cup white chocolate chips, melted
2 tablespoon fresh lemon juice
2 teaspoons vanilla extract
12 drops red food color
Fresh raspberries (for garnish)
Mint leaves (for garnish)

Stir and press raspberries with back of a wooden spoon through a strainer set over a bowl. You should have 1 1/2 cups purée. Discard seeds and pulp. Beat cream cheese, sugar and cornstarch in a large bowl with mixer on medium speed until smooth. Beat in eggs and yolk until blended, scraping down sides of bowl twice. Beat in melted chips, then 1 cup of the raspberry purée (refrigerate remainder to serve with cake), the lemon juice, vanilla extract and food color. Pour over crust.

Bake 15 minutes. Reduce oven temperature to 250 degrees F and bake 1 hour longer or until cake is almost set at center. Cool completely in pan on a wire rack, then refrigerate at least 2 hours or until cold.

To serve, release pan sides. Remove cake from pan with a wide spatula; slide onto serving plate. Garnish with raspberries and mint. Serve with raspberry purée.

Raspberry Coconut Trifle Cheesecake

1 1/2 cups soft coconut macaroon cookie crumbs
24 ounces cream cheese, softened
3/4 cup granulated sugar
4 eggs
1/2 cup sour cream
1/2 cup whipping cream
2 tablespoons sweet sherry
1 teaspoon vanilla extract
1 (10 ounce) jar red raspberry preserves
1/2 cup whipping cream
Toasted slivered almonds

Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325 degrees F for 15 minutes.

Combine cream cheese and sugar, mixing at medium speed of electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla extract; pour over crust. Bake at 325 degrees F for 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.

Raspberry Ladyfinger Cheesecake

2 (11.1 ounce) package no-bake cheesecake mix
2/3 cup butter or margarine, melted
1/4 cup granulated sugar
1 (3 ounce) package ladyfingers (25 cookies)
8 ounces cream cheese, softened
3 cups cold milk, divided
1 (12 ounce) carton frozen whipped topping, thawed
1 (21 ounce) can raspberry pie filling

In a bowl, combine contents of crust mix packages, butter and sugar. Press onto the bottom of an ungreased 10-inch springform pan. Arrange ladyfingers around edge of pan.

In a mixing bowl, beat cream cheese and 1/2 cup milk until smooth. Gradually beat in remaining milk. Add contents of filling mix packages; beat until smooth. Beat on medium for 3 minutes. Fold in whipped topping. Pour over crust. Cover and refrigerate for at least 1 hour.

Top with pie filling. Remove sides of pan before serving.

Yield: 12 servings.

Raspberry Swirl Cheesecakes

Makes 2 cheesecakes (16 servings total)

**1 1/2 cups fresh or thawed lightly sweetened
loose-pack frozen red raspberries**
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
(NOT evaporated milk)
16 ounces cream cheese, softened
3 eggs
2 (6 ounce) purchased chocolate flavored crumb pie crusts
Chocolate and white chocolate leaves and/or fresh raspberries, optional

Preheat oven to 350 degrees F.

**In blender container, blend 1 1/2 cups raspberries until smooth; press through sieve to remove seeds.
Stir 1/3 cup of the Eagle Brand into sieved raspberries; set aside.**

**With mixer, beat cream cheese, eggs and remaining Eagle Brand in large bowl. Spoon into crusts.
Drizzle with raspberry mixture. With table knife, gently swirl raspberry mixture through cream cheese
mixture. Bake 25 minutes or until center is nearly set when shaken. Cool. Cover; chill at least 4 hours.**

Garnish with chocolate leaves and/or raspberries if desired. Refrigerate leftovers.

Raspberry Trifle Cheesecake in a Macaroon Crust

Yield: 10 servings

1 1/2 cups soft coconut macaroons, crumbed

24 ounces cream cheese, softened

3/4 cup granulated sugar

4 large eggs

1/2 cup sour cream

1/2 cup whipping cream

2 tablespoons sweet sherry

1 teaspoon vanilla extract

10 ounces red raspberry preserves

1/2 cup whipping cream, whipped

Toasted slivered almonds

Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325 degrees F for 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, 1/2 cup whipping cream, sherry and vanilla extract; pour over crust. Bake at 325 degrees F for 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.

Red, White and Blue Cheesecake with Chocolate Cookie Crust

Crust

28 chocolate wafers

1/2 cup (1 stick) unsalted butter, melted

Grind wafers fine in a blender or food processor (about 1 1/2 cups crumbs).

In a bowl stir together cookie crumbs and butter until the mixture is combined well. 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.

Filling

32 ounces cream cheese, softened

1 1/2 cups granulated sugar

2 tablespoons all-purpose flour

5 large eggs

1/2 cup sour cream

1 teaspoon freshly grated orange zest

1 teaspoon freshly grated lemon zest

1/2 teaspoon salt

1 1/2 teaspoons vanilla extract

About 1 1/2 cups raspberries

About 1 1/2 cups blueberries

Preheat the oven to 325 degrees F.

In a bowl with an electric mixer beat cream cheese until it is light and fluffy. Add sugar gradually, beating, and beat the mixture until it is combined well.

Beat in flour; add eggs, 1 at a time, beating well after each addition. Beat in sour cream, zests, salt and vanilla extract, beating the filling until it is combined well.

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 cheesecake will not be completely set; it will set as it cools.)

Turn the oven off and let the cheesecake stand in the oven with the oven door propped open about 6 inches until it is cooled completely and remove the side of the pan.

Arrange the raspberries on top of the cheesecake in a star shape and arrange the blueberries around the star to cover the top of the cheesecake.

Reese's Peanut Butter Cups Cheesecake

Serving size: 10

Crust

1 cup chocolate wafer cookies, crumbled
1/2 cup roasted unsalted peanuts, coarsely chopped
1/4 cup unsalted butter, melted
2 tablespoons brown sugar, firmly packed
Pinch of salt

Filling

32 ounces cream cheese, at room temperature
1 1/2 cups brown sugar, firmly packed
1/2 cup creamy peanut butter (do not use old-fashioned or freshly ground)
1 teaspoon vanilla extract
4 large eggs
1/4 cup whipping cream
2 1/2 cups Reese's Peanut Butter Cups (about 10 ounces),
cut into 3/4-inch pieces

Topping

2 cups sour cream
1/4 cup granulated sugar
1 teaspoon vanilla extract

Crust: Position rack in center of oven and preheat to 350 degrees F. Butter a 9-inch springform pan with 2 3/4-inch 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.

Filling: Using electric mixer, beat 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. 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 for 10 minutes.

Topping: Blend sour cream, sugar and vanilla extract in medium bowl. Carefully spoon topping over cheesecake. Return cheesecake to oven and bake for 5 minutes. Cool cheesecake in pan on rack. Run small sharp knife around edge of cheesecake to loosen. Cover and refrigerate overnight. (This can be prepared up to 3 days ahead. Keep refrigerated.) Release pan sides. Let stand 20 minutes at room temperature before serving.

