

78 Magnificent Cheesecake Recipes



***Feel free to share this information with your friends and family
HOWEVER***

kwikandeasyauctions has created and/or compiled this information and is the copyright owner of this document. Winning bidder agrees not to reproduce it in whole or part for profit.

kwikandeasyauctions 2006

Table of Contents

Cover Page-----	1
Table of Contents-----	2
Table of Contents (continued)-----	3
Table of Contents (continued)-----	4
Strawberry Cheesecake-----	5
Chocolate Velvet Cheesecake-----	6
Chocolate Raspberry Cheesecake-----	7
Creamed Cottage Cheesecake-----	8
Oreo Cookie Cheesecake-----	9
Chocolate Lover's Cheesecake-----	10
Killer Cheesecake-----	11
Chocolate Truffle Cheesecake-----	12
No Bake Dreamsicle Cheesecake-----	13
Amaretto Peach Cheesecake-----	14
Banana Nut Cheesecake-----	15
Black Forest Cheesecake-----	16
Cappuccino Cheesecake-----	17
Cherry Cheesecake-----	18
Chocolate Cherry Cheesecake-----	19
Coconut Cheesecake-----	20
Apricot Cheesecake-----	21
Irish Cream Cheesecake-----	22
Chocolate Velvet Cheesecake-----	23
Chocolate Turtle Cheesecake-----	24
Chocolate Mint Cheesecake-----	25
Cinnamon Apple Cheesecake-----	26
Marble Cheesecake-----	27

Orange Butterscotch Cheesecake-----	28
Peppermint Cheesecake-----	29
Praline Cheesecake-----	30
Rum Raisin Cheesecake-----	31
Swiss Cheesecake-----	32
No Bake Blueberry Cheesecake-----	33
Lemon and Berry Cheesecake-----	34
Pumpkin Cheesecake-----	35
Mango Cheesecake-----	36
Peach Cheesecake-----	37
White Chocolate Cheesecake-----	38
Banana Cream Cheesecake-----	39
Beverly Hills Cheesecake-----	40
Blueberry Swirl Cheesecake-----	41
Eggnog Cheesecake-----	42
English Derby Cheesecake-----	43
Key Lime Cheesecake-----	44
Mounds Cheesecake-----	45
Northwest Supreme Cheesecake-----	46
Aloha Cheesecake-----	47
Pistachio Cheesecake-----	48
Pineapple Cheesecake-----	49
Raspberry Melba Cheesecake-----	50
Rocky Road Cheesecake-----	51
Italian Cheesecake-----	52
Spanish Cheesecake-----	53
Tin Roof Cheesecake-----	54
Vegan Cheesecake-----	55
Vermont Maple Syrup Cheesecake-----	56
Chambord Cheesecake-----	57
Carrot and Raisin Cheesecake-----	58

Caramel Raisin Cheesecake-----	59
Tiramisu Cheesecake-----	60
Lemon Cheesecake-----	61
Boston Cream Cheesecake-----	62
Brownie Swirl Cheesecake-----	63
Blueberry and White Chocolate Cheesecake-----	64
Butter Pecan Cheesecake-----	65
Kahlua Cheesecake-----	66
Lattice Cherry Cheesecake-----	67
Junior Mint Cheesecake-----	68
Candy Cane Cheesecake-----	69
Smores Cheesecake-----	70
Heavenly Cheesecake-----	71
Mint Cheesecake-----	72
Amaretto Cheesecake-----	73
Chocolate Almond Marble Cheesecake-----	74
Coconut Ricotta Cheesecake-----	75
Apricot cheesecake-----	76
Peanut Butter and Jelly Cheesecake-----	77
Chocolate Chip Cheesecake-----	78
Pastry Cheesecake-----	79
Strawberry and Cheddar Cheesecake-----	80
Chocolate Cappuccino Cheesecake-----	81

Strawberry Cheesecake

(Pictured on the cover)

- 1 prepared 9-inch (6 ounces) graham cracker crumb crust
- 2/3 cup (5 fluid-ounce can) CARNATION Evaporated Fat Free Milk
- 1 package (8 ounces) fat free cream cheese, softened
- 1 large egg
- 1/2 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon grated lemon peel
- 1 1/2 to 2 cups halved fresh strawberries
- 3 tablespoons strawberry jelly, warmed

PREHEAT oven to 325° F. Combine evaporated milk, cream cheese, egg, sugar, flour and lemon peel in blender; cover. Blend until smooth. Pour into crust.

BAKE 35 to 40 minutes or until center is set. Cool completely in pan on wire rack. Arrange strawberries on top of pie; drizzle with jelly. Refrigerate for 2 hours before serving.

Chocolate Velvet Cheesecake

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

Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9 inch springform pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese and brown sugar, mixing at medium speed with 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.

Chocolate Raspberry Cheesecake

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

* Cookie crumbs should come from 18 Cream Filled Cookies that have been finely crushed. ** This 6 oz. of Chocolate chips should be melted and cooled slightly . Combine crumbs and margarine; press onto bottom of 9 inch springform pan. Combine 24 oz. 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 oz. 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.

Creamed Cottage Cheesecake

- 1 lb. Creamed cottage cheese
- 1 lb. Cream cheese
- 4 Eggs, lightly beaten
- 1 1/2 tablespoons Lemon juice
- 3 tablespoons Cornstarch
- 3 tablespoons Flour
- 1/4 lb. Butter, melted
- 1 pint thick sour cream
- 1 Graham cracker lined pan

Beat smooth both of the 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.

Oreo Cookie Cheesecake

1 package (1# 2oz.) Oreo Cookies
¼ cup (1/2 stick) butter or margarine; melted
4 packages (8 oz. each) Philadelphia cream cheese
1 cup sugar
1 teaspoon vanilla
1 cup sour cream
4 eggs

PREHEAT oven to 325°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Place 30 of the cookies in food processor; cover. Process 30 to 45 seconds or until finely ground. Add butter; mix well. Press firmly onto bottom of prepared pan.

BEAT cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, one at a time, beating just until blended after each addition. Chop remaining cookies. Gently stir 1-1/2 cups of the chopped cookies into cream cheese batter. Pour over crust; sprinkle with the remaining chopped cookies.

BAKE 45 min. or until center is almost set. Cool. Refrigerate 4 hours or overnight. Lift cheesecake from pan, using foil handles. Cut into 16 pieces to serve. Refrigerate.

Chocolate Lover's Cheesecake

1 1/2 cups finely crushed chocolate wafers
6 tablespoons butter, melted
3 8-ounce package cream cheese, softened
1 1/2 cups sugar
2 tablespoons all purpose flour
1/8 teaspoon salt
4 eggs
4 squares (4 ounces) semisweet chocolate, melted
1/4 cup milk
1 teaspoon vanilla
1 square (1 ounce) semisweet chocolate
1 teaspoon butter

For crust, in a bowl combine chocolate wafer crumbs and melted butter. Press crumb mixture firmly on bottom and 1 3/4 inches up sides of a 9 inch springform pan.

For filling, in a large mixer bowl beat cream cheese till creamy. Combine sugar, flour and salt; stir into the cream cheese mixture. Add eggs all at once. Beat just till combined. DO NOT OVERBEAT. Stir in the 4 squares melted chocolate, milk and vanilla until combined. Turn into crumb-lined pan. Bake in a 325 oven for 60 minutes or till center appears set. Remove from oven; cool 15 minutes. Loosen sides of pan. Cover and chill at least 2 hours.

