



For The

*Cheesecake
Lovers*



Cheesecake recipe

Crust:

2 c Graham cracker crumbs 6 T Butter, melted 2 T Sugar, white 1/2 t Cinnamon, ground

Cake Filling:

1 1/2 lb Cream cheese 3/4 c Sugar 3 Eggs 1/4 c Lemon juice 2 t Lemon rind, grated 2 t Vanilla

Topping:

2 c Sour cream 3 T Sugar 1 t Vanilla

Glaze:

1/2 c Sugar 1 1/2 t Cornstarch 1/4 t Salt 3/4 c Water 1/3 c Lemon juice 1 Egg yolk, Well beaten 1 T Butter

Preheat oven to 350 degrees F. Combine crust ingredients. Press crust on bottom and sides of buttered 10-inch spring form pan. Bake 5 minutes and cool.

Beat cheese until soft. Add sugar and blend well. Add eggs, one at a time, beating well after each.

Mix in the lemon rind and the vanilla, and add to the mixture. Pour into the pre-baked crust and bake 35 minutes.

Combine topping ingredients, spread on top of cheesecake, and return to oven immediately. Bake 10-12 minutes and remove from oven.

Combine dry glaze ingredients; add liquid glaze ingredients. Cook over low heat until thick. Add about 1 T of butter. Cool and spread this glaze on the cake before the glaze thickens too much.

Chocolate velvet cheesecake recipe

1 c Vanilla Wafer Crumbs

1/2 c Chopped Pecans

3 tb Granulated Sugar

1/4 c Margarine, Melted

16 oz Cream Cheese, Softened

1/2 c Brown Sugar, Packed

2 ea Large Eggs

6 oz Semi-sweet Chips, Melted

3 tb Almond Flavored Liqueur

2 c Sour Cream

2 tb Granulated Sugar

Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch spring form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese and brown sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and liqueur; pour over crust. Bake at 325 degrees F., 35 minutes.

Increase oven temperature to 425 degrees F. Combine sour cream and granulated sugar; carefully spread over cheesecake. Bake at 425 degrees F. 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Substitute 2 Tablespoons milk and 1/4 teaspoon almond extract for almond flavored liqueur.

Cookies and cream cheesecake recipe

2 c Cream-filled Cookies *

6 tb Margarine, Softened

1 ea Env. Unflavored Gelatin

1/4 c Cold Water

8 oz Cream Cheese Softened

1/2 c Sugar

3/4 c Milk

1 c Whipping Cream, Whipped

1 1/4 c Crème-filled Cookies **

* The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done. **

These cookies should be chocolate cream filled cookies and should be coarsely chopped.

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

Creamy chilled cheesecake recipe

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

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

Chocolate raspberry cheesecake recipe

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

* Cookie crumbs should come from 18 Cream Filled Cookies that have been finely crushed. ** This 6 ozs of Chocolate chips should be melted and cooled slightly.

Combine crumbs and margarine; press onto bottom of 9-inch spring form pan. Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla; pour over crust.

Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium speed on electric mixer until well blended. Add Red Raspberry preserves; mix well. Drop rounded measuring tablespoonfuls of chocolate cream cheese batter over plain cream cheese batter, do not swirl.

Bake at 325 degrees F., 1 hour and 25 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Melt chocolate pieces and whipping cream over low heat stirring until smooth.

Spread over cheesecake. Chill. Garnish with additional whipping cream, whipped, raspberries and fresh mint leaves, if desired.

Arizona sunset cheesecake recipe

Shortbread Crust
1 1/2 c Flour
1/2 c Finely ground pecans
1/3 c Sugar
1 lg Egg, separated
1/2 c Butter, softened

Cranberry Glaze Filling
1 cn Whole berry cranberry- sauce OR 2 cups cranberry orange relish
2 tb Sugar
1 tb Cornstarch
1 tb Grated lemon zest
1 tb Lemon juice

White Chocolate Filling
1 1/2 c Fresh orange juice
1-3 Inch x 1 inch piece- of orange peel (orange part only)

4 8 oz pkgs cream cheese
2/3 c Sugar
1 tb Grated orange zest
2 tb Cranberry Liqueur (such- as Crantasia Schnapps)
8 oz White chocolate, melted
4 Eggs

Candied Orange Topping

4 c Water
2 c Sugar
3 Seedless oranges (unpeeled)- cut into paper-thin slices

Garnish

Whipped Cream

Shortbread Crust: Preheat the oven to 400 degrees F. Working on a large flat surface, such as a pastry board, place flour, pecans, and sugar in the center of the surface and mix together. Form a small depression or well in the center of the mound. Add the egg yolk and the softened butter to the well, then blend these with the dry mixture. Mix the ingredients thoroughly using your hands -- there is no substitute for warm hands. Shape the dough into a ball and wrap in plastic wrap. Chill for at least 10 minutes. Roll out the dough to a thickness of about 1/4-inch. You should have a circle of about 11 inches in diameter. For best results, roll out your dough between 2 sheets of waxed paper, then peel away the paper and cut the crust in a 9 inch circle. Place the circle inside a 9 inch spring form pan. Prick the crust several times with a fork to keep the crust from puffing up during the baking. Place the spring form pan in the oven and bake for 15 to 20 minutes, or until light brown. Allow to cool. Using the leftover dough, line the sides of the spring form pan. Press the dough against the sides of the pan, smoothing it so as to have a continuous layer of crust all the way around the sides of the pan. Make sure that the side crust meets the bottom crust all the way around. Brush the reserved egg white onto the shell, covering the bottom and sides. This will seal the dough and keep it from becoming soggy. Set aside until ready to use.