Richer Than Sin White Chocolate Cheesecake

Crust

1 3/4 cups (440 mL) graham cracker crumbs
6 tablespoons (90 mL) butter, melted and clarified
1 tablespoon (15 mL) sugar
1 teaspoon (5 mL) freshly grated nutmeg
1 teaspoon (5 mL) butter, softened

Filling

10 ounces (300 g) white chocolate, broken up
1/2 cup (125 mL) heavy cream, at room temperature
16 ounces (480 g) cream cheese, softened and cubed
4 large eggs, separated and at room temperature
4 teaspoons (20 mL) pure vanilla extract
1 dash salt

Topping

6 ounces (180 g) white chocolate, broken up
1/4 cup (65 mL) heavy cream, at room temperature**
2 tablespoons (30 mL) light creme de cacao

Garnishes (optional)

Use one or any combination of the following:

Chopped nuts – almonds, pistachios, or pecans
Fresh strawberries
Dried apricots
White/dark/milk chocolate curls
Vanilla wafers
Desiccated coconut

Crust: Butter a springform pan with softened butter. Combine graham wafer crumbs, melted butter, nutmeg and sugar in food processor or bowl and process until well mixed. Press evenly over bottom and two-thirds up sides of pan. Set aside.

Filling: Preheat oven to 300 degrees F/150 degrees C.

Melt chocolate in double boiler. Slowly stir in cream until smooth. Remove from heat and let cool slightly. In large bowl, with electric mixer on medium speed, beat cream cheese until smooth. Add egg yolks one at a time, making sure to blend well, and stopping to scrape down sides of bowl after each addition. Add chocolate mixture, vanilla extract and salt. Beat at medium speed for two minutes.

Beat egg whites in a separate mixing bowl, with electric mixer on low speed, until foamy. Beat on high until soft, rounded peaks form. Fold egg whites into chocolate mixture. Pour into crust. Place pan on baking sheet and bake for 55 minutes. The cake will rise, and the top will wiggle slightly when shaken. Turn off heat and let cake stand in oven for one hour (It may sink). Remove cake from oven and place on wire rack in a draft-free place and cool cake to room temperature.

Topping

Melt chocolate in double boiler. Slowly stir in cream until mixture is smooth. Stir in flavoring. Pour topping over cool cake. Cover with plastic wrap and refrigerate overnight.

Three hours before serving, remove cake from refrigerator and remove side of springform. Garnish if desired.

Serve at room temperature.

Rocky Road Cheesecake

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted
1 envelope unflavored gelatine
1/4 cup cold water
16 ounces cream cheese, softened
3/4 cup granulated sugar
1/3 cup cocoa powder
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup whipping cream, whipped
1/2 cup chopped nuts

Combine crumbs and margarine. Press onto bottom of a 9-inch springform pan. Bake at 350 degrees F for 10 minutes. Cool.

Soften gelatine in water; stir over low heat until dissolved.

Combine cream cheese, sugar, cocoa and vanilla extract, mixing at medium speed of electric mixer until well blended. Gradually add gelatine, mixing until blended. Fold in remaining ingredients; pour over crust. Chill until firm.

Rum Raisin Cheesecake

1 cup old fashioned or quick-cooking oats, uncooked
1/4 cup chopped nuts
3 tablespoons margarine, melted
3 tablespoons packed brown sugar
16 ounces cream cheese, softened
1/3 cup granulated sugar
1/4 cup flour, divided
2 eggs
1/2 cup sour cream
3 tablespoons rum
2 tablespoons margarine
1/3 cup packed brown sugar
1/3 cup raisins
1/4 cup chopped nuts
2 tablespoons old fashioned or quick-cooking oats, uncooked

Combine oats, nuts, margarine and brown sugar; press onto bottom of 9-inch springform pan. Bake at 350 degrees F for 15 minutes.

Combine cream cheese, granulated sugar and 2 tablespoons of the flour, mixing at medium speed of 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 for 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Sara Lee Original Cream Cheesecake

Crust

1/2 cup fine graham cracker crumbs

1/4 cup granulated sugar

1/2 cup butter, softened

Preheat the oven to 375 degrees F.

Combine graham cracker crumbs, sugar and butter and mix well. Press the mixture firmly into an ungreased 9-inch pie plate. Press flat onto bottom only. Bake for 8 minutes or until the edges are slightly brown. Reduce the oven temperature to 350°F for the filling.

Filling

16 ounces cream cheese

1 cup sour cream

2 tablespoons cornstarch

1 cup granulated sugar

2 tablespoons butter, softened

1 teaspoon vanilla extract

Combine cream cheese, sour cream, cornstarch and sugar in the bowl of a mixer. Mix until the sugar has dissolved. Add the butter and vanilla extract and blend until smooth, being careful not to over-mix or the filling will become too fluffy and will crack when cooling. Pour the filling over the crust. Bake at 350 degrees F for 30 to 35 minutes, or until a knife inserted 1 inch from the edge comes out clean. Cool for 1 hour.

Topping

3/4 cup sour cream

1/4 cup confectioners' sugar

Mix the sour cream and confectioners' sugar. Spread the mixture over the top of the cooled cheesecake. Chill or freeze until ready to eat.

Snickers Bar Cheesecake

1 (9 ounce) package chocolate wafer cookies
4 tablespoons butter, melted
24 ounces cream cheese, softened, each
8-ounce block cut into sixths
1 cup granulated sugar
4 eggs
1 tablespoon vanilla extract
2 cups heavy cream, divided
1 1/2 pounds Snack-size Snickers bars, cut up and divided

Preheat oven to 325 degrees F.

In a food processor, grind cookies into fine crumbs. Add butter and process until well blended. Press into bottom and about 1 inch up sides of a 9- or 10-inch springform pan.

In a large bowl, beat together cream cheese and sugar with an electric mixer on medium speed until smooth, 1 to 2 minutes. Beat in eggs, one at a time. Beat in vanilla extract and 1 cup of the cream; beat 3 to 4 minutes. Fold in 1 1/2 cups cut-up Snickers pieces. Turn into a crumb-lined pan. Bake 1 hour and 15 to 25 minutes, or until cheesecake is almost set but center still jiggles slightly. Let cool to room temperature.

Sprinkle remaining candy pieces over top of cheesecake. Refrigerate at least 4 to 5 hours before serving.

Run a knife around edge of pan to loosen cake and remove springform side of pan. Just before serving, drizzle fudge topping over cake. Whip remaining 1 cup of cream until stiff and spoon a dollop over each slice.

Snickers Cheesecake

Crust

1 cup chocolate chips
24 chocolate wafer cookies
 (about 1 1/2 cups), finely ground
1/4 cup butter, melted
2 tablespoons dry roasted peanuts, chopped
1 tablespoon sugar

Preheat oven to 350 degrees F. Coat a 9–inch springform pan with cooking spray.

Wrap outside of pan with foil. In bowl set over pot of hot water melt chocolate; keep warm. Combine remaining ingredients. Press into bottom and 1/2 inch up sides of pan; refrigerate 10 minutes. Bake 5 minutes; cool.