In a small saucepan over low heat melt the 1 square semisweet chocolate and butter. Drizzle in lattice design atop cheesecake. Chill until chocolate is set.

Killer Cheesecake

2.5 lbs. of cream cheese at room temp
1 3/4 cup granulated sugar
3 tablespoons all-purpose flour
Zest of 1 lemon
Zest of 1 orange
1/4 teaspoon vanilla extract
5 eggs
2 additional egg yolks
1/4 cup whipping cream
9-inch pan lined generously with butter and patted with
graham cracker crumbs

Heat oven to 500 degrees. Prepare pan. With an electric beater, mix the cheese, sugar, flour, orange and lemon zests and vanilla until smooth. Add the eggs and yolks, beating in one at a time, and finally add the cream.

Pour the mixture into the prepared springform pan and bake for 10 minutes or until the top of the cake turns golden brown. Reduce oven temperature to 200–225 and bake for one hour longer.

Remove cake from oven and cool on a rack until it reaches room temperature. Then release the sides of the pan. Do not remove the bottom of the pan. Place cake on a platter. Top with fruit or glaze, if desired, and serve.

Chocolate Truffle Cheesecake

- 2 cups (12 oz. pkg) Semi-sweet chocolate chips
- 3 pkgs. (8 oz. ea.) cream cheese, softened
- 1 14oz. can sweetened condensed milk
- 4 eggs
- 2 teaspoons vanilla
- 1 prepared chocolate cookie crumb crust

Heat oven to 300. In a heavy saucepan, over low heat, melt chips, stirring constantly.

In large bowl, beat cream cheese till fluffy. Beat in milk until smooth. Add melted chips and remaining ingredients. Pour into prepared crust.

Bake 1 hour and 5 minutes, until center is set.

No Bake Dreamsicle Cheesecake

Graham crust (make it yourself or pre-made)

16 oz. softened cream cheese

6 oz. can of frozen orange juice

1 can sweetened condensed milk

10 oz. of cool whip

Mix softened cream cheese, sweetened condensed milk and orange juice with mixer. Fold in whipped cream. Pour into crust. Chill one hour.

Amaretto Peach Cheesecake

3 tablespoon Margarine
1 /3 cup Sugar
1 each Large Egg
3/4 cup Unbleached All-purpose Flour
24 ounces Cream Cheese, Softened
3/4 cup Sugar
3 tablespoon Unbleached All-purpose Flour
3 each Large Eggs
16 ounces Canned Peach Halves (drained and pureed)
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 9inch springform pan. Bake at 450 degrees F., 10 minutes. Combine cream cheese, sugar and flour; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Add peaches and liqueur; mix well. Pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

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

Banana Nut Cheesecake

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

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

Combine cream cheese, sugar and banana, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in walnuts, pour over crust.

Bake at 350 degrees F., 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

1 cup Chocolate Wafer Crumbs
3 tablespoon Margarine, Melted
16 ounces Cream Cheese Softened
2/3 cup Sugar
2 each Large Eggs
6 ounces Semi-sweet Chocolate Chips (melted)
1/4 teaspoon Almond Extract
21 ounces Cherry Pie Filling (1 can)
Frozen Whipped Topping (thawed)

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

Top cheesecake with pie filling and whipped topping just before serving.

Cappuccino Cheesecake

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

Combine nuts, sugar, and margarine; press onto bottom of 9-inch springform 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.

Cherry Cheesecake

1 cup Graham Cracker Crumbs
3 tablespoon Sugar
3 tablespoon Margarine, Melted
24 ounces Cream Cheese, Softened
3/4 cup Sugar
3 Large Eggs
1 teaspoon Vanilla
21 ounces Cherry Pie Filling (1 can)

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes.

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

Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees, 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 Cherry Cheesecake

8 - ½ oz. Chocolate Wafers, crushed fine
½ cup Butter, Melted
12 oz. Semi-sweet Chocolate Chips
1-1/2 cups Heavy cream
16 oz. Cream Cheese, Softened
¼ cup Sugar
4 Large Eggs
¾ cup Cherry Flavored Liqueur
1 teaspoon Vanilla Extract
16 oz. Cherry Pie Filling
½ cup Heavy Cream, Whipped (Optional)

In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides. Chill. Preheat oven to 325 degrees F.

Combine over hot (not boiling) water, chocolate chips and heavy cream. Stir until morsels are melted and mixture is smooth. Set aside. In large bowl, combine cream cheese and sugar, beating until creamy. Add eggs, one at a time, beating well after each addition. Add chocolate mixture, cherry liqueur, and vanilla, mix until blended. Pour into prepared crust.

Bake at 325 degrees F. for 60 minutes. Turn oven off. Let stand in oven with door ajar 1 hour. Remove, cool completely. Chill 24 hours. Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge. Decorate edge with whipped cream, if desired.

Coconut Cheesecake

7 oz. (1 package) Flaked Coconut (flaked and toasted)
1/4 cup Chopped pecans
3 tablespoon Margarine, Melted
16 ounces Cream Cheese, Softened
1/3 cup Sugar
3 tablespoon Cocoa
2 tablespoon Water
1 teaspoon Vanilla
3 each Large Eggs, Separated
Dash salt
7 ounces (1 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, mixing at medium speed on electric mixer until well blended. Blend in egg yolks, pour over crust.

Bake at 350 degrees F., 30 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Beat egg whites and salt until foamy, gradually add marshmallow creme, beating until stiff peaks form. Sprinkle pecans over cheesecake to within 1/2-inch of outer edge. Carefully spread marshmallow creme mixture over top of cheesecake to seal. Bake at 350 degrees F., 15 minutes. Cool.

Apricot Cheesecake

2-1/4 cups Quick Oats, Uncooked
1/3 cup Brown Sugar, Packed
3 tablespoon Unbleached All-purpose Flour
1/3 cup Margarine, Melted
1 Envelope Unflavored Gelatin
1/3 cup Cold Water
16 ounces Cream Cheese, Softened
1/2 cup Granulated Sugar
2 tablespoon Brandy
1/2 cup Dried Apricots, chopped fine
1 cup Whipping Cream, Whipped
10 ounces (1 Jar) Apricot Preserves
1 tablespoon Brandy (optional)

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

Cool Soften gelatin in water; stir over low heat until dissolved. Combine Cream Cheese and granulated sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture mixing until well blended. Chill until slightly thickened; fold in apricots and whipped cream.

Pour into crust; chill until firm. Heat combined preserves and brandy over low heat; cool. Spoon over cheesecake.

Irish Cream Cheesecake

- 1 cup Graham Cracker Crumbs
- 1/4 cup Sugar
- 1/4 cup Margarine, melted
- 1 Envelope Unflavored Gelatin
- 1/2 cup Cold Water
- 1 cup Sugar
- 3 Large Eggs, Separated
- 16 ounces Cream Cheese, Softened
- 2 tablespoon Cocoa
- 2 tablespoon Bourbon (substitute 2 tablespoons cold coffee, if desired)
- 1 cup Whipping Cream, Whipped

Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch springform pan.

Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm.

Chocolate Velvet Cheesecake

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

Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch springform 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.