Cranberry Glaze Filling: Mix the sugar and cornstarch together in a small saucepan. Stir in the cranberry sauce. Cook over medium heat, stirring constantly, until thick. Stir in the lemon zest and lemon juice. Set aside to cool slightly.

White Chocolate Filling: Reset the oven to 350 degrees F. Boil the orange juice and piece of orange peel in a heavy medium saucepan until the juice is reduced to 3 Tbsp - about 12 minutes. Remove and discard the strip of orange peel and set aside the reduced orange juice. Using an electric mixer, beat the cream cheese, sugar, grated orange zest, Crantasia, and reduced orange juice until smooth. Beat in the melted white chocolate and then the eggs, one at a time, beating just until combined. Pour the cranberry glaze filling into the prepared crust, spreading evenly. Pour the white chocolate filling over the cranberry layer and bake about 50 minutes (the top will be dry and the sides puffed slightly - the center will not be set). Move cheesecake to a wire rack and cool completely to room temperature. Chill in the refrigerator overnight.

Candied Oranges Topping: Cover a wire rack with waxed paper. Set aside. Combine the water and sugar in a heavy shallow wide skillet. Stir over medium heat until the sugar dissolves. Simmer 5 minutes longer. Add the orange slices 1 at a time and adjust the heat so that the syrup bubbles only around the edges of the pan. Cook the oranges for one hour. Turn over the top layer of oranges and cook until the oranges are translucent and the orange peels tender, about another one hour longer. Lift and drain each orange slice out of the syrup, and arrange the slices in a single layer on the prepared rack. Let dry 1 hour. Boil the orange-sugar syrup until thick, about 6 minutes.

Loosen and remove the sides of the spring form pan. Set the cheesecake on a serving dish. Overlap the candied orange slices around the top of the cheesecake. Reheat the orange syrup, if necessary, and brush over the orange slices. Drizzle any remainder over each serving.

Garnish: whipped cream **NOTE:** You may substitute grapefruits for the oranges in the Candied Oranges Topping if you prefer.

Chocolate chip cheesecake supreme recipe

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

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

Cappuccino cheesecake recipe

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

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

Chocolate mint meringue cheesecake recipe

1 c Chocolate Wafer Crumbs
3 tb Margarine, Melted
2 tb Sugar
24 oz Cream Cheese, Softened
2/3 c Sugar
3 ea Large Eggs
1 c Mint Chocolate Chips, Melted
1 ts Vanilla
3 ea Large Egg Whites
7 oz Marshmallow Crème (1 Jr)

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

Cherry cheesecake recipe

1 c Graham Cracker Crumbs
3 tb Sugar
3 tb Margarine, Melted
24 oz Cream Cheese, Softened
3/4 c Sugar
3 ea Large Eggs
1 ts Vanilla
21 oz Cherry Pie Filling (1 cn)

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

Chocolate turtle cheesecake recipe

2 c Vanilla Wafer Crumbs
6 tb Margarine, Melted
14 oz Carmels (1 bag)

5 oz (1 cn) Evaporated Milk
1 c Chopped Pecans, Toasted
16 oz Cream Cheese, Softened
1/2 c Sugar
1 ts Vanilla
2 ea Large Eggs
1/2 c Semi-sweet Chocolate Chips *

* Chocolate chips should be melted.

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

Chocolate orange supreme cheesecake recipe

1 c Chocolate Wafer Crumbs
1/4 ts Cinnamon
3 tb Margarine, Melted
32 oz Cream Cheese, Softened
3/4 c Sugar
4 ea Large Eggs
1/2 c Sour Cream
1 ts Vanilla
1/2 c Semi-sweet Choc. Chips Melted
2 tb Orange Flavored Liqueur
1/2 ts Grated Orange Peel

Combine crumbs, cinnamon and margarine; press onto bottom of 9-inch spring-form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Blend chocolate into 3 cups batter; blend liqueur and pour into remaining batter. Pour chocolate batter over crust. Bake at 350 degrees F., 30 minutes. Reduce oven temperature to 325 degrees F. Spoon remaining batter over chocolate batter continue baking 30 minutes more. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Coconut meringue cheesecake recipe

7 oz (1 pk) Flaked Coconut *
1/4 c Chopped pecans
3 tb Margarine, Melted
16 oz Cream Cheese, Softened
1/3 c Sugar
3 tb Cocoa
2 tb Water
1 ts Vanilla
3 ea Large Eggs, Separated
Dash salt
7 oz (1 jr) Marshmallow Crème
1/2 c Chopped Pecans
* Coconut should be flaked and toasted.

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

Tempting trifle cheesecake recipe

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

* Soft coconut macaroon cookies crumbs.

Press crumbs onto bottom of greased 9-inch spring form pan. Bake at 325 degrees F., 15 minutes.

Combine cream cheese and sugar, mixing at medium speed on electric mixture until well blended.

Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla; pour over crust. Bake at 325 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Heat preserves in saucepan over low heat until melted. Strain to remove seeds. Spoon over cheesecake, spreading to edges. Dollop with whipped cream; top with almonds.

Chocolate cherry cheesecake recipe

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

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

Tuscan cheesecake recipe

3 lb Ricotta cheese
8 Eggs
2 c Sugar
1 c Milk
2 Oranges, grated zest only
2 Lemons, grated zest only
2 2/3 oz Grand mariner
1 tb Clarified butter
1/4 c Plain bread crumbs

Preheat oven to 350 F.

Beat ricotta cheese with blender until smooth. Add eggs, sugar, and milk. Blend until well-mixed and smooth. Add orange and lemon zest and Grand Mariner. Mix well.