Filling

3/4 cup granulated sugar
24 ounces cream cheese (at room temperature)
3 tablespoons flour
3 eggs
2 egg yolks
1 cup sour cream
6 (2 ounce) Snickers bars, cut into 1/4–inch slices

In bowl with mixer at medium speed beat cream cheese until fluffy. Beat in flour and remaining sugar until combined. Beat in eggs and yolks, one at a time. Pour half of mixture into another bowl. With mixer on medium speed beat 1/4 cup of the sour cream and reserved chocolate into batter in bowl. Beat remaining sour cream into remaining batter. Pour white batter into crust; arrange 2/3 of Snicker slices over top. Pour chocolate batter over. Place in baking pan on oven rack; fill pan with water. Bake 55 minutes.

Turn oven off; let stand in oven 1 hour. Remove from water; remove foil. Cool on rack 30 minutes; cool completely in refrigerator 3 hours or overnight. Top with remaining Snickers.

Sour Cream Lemon Cheesecake

1 box pudding recipe lemon cake mix
3 eggs
2 tablespoons flour
1 tablespoon plus 1 teaspoon vegetable oil
16 ounces dairy sour cream
1/2 cup granulated sugar
1 teaspoon lemon juice
1 cup milk
2 drops yellow food coloring
1 (21 ounce) can blueberry pie filling

Preheat oven to 300 degrees F. Measure out 1 1/2 cups dry cake mix; set aside.

Stir together remaining dry cake mix, 1 egg, flour and oil in a large bowl. Press this crumb mixture evenly into bottom and three-quarters of the way up the sides of a 13 x 9 x 2-inch pan.

In the same bowl, blend sour cream, sugar, 2 eggs, reserved cake mix, and lemon juice for 1 minute at low speed. Gradually add milk and food coloring while beating for 2 minutes at medium speed. Pour into crumb crust. Bake at 300 degrees F for 45 to 50 minutes, or until center is firm. Do not overbake. Cool at room temperature for 1 hour.

Top with blueberry pie filling or your favorite pie filling and refrigerate.

Southern Pecan Cheesecake

Crust

1 1/2 cups quick oats
1/2 cup finely chopped pecans
1/2 cup brown sugar
1/3 cup melted butter

Place oats in food processor or blender; process to consistency of flour.

Combine oats with remaining crust ingredients; press into bottom of 10-inch springform pan. Chill.

Filling

40 ounces cream cheese, softened
1 2/3 cups light brown sugar
5 eggs
1 teaspoon vanilla extract
2 cups chopped pecans, divided
Whipped cream (optional)

Beat cream cheese with mixer until fluffy; slowly add brown sugar and mix well. Add eggs, one at a time, mixing after each addition. Stir in vanilla extract and half of nuts. Mix and pour over crust. Bake at 350 degrees F for 1 hour.

Turn oven off but leave cake in oven for 30 minutes more. To reduce the chance of cracks on top surface, run a knife edge of cheesecake as soon as you remove it from the oven. Let cool to room temperature; chill for 8 hours.

Remove sides of pan. Press additional chopped pecans around sides and pipe top with whipped cream.

Strawberry Cheesecake

Crust

1 1/2 cups graham cracker crumbs
2 tablespoons granulated sugar
3 tablespoons margarine or butter, melted

Filling

19 ounces cream cheese, softened
1 cup granulated sugar
2 teaspoons lemon peel, grated
1/4 teaspoon vanilla extract
3 eggs

Glaze

1 cup strawberries, mashed
1 cup sugar
3 tablespoons cornstarch
1/3 cup water

Preheat oven to 350 degrees F.

Crust: Stir together graham cracker crumbs and sugar. Mix in butter thoroughly and press into a 9-inch springform pan. Bake 10 minutes. Cool.

Reduce oven temperature to 300 degrees F.

Filling: Beat cream cheese in a large mixing bowl. Gradually add sugar, beating until fluffy. Add lemon peel and vanilla extract. 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.

Strawberry Cheesecake in a Glass

1 pint strawberries, stemmed and sliced
3 tablespoons currant jelly or 2 tablespoons granulated sugar
8 ounces cream cheese, softened
3 tablespoons skim milk
2 tablespoons lemon juice
2 tablespoons granulated sugar
1 cup whipped topping
1 cup graham cracker crumbs

In bowl, toss strawberries with jelly or 2 tablespoons sugar; cover and set aside.

In mixer bowl, beat cheese, milk, juice and 2 tablespoons sugar until smooth; fold in whipped topping. Spoon 2 tablespoons crumbs into each of four 8- to 10-ounce stemmed glasses. Top each with about 1/4 cup of the strawberries, 1/2 cup of the cream cheese mixture, then the remaining crumbs and strawberries, dividing equally. Serve immediately or cover and refrigerate up to 6 hours.

Makes 4 servings.

Strawberry Cheesecake in Macaroon Crust

Sauce

3 pints strawberries, hulled, halved
1/2 cup granulated sugar
2 tablespoons fresh lemon juice

Bring all ingredients to boil in heavy large saucepan over high heat. Reduce heat to medium-low and simmer until mixture has thick syrup consistency, stirring occasionally, about 1 hour. Cool. (Can be prepared 2 days ahead. Cover and refrigerate.)

Crust

1/4 cup packed dried apricots (about 1 1/2 ounces)
1/4 cup water
1/3 cup granulated sugar
2 large egg whites
2 1/4 cups shredded unsweetened coconut, toasted, (about 5 ounces)

Bring apricots and water to boil in heavy small saucepan. Cover, remove from heat and let stand until fruit is soft, about 30 minutes. Drain apricots and pat dry. Place in processor, add sugar and egg whites, process until mixture has thick fluffy consistency, and apricots are minced, scraping down sides of work bowl occasionally. Add 1/2 cup coconut and process until minced. Transfer mixture to medium bowl, stir in remaining coconut. Freeze until firm, about 20 minutes.

Position rack in center of oven and preheat to 350 degrees F. Wrap heavy-duty foil around outside of 9-inch springform pan with 2 3/4-inch sides. Spoon coconut mixture into prepared pan. Wrap plastic wrap around fingertips and press mixture evenly over bottom and 2 inches up sides of pan to form crust. Bake until light brown, about 15 minutes. Remove from oven; maintain oven temperature.

Filling

1 1/2 pounds cream cheese, room temperature
1 1/4 cups granulated sugar
1/4 teaspoon salt
3/4 cup sour cream
1 tablespoon dark rum
1 tablespoon fresh lemon juice
2 teaspoons vanilla extract
3 large eggs
1 1/2 pint baskets strawberries, hulled, halved
lengthwise, stems intact fresh mint sprigs, optional

Using electric mixer, beat cream cheese, sugar and salt in large bowl until smooth. Add sour cream, rum, lemon juice and vanilla extract; beat until well blended. Add eggs and beat just until blended. Transfer to crust.

Bake cheesecake until brown, puffed and firm in center, about 1 hour. Cool cake in pan on rack 10 minutes. Cut around pan sides to loosen crust. Cool. Cover and refrigerate overnight.

To serve, cut around pan sides to loosen cake. Release pan sides. Arrange berry halves and mint leaves over top of cake. Serve with strawberry sauce.

Makes 10 to 12 servings.