Chocolate Turtle Cheesecake

2 cups Vanilla Wafer Crumbs
6 tablespoon Margarine, Melted
14 ounces Caramels (1 bag)
5 ounces (1 can) Evaporated Milk
1 cup Chopped Pecans, Toasted
16 ounces Cream Cheese, Softened
1/2 cup Sugar
1 teaspoon Vanilla
2 Large Eggs
1/2 cup Semi-sweet Chocolate Chips, melted

Combine crumbs and margarine, press onto bottom and sides of 9-inch springform 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 melted 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 Mint Cheesecake

1 cup Chocolate Wafer Crumbs
3 tablespoon Margarine, Melted
2 tablespoon Sugar
24 ounces Cream Cheese, Softened
2/3 cup Sugar
3 Large Eggs
1 cup Mint Chocolate Chips, Melted
1 teaspoon Vanilla
3 each Large Egg Whites
7 ounces Marshmallow Creme (1 Jar)

Combine crumbs, margarine and sugar; press onto bottom of 9-inch spring-form pan. Bake at 350 degrees F., 10 minutes.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in mint chocolate and vanilla; pour over crust. Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Beat egg whites until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Carefully spread over top of cheesecake to seal. Bake at 450 degrees F.; 3 to 4 minutes or until lightly browned.

Cinnamon Apple Cheesecake

1 cup Graham Cracker Crumbs
3 tablespoon Sugar
1/2 teaspoon Cinnamon
1/4 cup Margarine, Melted
16 ounces Cream Cheese, Softened
1/2 cup Sugar
2 Large Eggs
1/2 teaspoon Vanilla
4 cups Thinly Sliced Peeled Apples
1/3 cup Sugar
1/2 teaspoon Cinnamon
1/4 cup finely Chopped Pecans (optional in crust, if desired)

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

Combine cream cheese and sugar, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla, pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkle with pecans.

Bake at 350 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Marble Cheesecake

1 cup Graham Cracker Crumbs
3 tablespoon Sugar
3 tablespoon Margarine, Melted
24 ounces Cream Cheese, Softened
3/4 cup Sugar
1 teaspoon Vanilla
3 Large Eggs
1 ounce Square Unsweetened Chocolate, melted

Combine crumbs, sugar, and margarine; press onto bottom of 9-inch Springform cake pan. Bake at 350 degrees F., 10 minutes.

Combine cream cheese, sugar and vanilla, beating at medium speed on 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; cutting through batters with knife several times for the marble effect.

Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 30 additional minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Orange Butterscotch Cheesecake

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

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

Combine cream cheese, granulated sugar, orange peel and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition; pour over crust.

Bake at 325 degrees, 1 hour and 5 minutes. Loosen cake from rim of pan. Chill. Combine brown sugar, corn syrup and margarine in saucepan; bring to boil, stirring constantly. Remove from heat; stir in vanilla. Chill until slightly thickened. Spoon over cheesecake. Garnish with orange slice and fresh mint, if desired.

Peppermint Cheesecake

1 cup Chocolate Wafer Crumbs
3 tablespoon Margarine, Melted
1 Envelope Unflavored Gelatin
1/4 cup Cold Water
16 ounces SOFT Philly Cream Cheese
1/2 cup Sugar
1/2 cup Milk
1/4 cup Crushed Peppermint Candy
1 cup Whipping Cream, Whipped
3 ounces Milk Chocolate Candy (milk chocolate candy bars, chopped fine)

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

Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, milk and peppermint candy, mixing until blended, chill until slightly thickened but not set. Fold in whipped cream and chocolate. Pour over crust. Chill until firm.

Garnish with additional whipped cream combined with crushed peppermint candies, if desired.

Praline Cheesecake

1 cup Graham Cracker Crumbs
3 tablespoon Sugar
3 tablespoon Margarine, Melted
24 ounces Cream Cheese, Softened
3/4 cup Dark Brown Sugar, Packed
2 tablespoon Unbleached All-purpose Flour
3 Large Eggs
2 teaspoons Vanilla
1/2 cup Pecans, Finely Chopped
Maple Syrup
Pecan Halves

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

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

Rum Raisin Cheesecake

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

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

Combine cream cheese, granulated sugar and 2 T flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and rum; mix well. Pour over crust. Cut margarine into combined remaining flour and brown sugar until mixture resembles coarse crumbs. Stir in raisins, nuts and oats. Sprinkle over cream cheese mixture.

Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Swiss Cheesecake

- 2 cups Cottage Cheese
- 1 cup Swiss Cheese, Grated
- 1/2 cup Sugar, Granulated
- 6 large Egg Yolks
- 9 large Egg Whites
- 6 tablespoon Butter, Softened
- 3 tablespoon Unbleached Flour
- 3 tablespoon Cornstarch
- 1 Prepared crust of your choice

Preheat the oven to 350 degrees F. Press the cottage cheese through a sieve. In a large mixing bowl, beat together the cottage cheese, Swiss cheese, butter, flour, cornstarch and sugar blending well. Add the egg yolks, one at a time, at low speed mixing well after each addition. In another large mixing bowl, beat the egg whites until they form stiff peaks and fold them gently into the cheese mixture. Pour the mixture into the prepared crust and bake for 45 minutes. The cake will rise above the top of the pan, then settle down again.

Cool in the oven with the door propped open, then chill.

No Bake Blueberry Cheesecake

- 1-1/2 cups Vanilla Wafer Crumbs
- 1/4 cup Margarine, Melted
- 1 Envelope Unflavored Gelatin
- 1/4 cup Cold Water
- 16 ounces Cream Cheese, Softened
- 1 tablespoon Lemon Juice
- 1 teaspoon Grated Lemon Peel
- 7 ounces (1 jar) Marshmallow Creme
- 3 cups Frozen Whipped Topping, Thawed
- 2 cups Blueberries Frozen or Fresh

Combine crumbs and margarine, press onto bottom of 9-inch springform pan. Chill.

Soften gelatin in water, stir over low heat until dissolved. Gradually add gelatin to cream cheese, mixing at medium speed on electric mixer until well blended. Blend in juice and peel. Beat in marshmallow creme; fold in whipped topping. Puree blueberries; fold into cream cheese mixture. Chill until firm.

Garnish with additional frozen whipped topping, thawed, and lemon peel.

VARIATIONS: Substitute strawberry slices or raspberries for blueberries.

Lemon and Berry Cheesecake

1 package (8 oz.) Philadelphia Cream Cheese, softened
1 /4 cup Country Time Lemonade Flavor Drink Mix
2 Tablespoons sugar
1 /2 cup milk
1 tub (8 oz.) Cool Whip Whipped Topping, thawed
1 Honey Maid Graham Pie Crust (6 oz.)
Assorted fresh berries

Beat cream cheese, drink mix and sugar in large bowl until well blended. Gradually add in milk, mixing until well blended. Gently stir in whipped topping.

Spoon into crust.

Refrigerate 1 hour or until ready to serve. Garnish with assorted fresh berries.

Pumpkin Cheesecake

2 pkg. (8 oz. each) Philadelphia Fat Free Cream Cheese, softened
1/2 cup sugar
1/2 teaspoon vanilla
2 eggs
1/2 cup canned pumpkin
1/4 tsp. ground cinnamon
Dash ground nutmeg
1/3 cup Honey Maid Graham Cracker Crumbs
1/2 cup thawed cool whip free Whipped Topping

MIX cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Do not over beat after adding eggs. Remove 1 cup batter; stir in pumpkin and spices. Spray 9-inch pie plate with no stick cooking spray; sprinkle bottom with crumbs.

