



Banana Pudding Cheesecake

Two favorite desserts are blended into one sensational Banana Pudding Cheesecake.

Yield: Makes 10 to 12 servings

Ingredients

1 1/2 cups finely crushed vanilla wafers

1/2 cup chopped pecans

1/4 cup butter, melted

17 vanilla wafers

2 large ripe bananas, diced

1 tablespoon lemon juice

2 tablespoons light brown sugar

3 (8-oz.) packages cream cheese, softened

1 cup granulated sugar

3 large eggs

2 teaspoons vanilla extract

1/2 cup coarsely crushed vanilla wafers

Garnishes: sweetened whipped cream, vanilla wafers, sliced bananas tossed in lemon juice

Preparation

1. Preheat oven to 350°. Stir together first 3 ingredients in a small bowl until well blended. Press mixture onto bottom of a greased and floured 9-inch springform pan. Stand 17 vanilla wafers around edge of pan (rounded sides against pan), pressing gently into crust to secure. Bake 10 minutes. Cool completely on a wire rack (about 30 minutes).

2. Combine bananas and lemon juice in a small saucepan. Stir in brown sugar. Cook over medium-high heat, stirring constantly, 1 minute or just until

sugar has dissolved.

3. Beat cream cheese at medium speed with an electric mixer 3 minutes or until smooth. Gradually add granulated sugar, beating until blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in vanilla. Gently stir banana mixture into cream cheese mixture. Pour batter into prepared crust.

4. Bake at 350° for 45 to 55 minutes or until center is almost set. Remove cheesecake from oven; gently run a knife around edge of cheesecake to loosen. Sprinkle top of cheesecake with coarsely crushed wafers. Cool completely on a wire rack (about 1 hour). Cover and chill 8 hours.



Brandy Alexander Cheesecake

Allowing chill time for a cheesecake is important for developing texture and flavor.

- **Yield:** Makes 10 to 12 servings

Ingredients

1 (10-oz.) box chocolate-flavored bear-shaped graham crackers, crushed (about 2 1/4 cups)
6 tablespoons butter, melted
2 tablespoons sugar, divided
4 (8-oz.) packages cream cheese, softened
1 1/4 cups sugar
3 tablespoons cornstarch

4 large eggs, at room temperature
4 tablespoons brandy, divided
4 tablespoons crème de cacao, divided*
1 (16-oz.) container sour cream
Garnishes: blackberries, currants, raspberries, strawberries

Preparation

1. Preheat oven to 325°. Stir together crushed graham crackers, butter, and 1 Tbsp. sugar. Press mixture on bottom and halfway up sides of a 9-inch springform pan. Freeze 10 minutes.
2. Beat cream cheese, 1 1/4 cups sugar, and cornstarch at medium speed with an electric mixer 2 to 3 minutes or until smooth. Add eggs, 1 at a time, beating at low speed just until yellow disappears after each addition. Add 3 Tbsp. brandy and 3 Tbsp. crème de cacao, and beat just until blended. Pour into prepared crust.

3. Bake at 325° for 1 hour or just until center is almost set.
4. During last 2 minutes of baking, stir together sour cream and remaining 1 Tbsp. sugar, 1 Tbsp. brandy, and 1 Tbsp. crème de cacao.
5. Spread sour cream mixture over cheesecake. Bake at 325° for 8 more minutes. Remove cheesecake from oven; gently run a knife along outer edge of cheesecake, and cool completely in pan on a wire rack (about 1 1/2 hours). Cover and chill 8 to 24 hours.
6. Remove sides of springform pan, and place cheesecake on a serving plate. Garnish, if desired.

*Coffee liqueur may be substituted. We tested with Kahlúa.

Note: We tested with Nabisco Teddy Grahams chocolate graham snacks.



Caramel Apple-Brownie Cheesecake

Combine two of fall's favorite flavors—caramel and apples—in this decadent **cheesecake**. The crust is an apple brownie, similar to a blonde brownie, but with the addition of chopped apple. Then the creamy cheesecake filling is topped with a caramel-apple topping and a rich caramel sauce.