Strawberry Margarita Cheesecake

1 1/2 cups pretzel crumbs
1/2 cup butter or margarine, melted
1 cup fresh strawberries, hulled
24 ounces cream cheese, softened
1 cup granulated sugar
4 large eggs
1/4 cup fresh lime juice
1/4 cup tequila
1/4 cup Triple Sec
Garnishes: lime slices, fresh strawberries

Combine pretzel crumbs and butter; firmly press on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Bake at 325 degrees F for 8 to 10 minutes; set crust aside.

Place strawberries in container of an electric blender; process until smooth, stopping once to scrape down sides. Reserve 1/2 cup purée.

Beat cream cheese at medium speed with an electric mixer until fluffy. Gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in 1/2 cup strawberry puree, lime juice, tequila and Triple Sec. Pour into prepared pan; pour reserved strawberry purée on top in a circle and gently swirl batter with a knife. Bake at 325 degrees F for 1 hour and 10 minutes (center will be soft). Remove from oven and run knife around edge of pan to release sides. return to oven; turn oven off and leave cheesecake in oven 30 minutes.

Remove cheesecake from oven and let cool completely on a wire rack. Remove from pan; cover with plastic wrap and chill for 8 hours. Do not cover with aluminum foil. Garnish if desired.

Sweet Potato Cheesecake with Pecan–Crumb Crust

Graham Cracker–Pecan Crust

2 cups graham cracker crumbs fine

1/2 cup butter melted

1/4 cup pecans finely chopped

Preheat oven to 425 degrees F.

Combine ingredients well and press into a 10–inch springform pan.

Filling

24 ounces cream cheese softened

1 cup granulated sugar

4 large eggs

3 egg yolks

3 tablespoons flour

2 teaspoons cinnamon

1 teaspoon ginger

1 cup whipping cream

1 1/2 cups sweet potatoes, mashed

Beat cream cheese, sugar, and eggs until smooth; beat in flour, cinnamon and ginger. Beat cream and well–mashed sweet potatoes in on medium speed of a hand held mixer just until well–combined. Pour the filling into the prepared crust.

Bake at 425 degrees F for 15 minutes; reduce heat to 275 degrees F and bake 1 hour more. Turn heat off and leave in the oven to cool for several hours, or cool on a wire rack.

Serve with sweetened whipped cream or caramel topping.

S'Mores Cheesecake

Crust

1/2 cup butter, melted
2 1/4 cups graham cracker crumbs
1/3 cup granulated sugar

Filling

16 ounces cream cheese, softened
1 can sweetened condensed milk
2 teaspoons vanilla extract
3 eggs
1 cup mini chocolate chips
1 cup miniature marshmallows

Topping

1 cup miniature marshmallows
1/2 cup chocolate chips
1 tablespoon butter

To make the crust: Combine melted butter, graham cracker crumbs and sugar. Press into the bottom of a 10-inch springform pan. Set aside.

To make the filling: In a large mixing bowl, beat cream cheese, sweetened condensed milk and vanilla until smooth. Add eggs and beat until combined. Stir in chocolate chips and marshmallows. Pour over crust. Bake at 325 degrees F for 40 to 45 minutes, until center is almost set.

To make the topping: Remove cheesecake from oven and sprinkle marshmallows over top. Return to the oven and bake another 4 to 6 minutes, until the marshmallows are puffed. Meanwhile, melt chocolate chips and butter together. Drizzle over the marshmallows. Let cool to room temperature and then refrigerate overnight before serving.

Tangerine Cheesecake

Crust

1 cup flour, unsifted
1/4 cup granulated sugar
1 tablespoon tangerine rind, grated
1/2 cup butter
1 egg yolk
1/2 teaspoon vanilla extract

Preheat oven to 400 degrees F.

Mix flour, sugar and grated tangerine rind in bowl. Add butter, egg yolk and vanilla extract. Cut in with pastry blender and then knead with fingers until smooth. Pat 1/3 of dough over bottom of 9-inch spring-form pan. Bake for 5 minutes or until golden. Cool. Pat remaining dough evenly around sides to 1/2 inch from top.

Filling

40 ounces cream cheese (at room temperature)
1 1/4 cups granulated sugar
3 tablespoons flour
1 tablespoon tangerine rind, grated
1/4 teaspoon salt
1/4 teaspoon pure vanilla extract
5 eggs
2 egg yolks
1/4 cup tangerine juice

Place cream cheese in large bowl of electric mixer and beat at low speed until smooth and creamy. Mix together sugar, flour, grated tangerine rind and salt. Gradually beat into cream cheese, continuing to use low speed. Beat in eggs and egg yolks, one at a time. Blend in tangerine juice. Pour into prepared pan. Place aluminum foil under pan on oven rack and bake in 400 degree F oven for 8 to 10 minutes until crust browns lightly.

Reduce heat to 225 degrees F and bake 1 hour and 20 minutes longer. Cool slowly (do not put in cold place) and then refrigerate.

Tangerine Topping

2/3 cup ground tangerines, seeds
removed before grinding
1 cup granulated sugar

To grind tangerines, cut into pieces and remove seeds. Put through medium blade of food chopper or grind in an electric blender. Measure and place in saucepan. Add sugar. Stir over moderate heat until sugar dissolves. Cook, stirring frequently, until mixture is thick like marmalade, 20 to 30 minutes.

Cool and spoon over top of cheesecake before serving.

Serves 12.

Tea Cheesecakes

Makes about 2 dozen

1 1/2 cups graham cracker or chocolate wafer crumbs
1/4 cup granulated sugar
1/4 cup butter or margarine, softened
24 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3 large eggs
2 teaspoons vanilla extract

Preheat oven to 300 degrees F.

Combine crumbs, sugar and butter; 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 vanilla extract; mix well. Spoon equal amounts of mixture (about 3 tablespoons) into each cup. Bake for 20 minutes or until cakes spring back when lightly touched. Cool, then chill. Garnish as desired. Refrigerate leftovers.

* If greased muffin cups are used, cool baked cheesecakes. Freeze for 15 minutes, remove from pans. Proceed as above.

Tips: Garnish with fresh fruits, candies, whipped toppings or chocolate curls.

Chocolate Mini Cheesecakes

Add 1 cup semi-sweet chocolate chips, melted, to batter; mix well. Proceed as above. Bake for 20 to 25 minutes.

Makes about 2 dozen mini cheesecakes.

Texas Cheesecake

Crust

1 1/2 cups flour
3/4 cup (1 1/2 sticks) margarine
2 tablespoons confectioners' sugar
3/4 cup chopped pecans

Combine flour, margarine and confectioners' sugar. Mix with electric mixer until dough forms a ball. Roll out and press onto bottom of a 13 x 9-inch baking dish; press pecans into dough. Bake at 350 degrees F until golden; cool.

Layer 1

8 ounces cream cheese
2 cups Cool Whip®
1 cup confectioners' sugar

Whip cream cheese with confectioners' sugar; fold in Cool Whip®. Spread mixture evenly over cooled crust. Place in refrigerator to set.

Layer 2

1 large box instant vanilla pudding

Mix pudding according to instructions. Pour evenly over first layer. Return to refrigerator to set.