POUR remaining plain batter into crust. Top with pumpkin batter.

BAKE at 325°F for 40 minutes or until center is almost set. Cool.
Refrigerate 3 hours or overnight. Top each serving with 1 Tbsp. of the whipped topping.

Mango Cheesecake

1 cup plain sweet biscuit crumbs
1 cup pecans or walnuts, finely chopped
3 oz. unsalted butter, melted
9 oz. cream cheese
1/3 cup plus 3 tablespoons sugar
3 medium mangoes, finely chopped
1-1/4 cups thickened cream
1 tablespoons plus 1 teaspoon gelatin
1/4 cup water

Crust: Combine first 3 ingredients in a bowl and mix well. Press evenly over base of an 8 inch springform pan. Refrigerate 30 minutes.

Combine cream cheese, sugar and half the mango in a processor and process until smooth and creamy. Add cream and process until combined. Sprinkle gelatin over water in a small pan. Stand 5 minutes. Heat over medium high heat, until warm. Cool briefly without allowing to set. Add to cream cheese mixture. Combine well. Transfer mixture to a bowl. Stir in remaining mangoes. Pour filling into base. Refrigerate several hours or until set.

Peach Cheesecake

7 oz. unsalted butter, melted
3-1/4 cups plain sweet biscuit crumbs
7 oz. ricotta cheese
1/3 cup plus 3 tablespoons brown sugar
1/3 cup plus 3 tablespoons sour cream
1 tablespoon plus 1 teaspoon white plain flour
1 tablespoon plus 1 teaspoon lemon juice
3 eggs, separated, whites beaten to soft peaks
3 medium fresh peaches, sliced
1/4 teaspoon ground nutmeg

Preheat oven to temperature 325°F. Combine butter and crumbs in a processor or large bowl and mix well. Press evenly over base and side of a 8 inch springform pan. Refrigerate 30 minutes. Combine next 5 ingredients and egg yolks in a bowl. Beat with an electric mixer until smooth. Lightly fold beaten egg whites into cheese mixture. Arrange peach slices over biscuit base and sprinkle with nutmeg. Add cheese filling. Bake about 1 hour or until set. Turn off oven and cool with door ajar.

Refrigerate before serving.

White Chocolate Cheesecake

1-1/2 cups cracker crumbs, finely ground (graham cracker, ginger snap, vanilla or chocolate wafers)

1-1/3 cups sugar

1/3 cup unsalted butter, melted

1-1/2 lbs. cream cheese

3/4 lb. white chocolate chips, melted

1 lb. sour cream

1/2 teaspoon almond extract

2 teaspoons vanilla extract

Preheat oven to temperature 350°F. Crust: Combine crumbs and 1/3 cup sugar in bottom of a 9 inch springform pan. Stir in butter and mix thoroughly. Press mixture around bottom and sides to cover. Set aside.

Place cream cheese in a large mixing bowl and beat with an electric mixer 3-5 minutes until fluffy. Add vanilla and almond extracts. Slowly add remaining sugar and beat 5 minutes. Add melted white chocolate and beat 5 minutes. Add sour cream and beat 3 minutes. Pour into prepared crust. Tap pan on counter to release any air bubbles. If using an electric oven, bake 35 minutes; if using a gas oven, 30 minutes. Without opening oven door, turn off oven. Let cheesecake stand in oven another 15 minutes if using electric, 10 minutes if using gas. Transfer to wire rack to cool. When cooled, chill in refrigerator at least 6 hours or overnight for best results.

Banana Cream Cheesecake

CRUST:

1 1/2 cups graham cracker crumbs

1/3 cup butter, melted

FILLING:

3 8 ounce packages cream cheese, softened

3/4 cup sugar

3 eggs

2 large fully ripe bananas, mashed

1 cup whipping cream

1 teaspoon banana extract

1/4 teaspoon salt

TOPPING:

1 cup whipping cream

1 tablespoon powdered sugar

1 banana, sliced, see note

Heat oven to 350F. In a medium bowl, combine crust ingredients; mix well and press in the bottom and 1 inch up sides of ungreased 9 inch springform pan. In a large bowl, beat cream cheese until fluffy; gradually add sugar, beating until smooth; add eggs, one at a time, beating well after each addition; add remaining filling ingredients and beat until smooth; pour into crust lined pan. Bake at 350F for 55 to 65 minutes or until set; cool completely in pan; refrigerate a few hours or overnight; just before serving, carefully run a knife around sides of pan to loosen; remove sides of pan; in small bowl, beat 1 cup whipping cream and powdered sugar until stiff peaks form; pipe or spoon whipped cream onto cake; top with banana slices; store in refrigerator. NOTE: Sliced bananas should be dipped in lemon juice to keep them from darkening.

Beverly Hills Cheesecake

2- 9 inch prepared graham cracker crusts
2- 8 ounce packages cream cheese
2 1/2 teaspoons grated lemon zest
1 teaspoon vanilla extract
1/2 cup white sugar
3 eggs
2 cups sour cream
1/2 cup white sugar
1 teaspoon vanilla extract

Preheat oven to 350F. Mix together the cream cheese, lemon zest and vanilla until smooth. Stir in 1/2 cup sugar, then beat in the eggs, one at a time until blended. Pour the cheesecake mixture into the prepared graham cracker crusts, being careful to distribute it evenly. Shake the pans gently to settle the batter, then bake in the preheated oven for 25 minutes. Remove the cheesecakes, but do not turn off the oven. Allow cheesecakes to cool before topping.

For the sour cream topping: Whisk together the sour cream, 1/2 cup sugar and vanilla until blended. Distribute the topping mixture over the two cooled cheesecakes. Bake cheesecakes in 350F oven for an additional 10 minutes. Cool completely, then refrigerate until serving.

Blueberry Swirl Cheesecake

16 ounces cream cheese, softened
1/2 cup sugar
1/4 teaspoon vanilla extract
2 eggs
1 graham cracker pie crust, 9 inch
21 ounces blueberry pie filling, divided

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add eggs, beating just until combined. Pour into crust. Drop 1/2 cup pie filling by heaping teaspoonfuls onto the cream cheese mixture. Cut through with a knife to swirl the pie filling.

Bake at 350F for 35 to 40 minutes or until center is almost set. Cool on wire rack. Chill for 2 hours. Top with remaining blueberry filling.

Eggnog Cheesecake

1 cup graham cracker crumbs
1/4 cup sugar
1/4 teaspoon ground nutmeg
1/4 cup margarine, melted
1 envelope unflavored gelatin
1/4 cup cold water
8 ounces cream cheese, softened
1/4 cup sugar
1 cup eggnog
1 cup whipping cream, whipped

Combine crumbs, sugar, nutmeg and margarine; press onto bottom of 9 inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, at medium speed with an 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.

English Derby Cheesecake

- 1 pound cream cheese
- 1 cup sugar
- 5 eggs, separated
- 2 cups sour cream
- 1 sugar and lemon juice
- 1 teaspoon vanilla
- 1 prepared crumb crust of your choice

Beat cheese and sugar smooth. Beat in yolks to blend. Blend in sour cream, vanilla and lemon. Beat whites stiff not dry. Fold into mixture. Pour into crumb lined springform pan.

Bake 300F for 1 hour. Keep in oven 1 hour with door closed. Open oven door and keep cake in 1/2 hour longer. Remove and chill overnight.