Grease one cheesecake pan with butter and coat lightly with bread crumbs. Fill pan 3/4 of the way with cheesecake mixture. Set pan in a larger pan filled half full with water and bake 1-1/4 hours.

Turn oven off, leaving the cake within. Let stand for one hour. Remove, let cool, and refrigerate.

Cheddar chili cheesecake recipe

1 1/2 tb Butter (for pan)
1/4 c Fine breadcrumbs, toasted
1/4 c Finely grated cheddar cheese
6 oz Thinly sliced ham
1 1/2 lb Cream cheese, room temp.
3/4 lb Sharp cheddar, grated
1 c Cottage cheese
3/4 c Chopped green onion
4 Eggs
3 tb Jalapeno pepper*
2 tb Milk
1 Garlic clove, halved .
*seeded and finely chopped.

Preheat oven to 325. Butter 9" spring form pan. Mix breadcrumbs and 1/4 cup cheddar. Sprinkle mixture into pan, turning to coat.

Refrigerate. Dice about half of ham; reserve remaining slices.

Mix diced ham with remaining ingredients in blender or processor until smooth. Pour slightly more than half of filling into prepared pan. Top with reserved ham slices in even layer. Cover with remaining filling. Set pan on baking sheet. Bake 1 1/4 hours. Turn oven off and cool cheesecake about 1 hour with door ajar. Transfer cheesecake to rack. Remove sides of pan. Cool to room temperature before serving.

Coconut chocolate cheesecake recipe

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

Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring- form pan. Bake at 350 degrees F., 10 minutes. Melt chocolate and margarine over low heat; stirring until smooth.

Combine cream cheese, sugar and salt; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mixture and coconut; pour over crust. Bake at 350 degrees F., 55 to 60 minutes or until set. Combine sour cream, sugar and brandy; spread over cheesecake. Bake at 300 degrees F., 5 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Chocolate cheesecake recipe

12 oz Semi-sweet chocolate; chopped
1 1/2 Sticks (3/4 cup) unsalted butter
1 c Sour cream at room temperature
1 ts Vanilla
3 lg Eggs
1 c Sugar
3 8-oz packages cream cheese; softened
1 c Chopped pecans

Confectioners' sugar and unsweetened cocoa powder for dusting the cake if desired 1 Chocolate graham wafer pie crust

In a large metal bowl set over a pan of barely simmering water melt the chocolate and the butter, stirring until the mixture is smooth, stir in the sour cream and the vanilla, and let the mixture cool.

In a bowl beat together the eggs and the sugar until the mixture is thick and pale and forms a ribbon when the beaters are lifted and beat in the cream cheese. Stir in the chocolate mixture and fold in the pecans.

Pour the filling into the prepared crust and bake the cheesecake in the middle of a preheated 325 degree F oven for 2 hours, or until it is just set. (The cake will fall in the middle.) Let the cheesecake cool in the pan on a rack, chill it, covered loosely, overnight, and remove the side of the pan. Sprinkle the confectioners' sugar and the cocoa powder decoratively over the cheesecake.

Banana cream cheesecake recipe

1 Yellow cake mix, prepared in 13x9 pan.
8 oz Cream cheese, room temperature
1 pk (3-oz) instant vanilla pudding
2 c Milk
3 Or 4 bananas
1 lg Container Cool Whip
1 c Chopped nuts

Beat cream cheese until creamy. Add milk, gradually; add pudding, beating until well mixed. Pour over cooled cake. Slice the bananas over cake. Cover with Cool Whip and top with nuts.

Amaretto peach cheesecake recipe

3 tb Margarine
1/3 c Sugar
1 Large Egg
3/4 c Unbleached All-purpose Flour
24 oz Cream Cheese, Softened
3/4 c Sugar
3 tb Unbleached All-purpose Flour
3 Large Eggs
16 oz Canned Peach Halves *

1/4 c Almond Flavored Liqueur

* Peach halves should be drained, and then pureed.

Combine margarine and sugar until light and fluffy. Blend in egg. Add flour; mix well. Spread dough onto bottom of 9-inch spring form pan. Bake at 450 degrees F., 10 minutes. Combine cream cheese, sugar and flour; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Add peaches and liqueur; mix well. Pour over crust.

Bake at 450 degrees F., 10 minutes.

Reduce oven temperature to 250 degrees F.; continue baking 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with additional peach slices and sliced almonds, if desired.

Almond amaretto cheesecake recipe

Crust:

1/4 c Sugar
1/4 c Almonds, toasted
1 c Unsifted all-purpose flour
Pinch salt
1/2 c Unsalt butter
1 lg Egg yolk
1/4 ts Almond extract

Filling:

5 pk Cream cheese, softened 8-oz each
1 2/3 c Sugar
2 ts Grated lemon zest
5 lg Eggs plus 2 yolks
1/4 c Heavy cream
3 tb Amaretto liqueur
1 tb All-purpose flour
Strawberries for garnish

Make Crust: Lightly greased 9-inch spring form pan. In food processor, process sugar and almonds until nuts are finely ground. Add flour and salt; pulse to blend. Cut up butter into bits; add to flour mixture. Pulse until mixture resembles coarse crumbs. Add egg yolk and almond extract; pulse just until dough holds together. Press dough into prepare pan to line bottom and 2 inch up sides. Refrigerate 1 hour.

Preheat oven to 400. Bake crust 8 minutes or just until golden. Place on wire rack; let stand until cool. Make filling: In large bowl, with electric mixer at medium-high speed, beat cream cheese until light and fluffy. Gradually beat in sugar; beat 3 minutes or until mixture is blended and smooth. Beat in lemon zest. At medium speed, beat in eggs and yolks, on at a time, beating just until blended after each addition.