Layer 3

1 large box instant chocolate pudding

Mix pudding according to instructions. Pour evenly over second layer. Return to refrigerator to set.

Layer 4

2 cups Cool Whip®
24 maraschino cherries, with stems
3/4 cup chopped pecans
1 Hershey bar, shaved

Spread Cool Whip® evenly over third layer; garnish with pecans and chocolate. Place cherries in rows about 1 1/2 inches apart with stems up. Keep in refrigerator until ready to serve.

Serves 12.

Three Cities of Spain Cheesecake

Crumb Crust

1 1/2 cups (5 ounces) finely ground graham crackers or
cookies such as chocolate or vanilla wafers or gingersnaps
5 tablespoons unsalted butter, melted
1/3 cup granulated sugar
3/4 teaspoon salt

Stir together all ingredients and press onto bottom and 1 inch up side of a buttered 24-centimeter springform pan. Fill right away or chill up to 2 hours.

Filling

24 ounces cream cheese, softened
4 large eggs
1 teaspoon vanilla extract
1 cup granulated sugar

Preheat oven to 350 degrees F.

Beat cream cheese with an electric mixer until fluffy. Add eggs, 1 at a time, then add vanilla extract and sugar, beating on low speed until each ingredient is incorporated, scraping down bowl between additions.

Put springform pan with crust in a shallow baking pan. Pour filling into crust and bake in baking pan (to catch drips) in middle of oven 45 minutes, or until cake is set 3 inches from edge but center is still slightly wobbly when pan is gently shaken.

Let stand in baking pan on a rack 5 minutes. Leave oven on.

Topping

16 ounces sour cream
1 tablespoon granulated sugar
1 teaspoon vanilla extract

Stir together sour cream, sugar and vanilla extract. Drop spoonful of topping around edge of cake and spread gently over center, smoothing evenly. Bake cake with topping 10 minutes.

Run a knife around top edge of cake to loosen and cool completely in springform pan on rack. (Cake will continue to set as it cools.) Chill cake, loosely covered, at least 6 hours. Remove side from pan and transfer cake to a plate. Bring to room temperature before serving. Cheesecake keeps, covered and chilled, 3 days.

Makes 8 to 10 servings.

Tiramisu Cheesecake

24 ounces cream cheese
1 cup granulated sugar
1 (8 ounce) container mascarpone cheese
2 eggs
4 tablespoons all-purpose flour
4 tablespoons coffee brandy or espresso or just strong coffee
1 (8 ounce) package French or Italian ladyfingers, crispy type
4 tablespoons butter or margarine, melted semisweet chocolate

Preheat oven to 350 degrees F (175 degrees C). Place a pan of water on the bottom oven rack.

Crush the package of ladyfingers to fine crumbs. Melt the butter or margarine, and add to the crumbs. Moisten with 2 tablespoons of the coffee brandy or espresso. Press into an 8 or 9 inch springform pan.

In a large bowl, mix cream cheese, mascarpone, and sugar until very smooth. Add 2 tablespoons coffee brandy or espresso, and mix. Add the eggs and the flour; mix SLOWLY until just smooth. The consistency of the mascarpone can vary. If the cheesecake batter is too thick, add a little cream. Do not overmix at this point. Pour batter into crust.

Place pan on middle rack of oven. Bake for 40 to 45 minutes, or until just set. Open oven door, and turn off the heat. Leave cake to cool in oven for 20 minutes. Remove from oven, and let it finish cooling. Refrigerate for at least 3 hours, or overnight, before serving. Right before serving, grate some semisweet chocolate on the top.

Tootsie Roll Cheesecake

1 2/3 cups graham cracker crumbs
1 1/2 cups granulated sugar, divided
1/4 cup butter, softened
32 ounces cream cheese, softened
6 eggs
1 cup dairy sour cream
Juice of 1 lemon
1 teaspoon vanilla extract
8 ounces Tootsie Rolls
1/3 cup whipping cream

Combine graham cracker crumbs, 1/4 cup of sugar and the butter; mix well. Lightly butter a 10-inch round, 2-inch deep cake pan (do not use spring-form pan as the batter is too thin). Press crumb mixture evenly into bottom of pan.

Beat cream cheese with remaining 1 1/4 cups sugar until smooth, scraping sides of bowl often. Add eggs, one at a time, beating well after each addition. Add sour cream, lemon juice and vanilla extract, beating well until smooth.

Melt Tootsie Rolls in top of a double boiler; stir in cream, then add to cream cheese mixture, mixing well. Pour over crust. Place cake pan in another large, deep pan; pour water around cake pan to a depth of about 1 1/2 inches. Bake in a 300 degree F oven for about 2 hours or until center is set and a wooden pick inserted near the center comes out clean. Cool, then chill several hours or overnight.

To remove from pan, heat outside of pan slightly and cake will drop out. Re-invert onto serving platter.

Makes 16 servings.

Tortilla Apple Cheesecake

Serves 2.

2 (9-inch) flour tortillas
1/4 cup granulated sugar
1/2 teaspoon cinnamon
3 ounces cream cheese, softened
1/2 teaspoon vanilla extract
1/3 cup finely chopped, peeled apple
Oil for frying
Vanilla ice cream (optional)
Caramel topping (optional)

Let tortillas stand at room temperature while making filling.

Mix sugar and cinnamon and set aside.

Using a fork, mash cream cheese with vanilla extract, stirring until smooth. Stir in apple. Spoon filling down centers of tortillas, leaving 1 1/2 inches at top and bottom. To enclose filling, fold top and bottom onto cream cheese; roll up.

Heat oil over medium heat in skillet about 1/2 inch deep. Fry tortillas on both sides until golden. Turn out onto paper towel and immediately into cinnamon sugar.

Serve plain or with ice cream and topping.

Trade Winds Cheesecake

16 ounces cream cheese (at room temperature)
3/4 cup granulated sugar
4 large eggs
1 cup light or regular sour cream
2 tablespoons orange–flavored liqueur (such as Grand Marnier) or 1/2 teaspoon grated orange peel
1 teaspoon vanilla extract
Crust
Orange Sauce
1 pound (about 1 large) firm–ripe mango
Fresh mint (optional)

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 extract; beat until blended. Pour over crust. Bake in a 325 degree 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.)

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. 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. Makes about 12 servings.

Crust

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 325 degrees F oven until lightly browned, about 15 minutes.

Orange Sauce

In a 2– to 3–quart pan, mix 3 tablespoons sugar and 4 teaspoons cornstarch. 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.

Tunnel of Fudge Cheesecake

**1 1/2 cups Oreo or Hydrox cookie crumbs
(about 22 cookies)
1/2 teaspoon salt
1/4 cup all-purpose flour
5 eggs
3 ounces semisweet chocolate, melted and cooled
3 tablespoons unsalted butter, melted
5 (8 ounce) packages cream cheese, softened
1/2 cup semisweet chocolate chips
1 tablespoon pure vanilla extract
1 1/2 cups granulated sugar
Sweetened whipped cream**

To make the Cookies 'n' Cream Crust, preheat the oven to 350 degrees F. Lightly grease a 9-inch springform pie pan.