- **Yield:** Makes 12 servings

Ingredients

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| 3/4 cup chopped pecans | 1 cup all-purpose flour |
| 2 (8-oz.) packages cream cheese, softened | 1 teaspoon ground cinnamon |
| 1/2 cup granulated sugar | 1 teaspoon baking powder |
| 1 teaspoon vanilla extract | 1/4 teaspoon salt |
| 4 large eggs, divided | 1 1/2 cups peeled and diced Granny Smith apples |
| 1/2 cup firmly packed light brown sugar | Caramel Apple Topping |
| 1/2 cup butter, melted | Caramel Sauce |

Preparation

1. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until lightly toasted and fragrant, stirring halfway through. Reduce oven temperature to 325°. Sprinkle pecans over bottom of a greased and floured shiny 9-inch springform pan.
2. Beat cream cheese, granulated sugar, and vanilla at medium speed with

a heavy-duty electric stand mixer until blended and smooth. Add 3 eggs, 1 at a time, beating just until blended after each addition.

3. Whisk together brown sugar, melted butter, and remaining egg in a large bowl until blended.

4. Stir together flour and next 3 ingredients; add to brown sugar mixture, and stir until blended. Stir in apples. Spoon batter into prepared pan. Carefully spoon cream cheese mixture over batter.

5. Bake at 325° for 1 hour and 10 minutes or until set. Remove from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely in pan on a wire rack (about 2 hours). Transfer to a serving plate.

6. Meanwhile, prepare Caramel Apple Topping and Caramel Sauce. Reserve 1 cup Caramel Sauce for another use. Spoon topping over cheesecake; drizzle with 1/2 cup Caramel Sauce.



Caramel-Apple Cheesecake

Caramelized **apples** are artfully arranged on top of this rich and delicious cheesecake for a perfect fall dessert.

Yield: Makes 12 servings

Ingredients

2 3/4 pounds large Granny Smith apples (about 6 apples)

1 2/3 cups firmly packed light brown sugar, divided

1 tablespoon butter

2 cups cinnamon graham cracker crumbs (about 15 whole crackers)

1/2 cup melted butter

1/2 cup finely chopped pecans

3 (8-oz.) packages cream cheese, softened

2 teaspoons vanilla extract

3 large eggs

1/4 cup apple jelly

Sweetened whipped cream

Preparation

1. Peel apples, and cut into 1/2-inch-thick wedges. Toss together apples and 1/3 cup brown sugar. Melt 1 Tbsp. butter in a large skillet over medium-high heat; add apple mixture, and sauté 5 to 6 minutes or until crisp-tender and golden. Cool completely (about 30 minutes).

2. Meanwhile, preheat oven to 350°. Stir together cinnamon graham cracker crumbs and next 2 ingredients in a medium bowl until well blended. Press mixture on bottom and 1 1/2 inches up sides of a 9-inch springform pan.

Bake 10 to 12 minutes or until lightly browned. Remove to a wire rack, and cool crust completely before filling (about 30 minutes).

3. Beat cream cheese, vanilla, and remaining 1 1/3 cups brown sugar at medium speed with a heavy-duty electric stand mixer until blended and smooth. Add eggs, 1 at a time, beating just until blended after each addition. Pour batter into prepared crust. Arrange apples over cream cheese mixture.

4. Bake at 350° for 55 minutes to 1 hour and 5 minutes or until set. Remove from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely on a wire rack (about 2 hours). Cover and chill 8 to 24 hours.

5. Cook apple jelly and 1 tsp. water in a small saucepan over medium heat, stirring constantly, 2 to 3 minutes or until jelly is melted; brush over apples on top of cheesecake. Serve with whipped cream.



Caramel Apple Cheesecake Tart

It may look like a chore, but this cheesecake tart calls for a relatively straightforward preparation: First, press the crust into the tart pan. Next, mix the cream cheese filling, fill the tart shell, and bake. Finally, gild the pie with sautéed tart apples, and paint them with melted apple jelly for a jewelled effect.