At low speed, beat in heavy cream and liqueur. Beat in flour just until blended. Increase oven temperature to 500. Pour filling into cooled crust in pan. Bake 12 minutes. Reduce oven temperature to 200.

Bake cheesecake 1 hour longer, cover loosely with foil if top browns too quickly. Turn off oven; let cheesecake remain on rack for 30 minutes with oven door propped ajar with wooden spoon.

Place cake on cooling rack. Let stand until room temperature. Cover; chill 6 hours or overnight. To serve, run knife around edges of pan to loosen cake. Remove pan sides. Place cake on serving dish. Garnish with strawberries. Before cutting each slice, dip knife in cold water.

Cappuccino cheesecake pie with pecan sauce recipe

1 10" pie crust

Filling:

3 pk (8 oz) cream cheese; softened
1 3/4 c Firmly packed dark brown sugar
4 Eggs
2 tb Strong coffee

Sauce:

1 c Firmly packed dark brown sugar
1 c Whipping cream
1/2 c Butter
1/4 c Strong coffee
2 tb Coffee-flavored liqueur or strong coffee
1 c Pecan halves

Heat oven to 350 degrees F.

In large bowl, beat cream cheese and 1 3/4 cups brown sugar until smooth. Add eggs; beat until well blended. Add 2 tbsps coffee; blend well. Pour into crust.

Bake at 350 degrees F for 45-50 minutes or until edges are set and golden brown (center will not appear set). Cover edge of crust with strips of foil after 15-20 minutes of baking to prevent excessive browning.

Cool, then refrigerate until thoroughly chilled and center is set, about 2 hours.

Sauce:

In medium saucepan, combine all sauce ingredients except pecans. Bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer 5 minutes, stirring occasionally. Stir in 1 cup pecan halves. To serve, pour warm sauce over each serving. Garnish with whipped cream and pecan halves.

Chocolate amaretto cheesecake recipe

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

Preheat oven to 375. Combine crumbs, almonds, sugar and butter. Pat mixture on bottom and sides of a 10 inch spring form pan. Cream together the cream cheese, sugar, heavy cream, liqueur, and 1 t vanilla. Beat in eggs, 1 at a time, beating well after each addition. Beat mixture until light. Pour into cru lined pan. Bake in middle of oven for 1 1/2 hours or until top of cake and knife inserted in middle comes out clean. Let stand on rack 5 minutes.

Combine sour cream, 1 t vanilla, and sugar. Mix well and spread evenly over cake. Bake for 5 more minutes. Place on rack and let cool completely. cove lightly with wax paper and let chill overnight.

When ready to serve, remove sides from pan and garnish with toasted almonds around outer edge and on top of cake.

Diabetic cheesecake recipe

6 Plain graham wafers - 2 1/2 x 2 1/2 inches each
1 1/2 tb Margarine, melted
1 tb Granulated gelatin
1/2 c Cold water
1/3 c Boiling water
1/2 ts Grated lemon rind
1/2 c Fresh lemon juice
Sugar substitute equivalent to 1/4 cup sugar
2 tb Water
2 c (16 oz) cream-style cottage cheese 4% fat
1/2 ts Lemon extract
4 lg Strawberries

Prepare an 8" x 8" x 2" cake pan with vegetable pan-coating; set aside. Make fine crumbs, with graham crackers (1/2 cup) and mix thoroughly with melted margarine; set aside. Soak gelatin in cold water. Combine boiling water and lemon rind; add to gelatin; add lemon juice and sweetener, stirring until completely dissolved. Chill until it is the consistency of unbeaten egg whites. Put 2 tablespoons water, cottage cheese, and lemon extract into a blender or food processor and cover; turn to high speed for 10-15 seconds. Add partially set gelatin mixture; turn to high speed 15 seconds or until well blended. Pour into prepared pan. Sprinkle graham cracker crumbs evenly over top. Wash, hull, and dry strawberries. Slice in halves lengthwise. Arrange on top of cake so that, when cut into eight servings (4 by 2 inches), each will have a strawberry garnish in center. Chill several hours, until set.

Strawberry topping recipe

1 tb Cornstarch
2 tb Orange liqueur
1 Unsweetened strawberries; thawed
1/2 c Sugar
1/4 c Orange juice

Dissolve cornstarch in orange liqueur. In pot over medium heat combine remaining ingredients.

Cook until berries are very soft, 10 minutes. Add cornstarch; cook, stirring constantly, until mixture just thickens, 3-4 minutes. Cool completely. Makes 16 servings

7-up lemon cheesecake with strawberry glaze recipe

Crumb Crust:

2 c Graham cracker crumbs 1/2 c Powdered sugar 1/2 c Butter; melted 1 ts Cinnamon

7-Up Filling

1 pk Unflavored gelatin 1 1/2 c 7-up; divided 1 sm Lemon pudding & pie filling, not instant 6 tb

Sugar 2 Eggs; beaten 3/4 c Water 11 oz Cream cheese; softened

Strawberry Glaze:

1/2 c Strawberry jelly; melted Fresh strawberries or unsweetened frozen, thawed whole strawberries

Crust: Combine well the graham cracker crumbs, powdered sugar, cinnamon, and melted butter.

Press onto bottom and partway up sides of buttered 9" spring form pan; chill.

Filling: Soften unflavored gelatin 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 cup 7-up and bring just to a boil over medium heat stirring constantly; remove from heat. Stir in softened gelatin; 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 topping.