Key Lime Cheesecake

2 – 8 ounce packages cream cheese, softened
1/2 cup sugar
2 tablespoons fresh lime juice
1 teaspoon grated lime peel
1/2 teaspoon vanilla
2 eggs
1– 6 ounce graham cracker pie crust
Cool Whip Whipped Topping
Lime slices

Mix cream cheese, sugar, juice, peel and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Pour into crust.

Bake at 350F for 40 minutes or until center is almost set. Let cool and refrigerate at least 3 hours or overnight. Garnish with thawed Cool Whip Whipped Topping and lime slices.

Mounds Cheesecake

CRUST:

2 cups vanilla wafer crumbs
1 1/2 cups coconut
6 tablespoons butter, melted

Mix and pat into bottom and sides of springform pan.

FILLING:

2 pounds cream cheese, softened
1 cup sugar
5 jumbo eggs, at room temperature
1/2 cup heavy cream
1/4 cup cornstarch
1 teaspoon coconut extract
1/2 cup coconut
1 cup almonds, coarsely chopped

Beat cream cheese until light and fluffy. Add sugar and beat again. Add eggs one at a time; beating after each. Add cream, cornstarch and extract. Mix well. Stir in coconut and almonds. Pour into springform pan. Bake at 425F for 15 minutes with a pan of water on the bottom rack of oven. Reduce temperature to 300F and bake 1 hour longer. Run knife around edge of cake. Cool. Top with melted chocolate and whole almonds.

Northwest Supreme Cheesecake

1 cup graham cracker crumbs
3 tablespoons margarine, melted
1 cup sugar
4 large eggs
1 tablespoon vanilla
3 tablespoons sugar
32 ounces cream cheese, softened
3 tablespoons unbleached all purpose flour
1 cup sour cream
21 ounce can cherry pie filling

Combine crumbs, sugar and margarine, press onto bottom of 9 inch spring form pan. Bake at 325F for 10 minutes. Combine cream cheese, sugar and flour, mixing at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla; pour over crust.

Bake at 450F for 10 minutes. Reduce temperature to 250F; continue baking for 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with pie filling just before serving.

Aloha Cheesecake

1 cup vanilla wafer crumbs
1/4 cup margarine, melted
16 ounces cream cheese, softened
1/3 cup sugar
2 tablespoons milk
2 each large eggs
1/2 cup macadamia nuts, toasted
8 1/2 ounces crushed pineapple, drained
1 each medium kiwi peeled, sliced

Combine crumbs and margarine; press onto bottom of 9 inch springform pan. Bake at 350F for 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 350F for 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Before serving, top with fruit.

Pistachio Cheesecake

1- 8 or 9 inch graham cracker crust, unbaked
2 eggs
4- 3 ounce packages cream cheese, softened
1- 3 ounce packages pistachio pudding mix
1 cup sour cream

Sour Cream Topping:

1 cup sour cream
4 tablespoons powdered sugar
1/2 teaspoon vanilla

Beat eggs together. Gradually add softened cream cheese and beat well. Add pudding mix and sour cream, mixing until smooth. Pour into crust. Bake at 375F for 30 minutes. Spread on Sour Cream Topping and bake 5 additional minutes. Cool, then chill 4 to 5 hours.

Pineapple Cheesecake

1/2 cup granola
16 ounces low fat cottage cheese
8 ounces light cream cheese; softened
1/4 cup all purpose flour; plus 2 tablespoons all purpose flour
1 1/4 cup sugar
1/4 teaspoon salt
4 egg whites
1 teaspoon vanilla extract
1 cup crushed pineapple in juice

Preheat oven to 325F. Coat an 8 inch springform pan with nonstick cooking spray. Whirl granola in a food processor until slightly ground; spread in the pan. Process cottage cheese and cream cheese in a food processor until smooth. Add flour, sugar, salt, egg whites and vanilla extract; whirl until well blended. Stir in pineapple. Pour into prepared pan; place pan on a baking sheet.

Bake for 1 hour. Turn off oven; let cheesecake stand in the oven, with the door slightly open, for 1 hour. Remove pan to rack to cool completely. Gently loosen cake from the sides of the pan; remove sides of pan.

Raspberry Melba Cheesecake

2 1/2 pounds cream cheese, room temperature
4 eggs
1 1/2 cups sugar
1 1/2 teaspoon vanilla extract
1/4 pint raspberries, red or black
1 peach, cored, peeled, diced
1/2 cup Chambord or raspberry Schnapps
2 cups graham cracker crumbs
1/2 pound butter, melted

Blend cream cheese and sugar in an electric mixer until smooth. Add eggs and vanilla and blend well. Add washed fruit and liquor to mixture; blend. For crust: Add melted butter to graham cracker crumbs and mix. Press graham crumb mixture into a springform cake pan. Cover the bottom and sides. Pour cream cheese batter into pan and bake in oven at 350F for 45 to 60 minutes. The top of the cake should be slightly brown, but still be semi soft. Refrigerate for 24 hours before serving.

Rocky Road Cheesecake

1 cup chocolate wafer crumbs
3 tablespoons margarine, melted
1 envelope unflavored gelatin
1/4 cup cold water
16 ounces soft cream cheese
3/4 cup sugar
1/3 cup cocoa
1/2 teaspoon vanilla
2 cups mini marshmallows
1 cup whipping cream, whipped
1/2 cup almonds

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

Italian Cheesecake

1 pound ricotta cheese
1 pound cream cheese
1 1/2 cups granulates sugar
4 eggs, slightly beaten
1 teaspoon vanilla
1 teaspoon lemon extract
3 tablespoons all purpose flour
3 tablespoons cornstarch
1/2 cup butter, melted and cooled
2 cups sour cream
Graham cracker crumbs

In a large mixing bowl with an electric mixer, cream ricotta cheese and cream cheese. Add sugar, eggs, vanilla and lemon extract; mix well. Add flour and cornstarch, then add melted butter. Fold in sour cream. Grease a 9 inch springform pan and sprinkle generously with graham cracker crumbs. Pour cheese mixture into pan. Bake in a preheated oven for 325F for 1 hour. Then turn off the heat and leave the cake in oven for 2 hours. Do not open the oven door for 3 hours after the cake is placed in the oven. This is the most important step of the recipe. After 3 hours, remove cheesecake from oven and cool completely. Store in refrigerator until ready to serve.

Spanish Cheesecake

1 pound cream cheese
1 1/2 cups granulated sugar
2 large eggs
1/2 teaspoon ground cinnamon
1 teaspoon grated lemon rind
1/4 cup unbleached flour
1/2 teaspoon salt
Confectioners sugar
3 tablespoons butter

Preheat the oven to 400F. In a large mixing bowl, cream the cheese, 1 tablespoon of the butter and the sugar. Do not beat. Stir in the eggs, one at a time, beating well after each addition. Add the cinnamon, lemon rind, flour and salt; blend well. Butter the pan with the remaining 2 tablespoons of butter, using your fingers to spread the butter completely.

Pour the mixture into the prepared pan and bake for 12 minutes at 400F, then reduce the temperature to 350F and bake for another 25 to 30 minutes. The knife should come out clean. Cool the cake to room temperature. Sprinkle with confectioners sugar.

Tin Roof Cheesecake

1 1/2 packs graham crackers, crushed
1/3 cup sugar
5 tablespoons butter, melted

Mix and pat into 10 inch springform pan on the bottom and up sides.