Yield: Makes 8 servings

Ingredients

CRUST

1 cup finely ground gingersnap cookie crumbs (about 24 to 28 cookies)
1/2 cup finely chopped toasted pecans
1/4 cup butter, melted
2 tablespoons light brown sugar
Vegetable cooking spray

FILLING

2 (8-oz.) packages cream cheese, softened

3/4 cup firmly packed light brown sugar

1 large egg

1/4 teaspoon apple pie spice

TOPPING

3 pounds tart apples (such as Granny Smith), peeled and cut into 1/2-inch-thick wedges

1/3 cup firmly packed light brown sugar

1 tablespoon butter

2 tablespoons apple jelly

Preparation

1. Prepare Crust: Preheat oven to 375°. Stir together gingersnap cookie crumbs and next 3 ingredients in a medium bowl until moist. Press crumb

mixture on bottom and up sides of a lightly greased (with cooking spray) 9-inch tart pan with removable bottom.

2. Prepare Filling: Beat cream cheese and next 3 ingredients at medium-low speed with an electric mixer until smooth. Pour cream cheese mixture into prepared crust, spreading with an offset spatula. Place tart pan on a baking sheet.

3. Bake at 375° for 20 to 25 minutes or until center is almost set. Cool completely on a wire rack (about 40 minutes). Chill 8 to 12 hours.

4. Prepare Topping: Stir together apples and 1/3 cup light brown sugar in a large bowl. Melt 1 Tbsp. butter in a large skillet over medium-high heat. Add apple mixture to skillet, and cook, stirring often, 16 to 18 minutes or until golden brown. Remove skillet from heat, and cool apples completely (about 30 minutes).

5. Arrange apples on top of chilled cheesecake in a decorative fashion. (To achieve a rosette look, start by arranging apples in an overlapping circular pattern about 1 inch from the edge of the crust. Make a second small circular pattern inside the first. Thinly slice some of the cooked apples, curl them, and place in the center of the tart.)

6. Microwave jelly and 1 tsp. water in a small microwave-safe bowl at HIGH 20 to 30 seconds or until melted and smooth. Brush apples with half of jelly mixture.

7. Preheat broiler with oven rack 5 to 6 inches from heat. Broil tart 2 to 3 minutes or just until apples begin to brown. Remove from oven, and brush apples with remaining jelly mixture. Chill 1 hour before serving.

Note: Tart will hold in refrigerator overnight, but the crust will soften the longer it sits in the refrigerator.



Chocolate Fudge Cheesecake

Chocoholics are sure to love this ultra-rich **cheesecake**, which features traditional cheesecake filling sandwiched between a chocolate-pecan brownie base and a thick, homemade chocolate glaze.

Yield: Makes 2 (9-inch) cheesecakes

Ingredients

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| 1/2 cup toasted, chopped pecans | 1 cup semisweet chocolate morsels |
| 4 (1-ounce) unsweetened chocolate baking squares | 4 (8-ounce) packages cream cheese, softened |
| 1 cup butter, softened | 1 3/4 cups sugar |
| 2 cups sugar | 7 large eggs |
| 4 large eggs | 2 teaspoons vanilla |
| 1 cup all-purpose flour | 2 Chocolate Glaze |
| 1 teaspoon vanilla extract | Garnishes: fresh mint sprigs, sliced strawberries |

Preparation

Sprinkle 1/2 cup pecans evenly over the bottom of each of 2 greased and floured 9-inch springform pans.

Microwave chocolate squares in a microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes, stirring at 30-second intervals until melted. Stir until smooth.

Beat butter and 2 cups sugar at medium speed with an electric mixer until

light and fluffy. Add 4 eggs, 1 at a time, beating just until blended after each addition. Add melted chocolate, beating just until blended.

Add flour, beating at low speed just until blended. Stir in 1 teaspoon vanilla and chocolate morsels. Divide batter evenly between pans, spreading over chopped pecans.

Beat cream cheese at medium speed with an electric mixer until smooth; add 1 3/4 cups sugar, beating until blended. Add 7 eggs, 1 at a time, beating just until blended after each addition. Stir in 2 teaspoons vanilla. Divide cream cheese mixture evenly between each pan, spreading over brownie batter.