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

8 minute cheesecake recipe

1 pk (8 oz.) cream cheese, softened
1/3 c Sugar
1 c (1/2 pt.) sour cream
2 ts Vanilla

1 (8 oz.) container Birds Eye Cool Whip

1 Keebler

Fresh strawberries for garnish

Ready Crust graham cracker pie crust

Beat cheese until smooth; gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping, blending well. Spoon into crust.

Chill until set, at least 4 hours. Garnish with fresh strawberries if desired.

3 step blueberry cheesecake recipe

2 pk 8 oz cream cheese

1/2 c Sugar

1/4 ts Vanilla

2 Eggs

1 9oz graham cracker crust

1 cn Blueberry pie filling

Mix cream cheese, sugar, vanilla until smooth and creamy. Add eggs and mix well. Pour into pie crust. Spoon 1/4 to 1/3 of pie filling on to top. Gently swirl with toothpick. Bake at 350 degrees for 40 minutes or until center is set. Cool to room temperature and then refrigerate.

Serve topped with remaining pie filling.

Cheesecake with cranberry jewel topping recipe

1 1/2 c Vanilla wafers, crushed

1/4 c Sugar

6 tb Butter; melted

Filling:

1/2 c Whipping cream 1 pk Vanilla powder 1 1/2 lb Cream cheese; room temp. 1 c Sugar 1 pn Salt

4 lg Eggs

Topping:

12 oz Fresh or frozen cranberries 3/4 c Sugar 1/2 c Cranberry juice concentrate 1/4 c Water

Preheat oven to 350 F.

Crust:

Wrap the bottom and outsides of 9-inch spring form pan with aluminum foil. Lightly butter inside of pan and set aside.

Combine cookie crumbs, sugar and butter. Press mixture onto bottom and halfway up sides of prepared spring form pan. Bake for 10 minutes on center rack of preheated oven. Set aside, but do not turn off oven.

Filling

Using electric mixer, blend together all ingredients. Add eggs and mix just until well-combined.

Pour filling into prepared crust.

Bake until center is just set, about 50 minutes. Refrigerate cake immediately, and leave until thoroughly chilled (at least 6 hours or overnight).

Topping:

Combine all ingredients in heavy medium saucepan. Stir over medium heat until sugar is dissolved. Bring to a boil and continue cooking for 3 minutes. Strain mixture through a sieve set over a large bowl, pressing firmly with the back of a spoon to force as much of the liquid through sieve as possible. Spoon warm topping evenly over cold cake. Refrigerate until topping is set, at least 2 hours. (Can be prepared 1 day before serving. Store covered in refrigerator.)

To serve, pipe rosettes of whipped cream around edges of cake. Garnish with whole cranberries.

No bake cheesecake recipe

Graham cracker crust

1 1/4 lb Cream cheese, room temp.

1 1/2 ts Vanilla

1 c Sugar

1/2 c Boiling water

Lemon gelatin (3 oz.)

1 qt Whipping cream

Prepare your favorite graham cracker crust and press into the bottom and onto the sides of a 10" spring form pan. Bake or chill depending

on your recipe's instructions.

Combine cream cheese, vanilla, and sugar. Beat until smooth and fluffy. Bring water to a boil and add lemon gelatin. Stir until dissolved. Cool to room temperature and fold into cream cheese mixture. Whip cream and fold into cream cheese mixture. Pour into graham cracker crust and decorate with a few cracker crumbs. Chill until firm and serve.

Autumn cheesecake recipe

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

Combine crumbs, sugar, cinnamon and margarine, press onto bottom of 9-inch spring form pan.

Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition.

Blend in vanilla, pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkle with pecans. Bake at 350 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Aloha cheesecake recipe

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

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

No bake lemon cheesecake recipe

1 pk (3 oz.) lemon jello
1 c Boiling water
2 pk (8 oz.) cream cheese
1/2 c Sugar
1 ts Vanilla
1 Envelope Dream Whip instant topping mix

CRUST:

1 1/2 c Graham crumbs
1/3 c Sugar
6 tb Melted butter

CRUST: Combine graham cracker crumbs, sugar and butter; set aside 1/4 cup for topping. Press remaining crumb mixture on bottom and sides and up to 1 1/2 inches in a 7x11x2-inch pan; set aside.

Dissolve lemon jello in small bowl with boiling water; chill until slightly thick. Beat cream cheese, sugar and vanilla until fluffy. Beat in gelatin. Prepare whipped topping according to package directions. Fold into cream cheese mixture. Pour into prepared pan; sprinkle with remaining crumbs. Chill 3 to 4 hours before serving.

Banana cheesecake recipe

1 10" pie crust, pre-baked for 10 minutes
12 oz Cream cheese
1 1/2 c Plain yogurt
2 c Pureed bananas (4 medium bananas)
2 Eggs (opt)
1/4 c Honey (opt)

Blend all the ingredients in the blender until smooth and creamy. Pour into the pre-baked pie crust and bake for 30 minutes or until set. Allow to cool before serving. You can top with a layer of yogurt and decorate with any fresh fruit (try a mixture of strawberry and banana slices). Serve well chilled.

Banana nut cheesecake recipe

1 c Chocolate wafer crumbs
1/4 c Margarine, melted
16 oz Cream cheese softened
1/2 c Sugar
1/2 c Mashed ripe bananas
2 lg Eggs
1/4 c Chopped walnuts
1/3 c Milk chocolate chips
1 tb Margarine
2 tb Water

Combine crumbs and margarine; press onto the bottom of a 9-inch spring form pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and banana, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in walnuts, pour over crust. Bake at 350 degrees F., 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.