Filling:

32 ounces cream cheese, softened
1 cup sugar
5 jumbo eggs at room temperature
1/2 cup whipping cream, unwhipped
1/4 cup cornstarch
1 teaspoon vanilla
1/2 cup peanuts, chopped
1/2 cup chocolate or hot fudge sauce

Beat the cheese until light. Add sugar and beat again. Add eggs, one at a time, beating after each. Add cream, cornstarch, vanilla and mix well. Stir in nuts. Pour into prepared pan. Drop sauce in spoonful at a time and swirl with a knife. Bake at 350F for 1 hour or so with a pan of water at the bottom of the oven to keep the humidity high. Cake is done when edges are firm but middle is still somewhat soft. When possible let the cake cool in the oven with the door ajar but run a knife around the edge of the cake to loosen from pan before it cools or it will crack down the middle. Cool several hours or overnight. Top with more fudge sauce and peanuts.

Vegan Cheesecake

1- 8 inch graham cracker crust, unbaked
1 pound tofu,
1/2 cup brown sugar
1/3 cup honey or syrup
1/4 cup oil
2 tablespoons lemon juice
1 tablespoon unbleached white flour
1 teaspoon vanilla
pinch of salt

Preheat oven to 350F. Blend all ingredients except the crust in a food processor until smooth and creamy. Pour into the unbaked pie shell and bake for about 45 minutes or until cracks start to form around the edge of the filling.

Vermont Maple Syrup Cheesecake

Crust:

3 1/2 cups graham crackers, finely ground
1/2 cup unsalted butter, melted
1/2 cup maple syrup

Filling:

4 8 ounce packages cream cheese, softened
1 cup maple syrup
4 eggs
1 tablespoon vanilla extract
1/2 cup heavy cream

Preheat oven to 350F. Crust: in a large bowl combine graham cracker crumbs, butter and maple syrup. Transfer mixture to prepared spring form pan and press crumbs evenly over the bottom and up the sides of the pan. For filling; place cream cheese in a mixer bowl and beat, on low speed, until smooth. Add syrup and eggs, one at a time, beating well after each addition. Add vanilla and heavy cream and beat until just combined. Transfer mixture to prepared crust and bake, on middle rack, for 1 hour; cake will not be set in center but will set as it cools. Cool cake in pan on a rack. Refrigerate completely cooled cake, covered, at least 8 hours before serving. Serve wedges of cheesecake drizzled with maple syrup.

Chambord Cheesecake

1 cup chocolate wafers or graham crackers
2 tablespoons sugar
3 tablespoons melted butter or margarine
19 ounces cream cheese, softened
1 cup sugar
1/4 teaspoon vanilla
3 eggs
1/2 cup seedless raspberry jam
2 to 4 tablespoons raspberry liqueur

Heat oven to 350F. Mix crumbs, 2 tablespoons sugar and the butter together. Press into bottom of 9 inch springform pan. Bake 10 minutes; cool. Heat oven to 300F. Beat cream cheese in large mixer bowl. Add 1 cup sugar gradually, beating until fluffy. Add vanilla, jam and 1. Beat in eggs 1 at a time. Pour over crumb mixture. Bake until center is firm, about 1 hour. Cool to room temperature. Refrigerate at least 3 hours before serving. Loosen edge of cheesecake with knife before removing side of pan.

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 all purpose flour, unbleached
4 large eggs
1/4 cup orange juice, unsweetened
1 cup carrot, finely shredded
1/4 cup raisins
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 tablespoon orange juice, unsweetened
1 cup powdered sugar, sifted

Combine crumbs, granulated sugar, cinnamon and margarine, press onto bottom of 9 inch springform pan. Bake at 325F for 10 minutes. Combine 20 ounces cream cheese, granulated sugar and 1/4 cup flour, mixing at medium speed on 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 450F for 10 minutes. Reduce oven temperature to 250F, continue baking for 55 minutes more. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Combine remaining cream cheese and juice, mixing until well blended. Gradually add powdered sugar, mixing until well blended. Spread over top of cheesecake. Garnish with additional raisins and finely shredded carrots, if desired.

Caramel Raisin Cheesecake

2 1/2 cups raisins
1/2 cup water
1 1/2 cups gingersnap cookie crumbs
5/8 cup white sugar
1/3 cup butter
3 8 ounce packages cream cheese
2 teaspoons vanilla extract
3 eggs
1/2 cup caramel ice cream topping

Preheat oven to 325F. Combine raisins and water in a microwave safe bowl, cover and microwave on high for 3 minutes. Let stand for 20 minutes then drain. Melt the butter or margarine. Combine cookie crumbs, 1/4 cup of the white sugar and the melted butter or margarine. Press the cookie crumb mixture into the bottom of one 9 inch springform pan. Set aside 1 cup of the raisins for the topping. Sprinkle the remaining raisins evenly over the crust. In a large bowl beat the cream cheese until light. Gradually beat in the remaining 2/3 cup of white sugar. Beat in the eggs and the vanilla. Pour cream cheese mixture over raisins and crust. Bake at 325F for 55 minutes. Turn off oven and leave oven door ajar for 1 hour. Remove cake from oven and let cool completely. Cover and refrigerate for 4 hours or overnight. To serve, combine remaining raisins and caramel or butterscotch topping. Spread over the top of the cake.

Tiramisu Cheesecake

2- 8 ounce packages cream cheese, softened

1/2 cup sugar

1/2 teaspoon vanilla

2 eggs

2 tablespoons brandy

12 ladyfingers, split

1/2 cup strong black coffee

1 cup thawed whipped topping

1 square BAKER'S Semisweet Chocolate, shaved

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; Mix until blended. Stir in brandy. Arrange ladyfingers on bottom and sides of 9 inch pie plate; drizzle with coffee. Pour cream cheese mixture into prepared pie plate.

Bake at 350F for 40 minutes or until center is almost set. Cool.

Refrigerate 3 hours or overnight. Top with whipped topping and shaved chocolate just before serving. Garnish, if desired.

Lemon Cheesecake

3/4 cup graham cracker crumbs
2 tablespoons sugar
1 tablespoon ground cinnamon
1 tablespoon butter or margarine, softened
5 8 ounce packages cream cheese, softened
1 2/3 cups sugar
5 eggs
1/8 teaspoon salt
1 1/2 teaspoon vanilla extract
1/4 cup lemon juice

Combine first 3 ingredients, stir well and set aside. Grease 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 1 2/3 cups sugar, beating well at high speed. Add eggs, one at a time, beating well after each addition. Stir in salt, vanilla and lemon juice; pour mixture into prepared crust.

Bake at 300F for 1 hour and 20 minutes. Center may be soft but will set when chilled. Cool on a wire rack; cover and chill 8 hours.

Boston Cream Cheesecake

1- 9 ounce package yellow cake mix
16 ounces cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 eggs
1/2 cup sour cream
2 unsweetened baking chocolate
3 tablespoons margarine
1 cup powdered sugar
2 tablespoons hot water
strawberries to garnish, optional

Preheat oven to 350F. Grease bottom of 9 inch springform pan. Prepare cake mix as directed on package; pour batter evenly into pan. Bake 20 minutes. Remove cake, but maintain oven temperature. In large mixer bowl, combine cream cheese, sugar and vanilla, mixing at medium speed until well blended. Add eggs, 1 at a time, mixing after each addition. Blend in sour cream; pour over cake layer.