In a medium bowl, stir together the cookie crumbs and butter. Turn mixture into the prepared pan with the back of a large spoon, pressing firmly and evenly over the bottom and up the sides of the pan. Bake for 10 minutes; let cool to room temperature. Raise the heat to 400 degrees F.

In a large bowl, beat the cream cheese and sugar together until smooth and fluffy. Add the eggs, one at a time, beating after each addition. Beat in the flour, salt, and cream. Place 2 cups of the cheese mixture in a medium bowl. Stirring constantly, gradually add the melted chocolate, blending until well combined. Stir in the chocolate chips; set aside. Stir the vanilla into the remaining cheese mixture.

Pour all but 1 1/2 cups light cheese mixture into the prepared crust. Spoon the chocolate-cheese filling in a 2-inch-wide ring onto the light cheese mixture, 1 1/2 inches from the edge of the pan. Do not get any in the center of the light mixture. Using the back of a spoon, press the chocolate mixture down into the light mixture until the top is level. Spoon the reserved light cheese mixture evenly over all and smooth the top. Place the cheesecake in the center of the middle oven rack.

Position a 13 x 9-inch baking pan filled halfway with hot water on a lower shelf. Bake for 15 minutes. Reduce the heat to 300 degrees F; bake an additional 50 minutes.

Turn the oven off. Let the cheesecake cool in the oven for 1 hour with the oven door open 1 to 3 inches. Remove cheesecake from the oven to a rack; let cool completely. Cover and refrigerate overnight.

To serve, run a thin knife around the inside edge of the pan; remove the side of the pan. Use a thin knife to loosen the crust from the bottom of the pan. With two large metal spatulas, carefully slide the cheesecake off the pan bottom and onto a serving plate. Spread the whipped cream over the top. Chill for at least 1 hour before serving.

Turtle Cheesecake

16 ounces cream cheese
1 cup sour cream
1/2 pint heavy whipping cream
2 2/3 cups granulated sugar
1 teaspoon vanilla extract
4 to 6 eggs
1 package almond brickle bits
24 Pecan Sandies cookies
1/2 cup butter or margarine
1 cup pecans

Caramel Topping

1/2 cup brown sugar
1/4 cup margarine or butter
1/2 teaspoon vanilla extract
1/2 teaspoon maple flavoring

Chocolate

1/2 cup chocolate chips
2 tablespoons butter or margarine
3 to 4 tablespoons water

Blend the cream cheese, sour cream and whipping cream at room temperature until fluffy. Add sugar; beat in. Beat in eggs, one at a time, until mixture is like a thick pudding. Add vanilla extract.

Crush Pecan Sandies into fine crumbs. Blend in 1/2 cup melted margarine. Spread evenly into a spring-form pan (9 to 10-inch). Bake at 350 degrees F for 10 minutes; take a fork and press down gently. Return for 5 minutes; remove from oven and press down firmly again. Pour in cheesecake mixture. Return to 350 degree F oven for 20 minutes; reduce heat to 325 degrees F and bake for 1 hour total (25 minutes). Turn off and leave until just warm. Pour caramel topping over cooled cheesecake.

When set, add a drizzle of chocolate, and trim with pecans. Refrigerate 6 to 8 hours before serving.

Vanilla Bean Cheesecake with Walnut Crust

1 1/2 cups walnut pieces
1 3/4 cups granulated sugar
4 tablespoons unsalted butter, melted
2 cups sour cream
1 tablespoon pure vanilla extract
2 pounds cream cheese, softened
1 vanilla bean, split lengthwise, seeds scraped
4 large eggs, room temperature
1/4 teaspoon pure almond extract
1/2 cup heavy cream

Preheat oven to 350 degrees F. Butter a 10-inch springform pan.

In a food processor, pulse the walnuts with 1/4 cup of the sugar until finely ground. Add the butter; pulse until the mixture resembles moist sand. Press the crumbs into the bottom of the pan. Bake for 12 minutes or until browned around the edges.

In a small bowl, mix the sour cream with 1/4 cup of the sugar and 1 teaspoon of the vanilla.

Reduce oven temperature to 300 degrees F.

In a standing electric mixer fitted with a paddle or using a handheld electric mixer, beat the cream cheese at low speed with the remaining 1 1/4 cups of sugar and the vanilla seeds just until combined. Beat in the eggs, 1 at a time, scraping down the bowl between additions. Add the remaining 2 teaspoons of vanilla and the almond extracts. Slowly beat in the cream until smooth. Pour the cheesecake batter into the pan and bake for 75–70 minutes, until lightly golden and slightly jiggly in the center.

Immediately pour the sour cream topping over the cheesecake and smooth the surface. Return the cheesecake to the oven and bake for 5 minutes longer. Transfer to a rack and let cool to room temperature. Run a sharp, thin-bladed knife around the cake and remove the ring. Refrigerate the cake for 3 hours, then cover loosely with plastic wrap and refrigerate overnight before serving.

Vanilla Vanilla Cheesecake

3 vanilla beans
32 ounces cream cheese, thoroughly softened
1 1/4 cups granulated sugar (ideally, use
Vanilla Sugar; see below)
4 eggs (at room temperature)
1 1/2 cups sour cream
2 1/2 tablespoons vanilla extract (use Tahitian
vanilla extract, if possible)

Line the bottom of a 9 1/2-inch spring-form pan with foil. Butter the foil and the sides of the pan. Wrap the bottom of the pan in 2 layers of heavy-duty foil.

Preheat the oven to 325 degrees F.

Add the softened cream cheese to the vanilla seed pulp in the large bowl. Beat with an electric mixer at low speed until the cream cheese is creamy and the vanilla is thoroughly distributed. Add the sugar and beat at medium-low speed until everything is thoroughly creamy, scraping down the sides once or twice. If you like your cheesecake especially fluffy, you could beat at medium speed for a couple of minutes at this step, until the mixture just begins to stiffen a little.

Add the eggs, one at a time, beating well at low speed and scraping down the sides after each addition. Beat in the sour cream and vanilla extract, scraping again and beating well until uniform. Scrape the batter into the prepared pan. Place the pan in a large roasting pan or jelly roll pan and pour very, very hot water into the pan around it. (Baking the cheesecake in a water bath helps to keep the edges from drying out and the top from cracking.)

Bake the cheesecake for about one hour. To check it, tap gently on the top at the center; it should jiggle considerably, but not seem liquid.

When this stage is reached, turn off the oven, leave the door just slightly ajar, and leave the cheesecake in the oven for another 45 minutes.

Remove cheesecake from oven, remove it from the water bath, remove the outer layers of foil, and cool on a wire rack until tepid. Refrigerate at least four hours, preferably overnight. Run a thin knife around the outside edge of the cheesecake, remove the side of the spring-form pan, and put a layer of plastic wrap and a cookie sheet on top of the cheesecake. Invert the whole affair, remove the bottom of the pan, and peel off the foil. Place your serving plate on the bottom of the cheesecake, invert again, wrap well in plastic wrap and refrigerate. For optimal flavor and texture, remove the cheesecake from the refrigerator at least one hour before serving.