Black forest cheesecake delight recipe

1 c Chocolate Wafer Crumbs
3 tb Margarine, Melted
16 oz Cream Cheese Softened
2/3 c Sugar
2 Large Eggs
6 oz Semi-sweet Chocolate Chips, melted
1/4 ts Almond Extract
21 oz Cherry Pie Filling (1 Cn)
Frozen Whipped Topping Thawed

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

Brownie swirl cheesecake recipe

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

Grease bottom of 9-inch Spring form pan. Prepare basic brownie mix as directed on package; pour batter evenly into spring form pan. Bake at 350 degrees F., 15 minutes. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour over brownie layer. Spoon chocolate over cream cheese mixture, cut through cheese and chocolate mixture several times to achieve a marble effect. Bake at 350 degrees F., 35 minutes. Loosen cake from rim of pan;

cool before removing rim of pan. Chill.
Garnish with whipped cream, if desired.

Cranberry and white chocolate cheesecake recipe

Cake:
4 oz White chocolate, chopped 2 pk 8-oz cream cheese 3/4 c Sugar 3 Eggs 2 ts Vanilla pn Salt 3 c
Sour cream

Crust:
1 c Graham cracker crumbs 2 tb Butter, melted 2 oz White chocolate, chopped

Glaze:
2 c Cranberries 1/3 c Sugar 1 ts Cornstarch Grated white chocolate for garnish if desired
Crust: Stir crumbs with butter until well moistened; stir in chocolate. Press into the bottom of a greased 9-inch spring form pan. Centre pan on a 20 X 14 inch piece of foil; press up tightly around side of pan. Bake in 325F oven for 8 minutes. Let cool on a rack.

Cake: In a double boiler melt chocolate. Let cool. In a large bowl, beat cream cheese until softened. Gradually beat in sugar; beat for 3 minutes or until fluffy. On low speed, beat in eggs, one at a time, beating well after each addition. Stir in vanilla, chocolate and salt; stir in sour cream. Pour onto crust.

Set cake pan onto a larger shallow pan; pour in enough hot water to come 1 inch up the side. Bake at 325 degrees F for 1 1/4 hours or until the edge is set but centre still jiggles slightly. Turn oven off; let cool in oven for 1 hour. Remove from larger pan and remove foil; let cool on a rack. Cover and refrigerate over night.

Glaze: In saucepan cook cranberries and 1/4 cup water, partially covered, just until boiling. Stir in sugar and return to a boil; cook for 2 minutes or until sugar is dissolved but berries have not popped. Drain, reserving juice and berries separately.

Remove cake from pan; place on cake plate. Return juice to saucepan; blend in cornstarch. Cook, whisking, until boiling and thickened; let cool slightly. Spoon berries around edge of the cake.

Spoon glaze over top. Refrigerate for 1 hour or until set. Garnish with chocolate gratings.

Black forest mini cheesecakes recipe

24 Vanilla wafer cookies
16 oz Cream cheese; softened
1 1/4 c Sugar
1/3 c Hershey's Cocoa
2 tb All-purpose flour
3 Eggs
8 oz Dairy sour cream
1/2 ts Almond extract
Canned cherry pie filling chilled
Sour Cream Topping
8 oz Dairy sour cream 2 tb Sugar 1 ts Vanilla extract

Heat oven to 325 degrees F. Line muffin cups (2-1/2 inches in diameter), with foil bake cups. Place one vanilla wafer (flat-side down) in bottom of each cup. In large bowl, beat cream cheese until smooth. Add sugar, cocoa and flour; blend well. Add eggs; beat well. Stir in sour cream and almond extract. Fill each muffin cup almost full with batter. Bake 20 to 25 minutes or until set.

Remove from oven; cool 5 to 10 minutes. Spread heaping teaspoonful sour cream Topping on each cup. Cool completely in pan on wire rack; refrigerate. Just before serving, garnish with cherry pie filling. Cover; refrigerate leftover cheesecakes. 1-1/2 to 2 dozen cheesecakes.

Sour Cream Topping: In small bowl, stir together 1 container (8 oz.) dairy sour cream, 2 tablespoons sugar and 1 teaspoon vanilla extract; stir until sugar is dissolved.

Cheesecake pecan pie recipe

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

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

Cappuccino chocolate cheesecake recipe

1 1/4 c Chocolate wafers, crushed
1/8 ts Cinnamon
1 pk Light cream cheese (8 oz)
1 c Sugar
1 c Unsweetened cocoa powder
1 ts Cocoa powder for garnish
2 1/2 c Sour cream
2 Eggs
2 tb Coffee liqueur
1 ts Vanilla

Preheat oven to 350 degrees F. Stir together wafer crumbs and cinnamon. Pat into bottom of 9-inch spring form pan. Beat cream cheese until light and fluffy. Beat in sugar and cocoa powder. Beat in egg. Stir in 2 cups sour cream, coffee liqueur and vanilla. Turn into prepared pan. Bake for 30 minutes or until set. Spread remaining sour cream evenly over top. Return to oven 1 minute to glaze top. Cool to room temperature, then chill thoroughly, covered. Remove from spring form pan. Just before serving, dust top with cocoa powder.

Cheesecake with raspberry sauce recipe

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

Sprinkle graham crumbs evenly over bottom of lightly greased 9 inch spring form pan. Puree well drained cottage cheese in processor until smooth. Add cream cheese, cut into cubes and continue processing until smooth. With processor on, gradually add sugar, cornstarch and vanilla. Add egg and egg whites, one at a time to cream cheese mixture; process using on and off action until just blended; pour into pan. Bake at 450 for 10 min.; reduce to 250 and bake 35 - 40 min. Cool. Refrigerate overnight. Serve with Raspberry sauce. Raspberry Sauce: Drain thawed, frozen raspberries, reserving juice. Place berries in sieve; crush to extract additional juice. Discard seeds. Whisk cornstarch and heated jelly into juice. Cook sauce in microwave on High until thickened (1-2 min). Refrigerate until cool. Makes 1 1/4 cups.