Bake 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. In medium saucepan, melt chocolate and margarine over low heat, stirring until smooth. Remove from heat. Add remaining ingredients, except strawberries and mix well. Spread over cheesecake. Chill several hours. Garnish with strawberries, if desired.

Brownie Swirl Cheesecake

- 1- 8 ounce package brownie mix
- 1/2 cup sugar
- 2 large eggs
- 16 ounces cream cheese, softened
- 1 teaspoon vanilla
- 1 cup milk chocolate chips, melted

Grease bottom of 9 inch springform pan. Prepare basic brownie mix as directed on package; pour batter evenly into springform pan. Bake at 350F for 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 affect.

Bake at 350F for 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, if desired.

Blueberry and White Chocolate Cheesecake

CRUST:

1 cup hazelnuts, roasted and ground

1/2 cup brown sugar

4 tablespoons butter, melted

FILLING:

4 ounces white chocolate, finely grated

8 ounces cream cheese, softened

1/4 cup sour cream

TOPPING:

2 cups blueberries

1/4 cup sugar

GARNISH:

zest of one lemon

white chocolate shavings

Mix crust ingredients and press into the bottom of 9" spring form pan going slightly up the sides. Chill. Melt white chocolate in double boiler over hot but not boiling water. Stir constantly. In a separate bowl, whip cream cheese for 3 minutes. Add the melted white chocolate; beat for another minute. Add sour cream; beat until very smooth. Using a star tip and pastry bag, pipe filling to the crust in circles, starting in the center. Fill entire crust; chill until firm. For the topping: Rinse fresh blueberries and toss with the 1/4 cup sugar. Heap the blueberries on top of the filling. Garnish with lemon zest and white chocolate shavings.

Butter Pecan Cheesecake

1 1/2 cups graham cracker crumbs
1/3 cup sugar
1/3 cup butter or margarine, melted
1/2 cup pecans, finely chopped
3 8 ounce packages cream cheese, softened
1 1/2 cups sugar
3 eggs
2 8 ounce cartons 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 cups 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 475F for 10 minutes; reduce temperature to 300F and bake an additional 50 minutes. Let cool to room temperature on a wire rack; chill. Makes one 9 inch cheesecake.

Kahlua Cheesecake

1 Prepared crust of your choice
2 envelopes unflavored gelatin
1/2 cup Kahlua
1/2 cup water
3 eggs, separated
1/4 cup sugar
1/8 teaspoon salt
2 8 ounce packages cream cheese
1 cup whipping cream
shaved or curled semisweet chocolate

In top of double boiler soften gelatin in Kahlua 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 Kahlua mixture; cool. Beat egg whites until stiff but not dry. Beat cream stiff. Fold egg whites and cream into cheese mixture. Pour into prepared crust. Chill 4 to 5 hours or overnight. Remove from refrigerator 15 minutes before serving. Decorate with chocolate shavings.

Lattice Cherry Cheesecake

- 1 20 ounce package refrigerated sugar cookie mix
- 16 ounces cream cheese, softened
- 1 cup sour cream
- 3/4 cup sugar
- 1/4 teaspoon almond extract
- 3 large eggs
- 1 21 ounce can cherry pie filling

Freeze cookie dough 1 hour. Slice into 1/8 inch slices. Arrange slices, slightly overlapping, on bottom and sides of greased 9 inch springform pan. With floured fingers, seal edges to form crust. Combine cream cheese, sour cream, sugar and extract, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1/4 cup batter and chill. Pour remaining batter over crust.

Bake at 350F for 1 hour and 10 minutes. Increase oven temperature to 450F. Spoon pie filling over cheesecake. Spoon reserved batter over pie filling forming a lattice design. Bake at 450F 10 minutes longer. Loosen cake from rim of pan; cool before removing rim of pan.

Junior Mint Cheesecake

2- 6 ounce packages Junior Mints
3- 8 ounce packages cream cheese, softened
2/3 cup sugar
3 eggs
1 teaspoon vanilla

Graham Cracker Crust:

2 cups graham cracker crumbs
1/4 cup sugar
6 tablespoons melted butter

Crust: Combine ingredients. Press in bottom and sides of 9 inch springform pan. Place junior mints in freezer. Preheat oven to 350F.

With electric mixer or in a food processor; combine cream cheese and sugar until smooth. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Pour into crust. Chop cold junior mints and sprinkle onto cheesecake. Bake 40 to 45 minutes or until just set. Cool on wire rack, then chill several hours or overnight.

Candy Cane Cheesecake

1 1/3 cups chocolate cookie crumbs
2 tablespoons sugar
1/4 cup butter or margarine
1 1/2 cups sour cream
1/2 cup sugar
3 eggs
1 tablespoon flour
2 teaspoons vanilla
1/4 teaspoon peppermint extract
3 8 ounce packages of cream cheese
2 tablespoons butter
2/3 cup crushed peppermint candy

Preheat oven to 325F. 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 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 and refrigerate overnight. Remove from pan and serve. Top with sweetened whip cream and garnish with candy cane if desired.

Smores Cheesecake

- 1 1/4 cups graham cracker crumbs
- 1/3 cup margarine, melted
- 1/4 cup sugar
- 12 ounce container soft cream cheese
- 5- 1.45 ounce milk chocolate candy bars, melted
- 1- 1.45 ounce milk chocolate candy bar, finely chopped
- 1 cup miniature marshmallows
- 1 1/2 cup Cool Whip, thawed

Stir together crumbs, margarine and sugar in small bowl; press onto bottom and 1 inch up sides of 9 inch springform pan. Chill. Stir together cream cheese and melted chocolate in a small bowl until well blended; pour into crust. Sprinkle with chopped chocolate. Fold marshmallows into whipped topping; spread over cheesecake. Chill.

Heavenly Cheesecake

- 16 ounces cream cheese, room temperature
- 1- 16 ounce container cottage cheese, room temperature
- 1- 16 ounce carton sour cream, room temperature
- 6 eggs
- 1 1/2 cups sugar
- 3 tablespoons flour
- 1 teaspoon vanilla
- 1- 21 ounce can cherry, strawberry, blueberry or peach pie filling

Cream sugar, eggs, cream cheese, cottage cheese and sour cream together. Add flour and vanilla. Pour into a 10 inch springform pan and bake for 1 hour at 350F. Then turn off oven and leave in 2 more hours. Refrigerate cake and pour pie filling on top to serve.

Mint Cheesecake

3- 8 ounce packages cream cheese
1 cup sour cream
3 whole eggs, two egg yolks
2 teaspoons pure peppermint extract
1 cup sugar
2 to 3 drops green food coloring
3/4 cup semisweet chocolate chips

Crust:

1 cup chopped Oreo cookies
2 tablespoons butter

Divide one cup of mix, reserve in bowl. Press crust into 9 1/2 x 2 1/2 inch pan. Blend ingredients, add eggs last. Melt chocolate in double boiler and whisk it into the one cup of mix, blend thoroughly. Pour batter into pan and spoon chocolate mixture into colored batter, swirl with knife. Bake at 300F in a water bath for approximately 45 to 50 minutes.