Vanilla Sugar

Split the vanilla beans lengthwise, and scrape the oily seed pulp into a large mixing bowl. Scrape as much out as you can, but try to avoid getting a lot of the pod lining, as it is fibrous. (A little bit is unavoidable and not really a problem.) Put the scraped-out pods back into the little bottles that they came in, fill bottles with sugar, close them tightly, and set them aside. The next time you make this cheesecake, sift this sugar (which is now vanilla sugar) and use it as the sugar in the recipe for maximal vanilla flavor.

Viennese Cheesecake

Crust

2 generous cups flour
1 cup butter
1 egg
1 tablespoon rum
2 tablespoons sour cream
1/4 cup granulated sugar

Work flour, butter, egg, rum, sour cream and sugar to a dough. Let stand for 30 minutes. Roll into two rectangles 1/8-inch thick. Bake one rectangle on an ungreased baking sheet at 300 degrees F for 10 to 15 minutes, until slightly brown. Cover with Cheese Filling.

Cheese Filling

3 tablespoons butter
2 egg yolks
1/4 cup vanilla sugar
1/3 cup raisins
1/4 teaspoon lemon rind
11 2/3 ounces cream cheese,
 rubbed through a strainer
1/4 cup sour cream
2 egg whites, stiffly beaten

Cream butter. Add yolks, vanilla sugar, raisins, lemon rind, cheese and sour cream. Fold in egg whites. Top cheesecake with second rectangle; brush with 1 beaten egg. Bake at 325 degrees F until light brown on top (about 15 minutes). Cool; cut into rectangles about 3 x 1 1/2 inches. Sprinkle with sugar.

Vanilla Sugar

Cut one vanilla bean and put it with 1 cup of sugar into a jar. Seal tightly and let set about a week before removing the vanilla bean and using the sugar.

Wake Up and Smell the Coffee Cheesecake

Crust

1 1/2 cups crushed low-fat graham wafers
1 tablespoon granulated sugar
1 egg white

Filling

2/3 cup granulated sugar
1/3 cup all-purpose flour
1 tablespoon cornstarch
1 1/2 cup low-fat 1% cottage cheese
1 (8 ounce) package light cream cheese
1 egg
2 egg whites
1 teaspoon vanilla extract
1/2 cup skim milk
2 tablespoons instant coffee granules
1/3 cup low-fat sour cream
3 egg whites, at room temperature
4 tablespoons granulated sugar

Preheat oven to 375 degrees F.

Combine graham crumbs and sugar in a small bowl. Add egg white and mix well. Press onto bottom of 9-inch springform pan that has been sprayed with non-stick spray. Bake just until edges feel firm and dry, about 8 minutes. Let cool.

Reduce oven temperature to 300 degrees F.

Combine first amount sugar, flour, and cornstarch in a small bowl. Set aside.

Process cottage cheese in a blender until smooth. Transfer to a large bowl. Add cream cheese, egg, and first amount egg whites. Beat with an electric mixer on high speed until smooth, about 3 minutes.

Gradually add flour mixture and beat until well blended. Add vanilla extract and beat again. Mix coffee granules with skim milk until dissolved. Add to cheese mixture along with sour cream. Beat until smooth.

In separate bowl, beat second amount egg whites with a mixer at high speed until soft peaks form. Add second amount sugar, 1 tablespoon at a time, beating at high speed until stiff peaks form. Fold egg white mixture into cheese mixture.

Pour batter into prepared crust. Bake for 1 hour and 10 minutes, or until almost set. Turn oven off. Leave cake in oven for 1 hour. Cool completely.

Cover and refrigerate for 8 hours or overnight. Run knife along edges of cake before removing sides of pan.

Servings: 12

Warm Fudge–Filled Cheesecake

1/2 cup butter or margarine, softened
1/3 cup granulated sugar
1 cup all–purpose flour
1 tablespoon vanilla extract, divided
2/3 cup chopped pistachios
32 ounces cream cheese (at room temperature)
1 1/2 cups granulated sugar
4 large eggs
1 (12 ounce) package semisweet chocolate chips
Sweetened whipped cream (optional)
Chocolate shavings (for garnish)

Beat butter at medium speed with an electric mixer until creamy; add the 1/3 cup sugar, beating well. Gradually add flour, beating at low speed until blended. Stir in 1 teaspoon vanilla extract and pistachios. Press onto bottom and 1 1/2 inches up sides of a 9–inch spring–form pan. Bake at 350 degrees F for 12 to 15 minutes or until golden. Cool on a wire rack.

Beat cream cheese at medium speed until light and fluffy; gradually add 1 1/2 cups sugar, beating well. Add eggs, one at a time, beating until yellow disappears. Stir in remaining 2 teaspoons vanilla extract. (Do not overmix.)

Pour half of batter into crust; sprinkle with chocolate morsels to within 3/4 inch of edge. Pour in remaining batter, starting at outer edge and working toward center. Place cheesecake on a baking sheet. Bake at 350 degrees F for 1 hour or until set. Cool on a wire rack 1 hour. Serve slightly warm with sweetened whipped cream.

Weight Watcher's Cherry Cheesecake

2/3 cup cottage cheese

Artificial sweetener equal to 6 tablespoon sugar

1 tablespoon lemon rind, grated

1/2 teaspoon vanilla extract

2 eggs, separated

1/4 cup evaporated skim milk

1/3 cup instant nonfat dry milk

Combine cottage cheese, sweetener, lemon rind, vanilla extract, egg yolks, evaporated milk and dry milk in a blender and blend for about 1 minute until well mixed. Transfer to a bowl.

In another bowl beat egg whites until they stand in stiff peaks; fold into the cheese mixture. Transfer to springform pan and bake 40 minutes at 350 degrees F.

Cherry Topping

1 cup sweet cherries; pitted

1/4 cup diet cherry-flavored beverage

Artificial sweetener, to taste

1/4 teaspoon cherry extract

In a covered saucepan, cook cherries in beverage until they are tender and liquid is evaporated. Sweeten, add cherry extract, spread over baked cheesecake and return to oven 5 minutes more.

White Chocolate Cheesecake

8 ounces Philadelphia Brand® Cream Cheese, softened
2 small boxes Jell-O® White Chocolate Flavor Instant Pudding and Pie Filling
2 cups cold milk, divided
1 (8 ounce) container Cool Whip® Whipped Topping, thawed
1 (6 ounce) prepared graham cracker Crumb Crust

Beat cream cheese and 1/2 cup of the milk in large bowl with wire whisk until smooth. Add remaining 1 1/2 cups milk and pudding mixes. Beat with wire whisk 1 minute. Stir in whipped topping until smooth and well blended. Spoon into crust. Refrigerate 4 hours or until set. Garnish with white chocolate curls made with Baker's® Chocolate. Store leftover pie in refrigerator.

Makes 8 servings.