Apple cheesecake recipe

1 c Graham cracker crumbs
Sugar
1 ts Cinnamon; divided
3 tb Margarine; melted
16 oz Cream cheese; softened
2 Eggs
1/2 ts Vanilla extract
4 c Apple slices; thinly sliced, peeled, about 2 1/2 lbs apples
1/2 c Pecans; chopped

Preheat oven to 350 degrees F. Combine crumbs, 3 tablespoons sugar, 1/2 teaspoon cinnamon and margarine in small bowl; mix well. Press onto bottom and up sides of 9-inch pie plate. Bake crust 10 minutes. Beat together cream cheese and 1/2 cup sugar in large bowl until well blended. Add eggs, one at a time, beating well after each addition.

Blend in vanilla; pour into crust. Combine remaining 1/3 cup sugar and remaining 1/2 teaspoon cinnamon in large bowl. Add apples; toss gently to coat. Spoon apple mixture over cream cheese mixture. Sprinkle with pecans. : Bake 1 hour and 10 minutes or until set. Loosen cake from rim of pan; cool before removing rim of pan. Refrigerate.

Amaretto hazelnut macaroon cheesecake recipe

Hazelnut Crust

1 c Hazelnuts, roast 10 min at 350
3 Egg whites
2 ts Vanilla
2 c Powdered sugar
1/2 c Sugar
1/8 ts Salt

Filling:

1/2 c Amaretto
3 ts Gelatin, unflavored
2 ts Vanilla
1 1/2 lb Cream cheese
3/4 c Sugar
2 tb Lemon juice
1 ts Lemon zest
2 c Cream

Hazelnut macaroon: heat oven to 350. grease 10 inch spring form pan. line with parchment. Grease parchment. Line a cookie sheet with greased parchment.

Whisk together eggs and vanilla. Remove as much skin from the hazelnuts as is convenient. Chop the nuts in a food processor with one cup of the powdered sugar for 30 sec. Add both powdered and regular sugar. Pulse a few times to combine. With processor running, pour in egg mixture.

process for 15 sec until smooth

Reserve 1/2 - 1/3 cup batter. Pour remaining into spring form, smooth with spatula. Pour reserved batter onto cookie sheet, spread in a 7-8 inch disk

Bake crust 25-30 min., disk 20-25 min. cool on wire rack Chop up the disk into 1/8 inch pieces and soak in 1/4 amaretto.

Carefully remove crust. Replace bottom of spring form with foil wrapped cardboard circle. Replace crust Amaretto cheesecake filling:

sprinkle gelatin over 1/4 cp amaretto, let stand 5 min. Heat in sauce pan with hot (not boiling) water stirring for 4 min., leave in hot water to stay warm Beat cream cheese in mixer for 1 min. Add lemon juice and zest, mix. Beat cream to soft peaks.

Fold 1/3 cream into cream cheese. Fold in remaining whipped cream. Fold in soaked macaroon disk bits

Scrape into prepared pan, cover with plastic wrap. Refrigerate at least 3 hrs. (preferably overnight)

Gala apricot cheesecake recipe

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

Combine oats, brown sugar, flour and margarine, press onto bottom of 9-inch spring form pan.

Bake at 350 degrees F., 15 minutes. Cool Soften gelatin in water; stir over low heat until dissolved.

Combine Cream Cheese and granulated sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture mixing until well blended. Chill until slightly thickened; fold in apricots and whipped cream. Pour into crust; chill until firm. Heat combined preserves and brandy over low heat; cool. Spoon over cheese- cake. VARIATION: Substitute Neufchatel cheese for Cream Cheese

Graham cracker cheesecake crust recipe

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

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

Amaretto mousse cheesecake recipe

2 c Graham cracker crumbs
1/2 c Butter or margarine, melted
1 Envelope unflavored Gelatin
1/2 c Cold Water*
3 pk (8 oz each) cream cheese, softened
1 1/4 c Sugar
1 cn (5 oz) evaporated milk
1 ts Lemon juice
1/3 c Amaretto liqueur
1 ts Vanilla extract
3/4 c Whipping or heavy cream, whipped

Combine graham cracker crumbs with butter. Press onto bottom and up sides of 9-inch spring form pan; chill.

In small saucepan sprinkle gelatin over cold water. Let stand 1 minute. Stir over low heat till completely dissolved, about 3 minutes; set aside. In large bowl of electric mixer, beat cream cheese with sugar till fluffy, about 2 minutes. Gradually add evaporated milk and lemon; beat at medium-high speed till mixture is very fluffy, about 2 minutes. Gradually beat in gelatin mixture, liqueur and vanilla thoroughly blended. Fold in whipped cream. Pour into crust; chill 8 hours or overnight. Garnish with chocolate sauce and berries.

*Substitution; Omit amaretto liqueur. Increase water to 3/4 cup, add 1/2 teaspoon almond extract with vanilla.

Gradually add evaporated milk and lemon juice; beat at medium-high speed till mixture is very fluffy, about 2 minute. Gradually beat in gelatin mixture, liqueur and vanilla until thoroughly blended. Fold in whipped cream. Pour into crust; chill 8 hours or overnight. Garnish with chocolate sauce and berries.