Bake at 325° for 1 hour and 15 minutes or until set. Remove from oven; cool completely on wire racks.

Spread top of each cooled cheesecake with 1 recipe Chocolate Glaze; cover and chill 8 hours. Remove sides of pans before serving. Garnish, if desired.



Chocolate Truffle Cheesecake

Let this elegant chocolate cheesecake be the centerpiece of your holiday tablescape featuring a gorgeous **White Chocolate Snowflake** in the center.

.. **Yield:** Makes 10 servings

Ingredients

1 1/2 cups crushed dark chocolate-and-almond shortbread cookies (about 18 cookies; we tested with Keebler Dark Chocolate and Almond Shortbread Sandies)
2 tablespoons melted butter
2 (4-oz.) semisweet chocolate baking bars, chopped
1 cup whipping cream
4 (8-oz.) packages cream cheese, softened

1 (14-oz.) can sweetened condensed milk
2 teaspoons vanilla extract
4 large eggs
Ganache Topping
Garnish: fresh raspberries or White Chocolate Snowflake

Preparation

1. Preheat oven to 300°. Combine crushed cookies and butter. Press mixture on bottom of a 9-inch springform pan.
2. Microwave chocolate and cream at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals.
3. Beat cream cheese at medium speed with a heavy-duty electric stand

mixer 2 minutes or until smooth. Add sweetened condensed milk and vanilla, beating just until combined. Add eggs, 1 at a time, beating at low speed just until blended after each addition. Add chocolate mixture, beating just until blended. Pour batter into prepared crust.

4. Bake at 300° for 1 hour and 5 minutes or just until center is set. Turn oven off. Let cheesecake stand in oven with door closed 30 minutes. Remove cheesecake from oven; gently run a knife around outer edge of cheesecake to loosen from sides of pan. Cool completely in pan on a wire rack (about 1 hour). Cover and chill 8 to 24 hours.

5. Remove sides of pan, and place cheesecake on a serving plate. Slowly pour warm Ganache Topping over cheesecake, spreading to edges. Chill 1 hour before serving. Garnish, if desired.



Cranberry Cheesecake with Cranberry-Orange Sauce

Cut into this fall cheesecake to find a surprising fruit layer on the bottom. Dress it up by pooling sauce on top and garnishing with fresh mint leaves, citrus curls, and sugared cranberries.

Yield:

Makes 12 servings

Ingredients

CRUST

1 1/4 cups all-purpose flour
1/2 cup powdered sugar
1/4 teaspoon kosher salt
1/4 teaspoon baking powder
10 tablespoon cold butter, cut into small pieces
1 large egg yolk
Vegetable cooking spray

FILLING

1 pound fresh cranberries
1 cup firmly packed light brown sugar
1/2 cup frozen raspberries
2 tablespoons cornstarch
3 tablespoons orange liqueur