Amaretto Cheesecake

1 cup graham cracker crumbs
3 tablespoons white sugar
3 tablespoons butter
2 8 ounce packages cream cheese
1 1/4 cups white sugar
3 tablespoons cornstarch
1- 16 ounce package sour cream
1 1/2 teaspoons vanilla extract
5 tablespoons amaretto liqueur
1/2 teaspoon salt
4 eggs

Preheat oven to 350F. Mix together the graham cracker crumbs and the 3 tablespoons white sugar. Add the melted butter or margarine and mix well. Press into the bottom of one 9 inch springform pan. Bake at 350F for 10 minutes, set aside. Combine cream cheese, sugar and cornstarch and mix until smooth. Add sour cream, vanilla, amaretto liqueur and salt. Mix until well blended. On low speed of an electric mixer, add eggs one at a time, mixing well after each addition. Pour batter over crust. Bake in a preheated 350F oven for 60 minutes. Remove from oven. Loosen around the edges with a knife and cool on a cookie rack while still in pan. Refrigerate, remove from pan when completely chilled. Can be garnished with sliced almonds.

Chocolate Almond Marble Cheesecake

3 cups chocolate cookie crumbs
1/2 cup finely chopped almonds
1/4 cup white sugar
1/2 cup butter, melted

3- 1 ounce squares bittersweet chocolate
2- 8 ounce packages cream cheese, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1- 16 ounce container sour cream, room temperature

Preheat oven to 350F. In a medium bowl, combine cookie crumbs, almonds, 1/4 cup sugar and melted butter. Mix well. Press into the bottom and halfway up the sides of a 10 inch springform pan. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, beat the cream cheese and 1 cup sugar until smooth. Beat in the eggs one at a time. Fold in the almond extract and sour cream. Pour 1 1/2 cups of the filling into a smaller bowl. Stir the melted chocolate into the smaller bowl, then fold loosely back into plain filling. Pour into crust. With the tip of a knife, swirl the filling to create a marbled effect. Bake in the preheated oven for 40 minutes. Turn off oven and let cake cool in oven for 1 hour, with the door closed. Cool at room temperature, then refrigerate overnight.

Coconut Ricotta Cheesecake

1 3/4 cups flaked coconut
1 tablespoon butter, softened
2 cups ricotta cheese
1- 8 ounce package cream cheese, softened
1/4 teaspoon coconut extract or vanilla
1 cup sugar
2 tablespoons all purpose flour
1/8 teaspoon salt
3 eggs
1/4 cup milk
1- 8 ounce carton dairy sour cream
1 tablespoon sugar

Toast 1 cup of the coconut in a 350F oven for 10 to 12 minutes, stirring occasionally. Reserve 1/4 cup of the toasted coconut for topping. Grease bottom and sides of an 8 inch springform pan with softened butter. Press remaining toasted coconut on the bottom of pan. Press un-toasted coconut up sides of pan. For filling, beat the ricotta cheese, cream cheese and coconut extract until fluffy. Combine the 1 cup sugar, flour and salt. Stir into cream cheese mixture. Add eggs, all at once, beating at low speed just till combined. Do not over beat. Stir in milk. Turn into crust-lined pan. Bake in a 375F oven about 45 minutes or until center appears set. Meanwhile, combine the sour cream and the 1 tablespoon sugar. Spread on top of the baked cheesecake. Cool. Chill. Garnish with the reserved toasted coconut.

Apricot Cheesecake

2 1/4 cups quick oats, uncooked
1/3 cup brown sugar, packed
3 tablespoon unbleached all purpose flour
1/3 cup margarine, melted
1 each envelope unflavored gelatin
1/3 cup cold water
16 ounces cream cheese, softened
1/2 cup granulated sugar
2 tablespoon brandy
1/2 cup dried apricots, finely chop
1 cup whipping cream, whipped
10 ounces apricot preserves
1 tablespoon brandy

Combine oats, brown sugar, flour and margarine, press onto bottom of 9 inch springform pan. Bake at 350F for 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 cheesecake.

Peanut Butter and Jelly Cheesecake

Crust:

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 2 tablespoons margarine

Combine crumbs, sugar and margarine; press onto bottom of 9 inch springform pan. Bake at 325F for 10 minutes.

Filling:

- 2 8 ounce packages cream cheese, softened
- 1 cup sugar
- 1/2 cup chunk style peanut butter
- 3 tablespoons flour
- 4 eggs
- 1/2 cup milk
- 1/2 cup grape jelly

Combine cream cheese, sugar, peanut butter and flour, mixing at medium speed on 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 450F for 10 minutes. Reduce oven temperature to 250F; 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 lattice design. Chill.

Chocolate Chip Cheesecake

- 1 1/2 cups graham cracker crumbs
- 1/3 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1/3 cup butter, melted
- 3 8 ounce packages cream cheese
- 1 14 ounce can sweetened condensed milk
- 3 eggs
- 2 teaspoons vanilla extract
- 1 cup mini semisweet chocolate chips
- 1 teaspoon all purpose flour

Preheat oven to 300F. Mix graham cracker crumbs, sugar, butter and cocoa. Press onto bottom and up the sides of a 9 inch springform pan. Set crust aside. Beat cream cheese until smooth. Gradually add sweetened condensed milk; beat well. Add vanilla and eggs and beat on medium speed until smooth. Toss 1/3 of the miniature chocolate chips with the 1 teaspoon flour to coat; this keeps them from sinking to the bottom of the cake. Mix into cheese mixture. Pour into prepared crust. Sprinkle top with remaining chocolate chips. Bake at 300F for 1 hour. Turn off oven; do not open oven door and leave the cake in the oven to cool in the oven for another hour. Remove from oven and cool completely. Refrigerate before removing sides of pan. Keep cake refrigerated until time to serve.

Pastry Cheesecake

3/4 cup Sour cream
5 oz Cream cheese
1/2 cup Sugar
1 Egg
1 8" graham cracker crust
1 Box strawberries
4 oz Whipped cream sweetened

Place sour cream; cream cheese, sugar and egg in food processor or blender and blend until smooth. Pour into graham cracker crust.

Bake at 350 degrees 15 minutes. Chill several hours, or overnight.
Garnish with fruit slices and whipped cream.

Strawberry and Cheddar Cheesecake

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

Mix crumbs with butter; press over bottom of nine-inch springform 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.

Chocolate Cappuccino Cheesecake

1 1/4 cup Chocolate wafers, crushed
1/8 teaspoon Cinnamon
1 package Light cream cheese (8 oz)
1 cup Sugar
1 cup Unsweetened cocoa powder
1 teaspoon Cocoa powder for garnish
2 1/2 cups Sour cream
2 Eggs
2 tablespoons Coffee liqueur
1 teaspoon Vanilla

Preheat oven to 350 degrees F. Stir together wafer crumbs and cinnamon. Pat into bottom of 9 inch springform 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. Pour 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 springform pan. Just before serving, dust top with cocoa powder.

Chocolate Cappuccino Cheesecake

1 1/4 cup Chocolate wafers, crushed
1/8 teaspoon Cinnamon
1 package Light cream cheese (8 oz)
1 cup Sugar
1 cup Unsweetened cocoa powder
1 teaspoon Cocoa powder for garnish
2 1/2 cups Sour cream
2 Eggs
2 tablespoons Coffee liqueur
1 teaspoon Vanilla

Preheat oven to 350 degrees F. Stir together wafer crumbs and cinnamon. Pat into bottom of 9 inch springform 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. Pour 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 springform pan. Just before serving, dust top with cocoa powder.