Cheesecake cupcakes recipe

3 pk 8 oz Cream Cheese
1 c Sugar
1 tb Vanilla
3 Eggs
1 c Sour cream
Custard Cups

Leave cream cheese out to soften. Beat until smooth with sugar and vanilla. Add eggs, one at a time, beating on high. Fold in sour cream. Will make more than what a 9" graham cracker crust will hold, so fill it to the brim, and then bake the remainder in custard cup(s). Bake at 350F for 30-35 minutes, or until crust is golden brown and toothpick comes out clean

Very blueberry cheesecake recipe

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

Combine crumbs and margarine, press onto bottom of 9-inch spring form pan. Chill. Soften gelatin in water, stir over low heat until dissolved. Gradually add gelatin to cream cheese, mixing at medium speed on electric mixer until well blended. Blend in juice and peel. Beat

in marshmallow crème; fold in whipped topping. Puree blueberries; fold into cream cheese mixture. Chill until firm. Garnish with additional frozen whipped topping, thawed, and lemon peel.

Very smooth cheesecake recipe

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

Combine crumbs and margarine; press onto bottom of 9-inch spring form pan. Bake at 325 degrees F., 10 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Drain strawberries, reserving liquid. Add enough milk to liquid to measure 1 cup. Gradually add combined milk mixture and gelatin to cream cheese, mixing until well blended. Chill until slightly thickened. Fold in whipped cream and strawberries; pour over crust. Chill until firm.

Chocolate caramel pecan cheesecake recipe

Base:

2 c Vanilla wafer crumbs
6 tb Margarine, melted

Body:

1 ea 14-ounce bag caramels
1 cn 5-ounce evaporated milk
1 c Chopped pecans, toasted
2 pk 8-ounce cream cheese, soften
1/2 c Sugar
1 ts Vanilla
2 ea Eggs
1/2 c Semi-sweet chocolate pieces

Base: Combine crumbs and margarine; press onto bottom of 9-inch spring form pan. Bake at 350 degree F, 10 minutes. Body In 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, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate; pour over pecans. Bake at 350 degrees F, 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and additional finely chopped pecans, if desired.

Holiday delight cheesecake recipe

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

Heat oven to 350 degrees F. Combine graham cracker crumbs, sugar and margarine; mix well. Pat onto bottom of 9" or 10" spring form pan. Set aside.

Beat cream cheese, sugar and flour together until light, fluffy and smooth. Gradually add lemon juice and egg product; beat well. Add lemon yogurt and mix thoroughly. Pour over prepared crust.

Loosely place aluminum foil over spring form pan.

Bake at 350 degrees F 60 to 70 minutes or until center of cake is set.

Gently run tip of knife between cake and edge of pan. Cool to room temperature before removing from pan. Chill.
Served topped with cherry pie filling and whipped topping.

Holiday eggnog cheesecake recipe

1 c Graham cracker crumbs
1/4 t Ground nutmeg
1 ea Env. unflavored gelatin
8 oz Cream cheese, softened
1 c Eggnog
1/4 c Sugar
1/4 c Margarine, melted
1/4 c Cold water
1/4 c Sugar
1 c Whipping cream, whipped

Combine crumbs, sugar, nutmeg and margarine; press onto bottom of 9-inch spring form pan.

Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, at medium speed on electric mixer until well blended. Gradually add gelatin and eggnog, mixing until blended. Chill until slightly thickened; fold in whipped cream. Pour over crust; chill until firm.

VARIATION: Increase sugar to 1/3 c. Substitute milk for eggnog. Add 1 t vanilla and 3/4 t rum extract. Continue as directed.

Cheddar cheesecake with strawberries recipe

1 1/4 c Vanilla wafer crumbs
2 tb Butter or margarine -- Melted
16 oz Cream cheese -- softened
1/2 c Shredded sharp cheddar cheese
3/4 c Sugar
3 Eggs
1/2 ts Grated orange peel
1/4 ts Grated lemon peel
2 tb Flour
1 c Heavy cream
1 pt Fresh strawberries
Light corn syrup

Mix crumbs with butter; press over bottom of nine-inch spring form pan. Bake in 350 degree F oven for 5 minutes. Combine cheeses and sugar in bowl; beat until fluffy. Beat in eggs, one at a time.

Blend in peels, flour, and 1/2 cup of the cream. Pour over crumb crust in pan. Bake at 350 for 40 minutes or until cake is set in center. Cool on rack. Arrange the whole strawberries on top of the cake. Brush with corn syrup.

Cheeseless cheesecake recipe

1 1/2 c Crushed pineapple, drained
1/3 c Pineapple juice, from above
2/3 c Dry powdered milk
3 pk Sweetener
1 tb Vanilla
2 Envelopes Knox gelatin
2 tb Lemon juice
1/2 c Boiling water

In blender, blend pineapple, gelatin, water, and 1/3 cup reserved pineapple juice for 2 minutes on high speed. Add dry milk, vanilla, and lemon juice. Blend for 2 more minutes on high. Pour into a 9 inch pie plate. Refrigerate until set, 2 to 3 hours. Makes 6 servings.

Creamed cottage cheesecake recipe

1 lb Creamed cottage cheese

1 lb Cream cheese

4 Eggs, lightly beaten

1 1/2 tb Lemon juice

3 tb Cornstarch

3 tb Flour

1/4 lb Butter melted

1 pt Thick sour cream

1 Graham cracker lined pan

Beat smooth both cheeses and beat in the eggs and vanilla to blend. Blend in lemon juice, flour and cornstarch. add and blend in the melted butter and sour cream. Pour into a graham cracker crumb lined pan. Bake 1 hour at 325. Turn off oven. Let cake remain in oven with door closed for 2 hours without opening door. remove cake from oven and chill.