White Chocolate Hazelnut Raspberry Cheesecake

Cheesecake

3 ounces white chocolate*, chopped
1/3 cup whipping cream
3/4 cup granulated sugar
3 strips lemon peel, cut into 1/2 inch pieces
1 1/2 pounds cream cheese, softened
1 cup sour cream
2 tablespoons fresh lemon juice
4 large eggs
Raspberry Grand–Marnier Sauce (recipe follows)
White Chocolate/Cream Cheese Frosting (recipe follows)
1 cup medium chopped toasted hazelnuts
Fresh raspberries

Raspberry–Grand Marnier Sauce

16 ounces fresh or frozen raspberries (1 cup juice)
1/3 to 3/4 cup granulated sugar, or to taste
2 tablespoons orange liqueur (such as Grand Marnier)

Hazelnut Crust

25 vanilla wafers (1 cup crushed)
1 tablespoon granulated sugar
1/2 cup coarsely chopped toasted hazelnuts
2 tablespoons melted unsalted butter

White Chocolate Frosting

2 tablespoons whipping cream
2 ounces white chocolate, chopped
4 ounces cream cheese, softened
1 teaspoon lemon zest

Preheat oven to 350 degrees F. Generously butter a 9–inch springform pan. Cover the outside of the pan and up the sides about two inches with wide aluminum foil. This will prevent water from seeping in the pan while baking. Position a baking rack in the center of the oven.

In a food processor, finely chop vanilla wafers. Add sugar and hazelnuts; chop fine. With the machine running, pour in butter. Press the mixture into the bottom of the prepared pan. Refrigerate until firm.

Place white chocolate in small bowl. Gently warm cream and pour over the chocolate. Let stand, stirring often, until chocolate is melted. Cool slightly.

Place sugar and lemon peel in a food processor work bowl fitted with a metal blade. Process until the lemon peel is very fine, about one minute. Add softened cream cheese and process until smooth, about 30 seconds, scraping the sides of the bowl several times. Mix in white chocolate, cream, sour cream, and lemon juice. Add eggs, one at a time, and process until smooth, another 30 seconds. Pour half of the mixture over the chilled crust, and drizzle with 1/4 cup of the Raspberry Sauce. Top with remaining batter. Place the cheesecake in a baking pan about 2 1/2 to 3 inches deep and wide enough so there is at least an inch of room around the cheesecake. Pour boiling water into the baking pan to

about half way up the sides of the spring form pan. Bake in the center of a 350 degree F oven for 45 minutes. Turn oven off and let cheesecake remain in oven, with door closed, for another 60 minutes. Remove from water bath and cool in the pan, away from drafts. When cool, remove from pan and refrigerate.

To finish dessert, cut a piece of parchment or wax paper in a six-inch round, using a saucer as a guide, and place in the center of the cheesecake. Frost the sides and top, around the paper, with White Chocolate and Cream Cheese Frosting. Press chopped hazelnuts into the frosting. Remove paper and chill until frosting is firm, about one hour.

Spoon Raspberry Grand-Marnier Sauce into the center and garnish with fresh raspberries.

White Chocolate Frosting: Place whipping cream in a small bowl and gently heat. Add white chocolate to cream and stir until melted. Cool to room temperature.

With electric mixer beat cream cheese and lemon zest together. Add white chocolate and cream; whip until smooth. If frosting is too soft, refrigerate until it is thick and creamy.

Raspberry-Grand Marnier Sauce: In a saucepan, heat berries until just warm, and juice is released. If using fresh berries, add 1/4 cup water. Force the mixture thru a sieve or juicer. Return juice to saucepan; discard solids. Add sugar to taste. If using fresh berries 1/3 to 1/2 cup sugar should be adequate. If using pre-sweetened berries, little or no additional sugar may be needed. Cook over medium high heat until liquid is reduced by half. Remove from heat, add orange liqueur and cool.

NOTE: White confectionery products with cocoa butter as an ingredient are generally referred to as white chocolate. The term "white chocolate" is a misnomer, however, as chocolate refers to the brown chocolate liqueur found when processing the cocoa beans. Look for cocoa butter listed as the first ingredient on the package, as the higher the ratio of cocoa butter in the product, the finer the confection. If cocoa butter is not listed as an ingredient, the product is a white compound or confectioner's coating. White chocolate should be handled carefully. it should not be over heated. In this recipe, the cream should be just barely warm enough to gently melt the chocolate. If the chocolate gets too warm, it may "seize" and refuse to melt.

White Russian Blackberry Cheesecake

Crust

1/2 cup butter or margarine
2 tablespoons Kahlúa
2 cups shortbread cookie crumbs
1 cup blackberries
1 to 2 tablespoons granulated sugar
2 to 3 tablespoons Minute tapioca

Filling

16 ounces cream cheese, softened
1 cup granulated sugar
3 eggs
1 cup sour cream
1/2 cup whipping cream
1/4 cup Kahlúa
3 tablespoons vodka

Topping

1/2 cup blackberry jelly
1 tablespoon vodka
1 cup whipped topping
3 tablespoons Kahlúa

Preheat oven to 350 degrees F.

Heat butter in saucepan over medium heat until light brown, stirring constantly. Remove from heat. Stir in the 2 tablespoons Kahlúa. Add cookie crumbs; mix well. Press onto bottom and halfway up side of greased 10-inch springform pan. Spread blackberries over crumbs. Sprinkle with 1 to 2 tablespoons sugar and tapioca.

Combine cream cheese and the 1 cup sugar in mixer bowl; mix well. Add eggs one at a time, beating well after each addition. Add sour cream, whipping cream, the 1/4 cup Kahlúa and the 3 tablespoons vodka; mix well. Pour over blackberries. Place shallow pan half full of hot water on lower rack of oven. Bake cheesecake for 1 hour to 1 hour and 15 minutes or until center is set.

Chill for several hours to overnight. Remove side of pan. Bring blackberry jelly to a boil in saucepan, stirring frequently. Stir in the 1 tablespoon vodka. Drizzle by teaspoonsful over side of cheesecake. Pour remaining jelly mixture over top of cheesecake, spreading to edge. Chill until set. Garnish with mixture of whipped topping and the 3 tablespoons Kahlúa.

Yield: 16 servings.

Wilderness® Blueberry Cheesecake

Crust

2 cups graham cracker crumbs
1 1/2 teaspoons flour
1 1/2 teaspoons confectioners' sugar
1/2 cup margarine, melted

Combine crumbs, flour and confectioners' sugar; stir in melted margarine. Press crust mixture firmly on bottom and sides of an ungreased 9-inch square baking dish.

Filling

16 ounces cream cheese, softened
3/4 cup granulated sugar
2 teaspoons vanilla extract
2 eggs, beaten

Cream softened cream cheese and beat in sugar until smooth. Add vanilla extract and beaten eggs. Spread filling over crust and bake at 350 degrees For 15 to 20 minutes, until set.

Topping

1 pint sour cream
2 tablespoons granulated sugar
1/2 teaspoon vanilla extract
1 (21 ounce) can Wilderness®
Blueberry Fruit Filling

Blend sour cream, sugar and vanilla extract. Remove cake from oven and spoon mixture over cake immediately. Return cake to oven for 15 minutes more. Cool cake; spread fruit filling over sour cream topping. Cover and refrigerate before serving.

Variation

Substitute Cherry or any other Wilderness® Fruit Filling.