2 tablespoons coarsely chopped lemon zest

1/4 teaspoon kosher salt

CHEESECAKE

3 (8-oz.) packages cream cheese, softened at room temperature

2 (8-oz.) containers mascarpone cheese or sour cream

1 cup firmly packed light brown sugar

1/2 teaspoon kosher salt

5 large eggs

2 tablespoons vanilla extract

Parchment paper

SAUCE

1/4 cup granulated sugar

2 1/2 tablespoons coarsely
chopped orange zest

1/4 cup fresh orange juice
2 teaspoons fresh lemon juice

Preparation

1. Prepare Crust: Preheat oven to 350°. Pulse first 4 ingredients in a food processor until blended. Gradually add cold butter, and pulse after each addition to combine. With processor running, add egg yolk through food chute, and process until combined. Press mixture onto bottom and up sides of a lightly greased (with cooking spray) 9-inch springform pan. Chill 10 minutes. Bake 10 to 12 minutes or until golden brown; cool in pan on a wire rack 30 minutes.
2. Prepare Filling: Bring cranberries and next 7 ingredients to a boil in a saucepan over medium-high heat; cook, stirring often, 2 minutes or until cranberry skins begin to split and mixture thickens. Let mixture stand 30 minutes. Reserve 1/2 cup cranberry mixture for sauce. Spread remaining cranberry mixture in prepared crust.
3. Prepare Cheesecake: Reduce oven temperature to 325°. Beat cream cheese and next 3 ingredients at medium-low speed with an electric mixer in a large bowl just until blended and smooth. Add eggs, 1 at a time, beating at low speed just until yolk disappears after each addition. Stir in vanilla. Pour cream cheese mixture over cranberry mixture, and smooth top of batter to level. Place cheesecake on a parchment paper-lined baking sheet.
4. Bake at 325° for 1 hour and 10 minutes or until center of cheesecake jiggles. Turn oven off. Let cheesecake stand in oven, with door closed, 30 minutes.
5. Meanwhile, prepare Sauce: Process 1/4 cup granulated sugar, next 2 ingredients, reserved 1/2 cup cranberry mixture, and 1/4 cup water in a blender until smooth. Pour mixture through a fine wire-mesh strainer into a bowl. Discard solids. Cover sauce, and chill until ready to use (up to 1 week).
6. Remove cheesecake from oven, and gently run a knife around outer

edge of cheesecake to loosen from sides of pan. (Do not remove sides.) Cool completely on a wire rack (about 2 hours). Cover and chill 8 to 12 hours. Serve with sauce.

Note: We tested with Grand Marnier orange liqueur.



Decadent Chocolate-Espresso Cheesecake

Dessert and coffee all in one slice, this over-the-top cheesecake is a surefire crowd-pleaser. To garnish with chocolate shards, melt dark bittersweet chocolate, and spread it in a thin layer on a parchment paper-lined baking sheet. Let it stand until set, and break into pieces.

Yield:

Makes 12 servings

Ingredients

CRUST

Vegetable cooking spray
Parchment paper
6 tablespoons all-purpose flour
2 teaspoons instant espresso
1/4 teaspoon table salt
1/4 cup butter
3 ounces bittersweet chocolate, chopped
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
1 large egg

1 cup bittersweet chocolate morsels
1/4 cup heavy cream
2 tablespoons instant espresso
2 teaspoons vanilla extract
4 (8-oz.) packages cream cheese, softened at room temperature
1 1/4 cups granulated sugar
4 large eggs

TOPPING

2 cups heavy cream
2 tablespoons coffee liqueur

1 teaspoon vanilla extract

FILLING

3/4 cup powdered sugar

Chocolate shavings and shards
(optional)

Preparation

1. Prepare Crust: Preheat oven to 325°. Generously grease bottom and sides of a 9-inch springform pan with cooking spray. Cut parchment paper into a 9-inch circle, and place in bottom of pan; lightly grease parchment paper with cooking spray. Stir together flour and next 2 ingredients in a bowl.
2. Microwave butter and 3 oz. chopped chocolate in a medium microwave-safe bowl at MEDIUM (50% power) 1 minute; stir. Microwave chocolate mixture 1 to 1 1/2 more minutes or until melted and smooth, stirring at 30-second intervals. Whisk in 1/2 cup each granulated sugar and light brown sugar; cool 10 minutes.
3. Whisk 1 egg and 1 tsp. vanilla extract into chocolate mixture. Add flour mixture to chocolate mixture; stir until well blended. Spread mixture in prepared pan.
4. Bake at 325° for 20 minutes. Cool crust in pan on a wire rack 20 minutes.
5. Prepare Filling: Microwave chocolate morsels in a small microwave-safe bowl at MEDIUM (50% power) 1 minute; stir. Microwave morsels 1 to 1 1/2 more minutes or until melted and smooth, stirring at 30-second intervals. Cool 10 minutes. Stir together cream and next 2 ingredients in a 1-cup glass measuring cup until instant espresso dissolves.
6. Beat cream cheese and 1 1/4 cups granulated sugar at medium-low speed with an electric mixer in a large bowl just until smooth. Add melted chocolate and espresso mixture, and beat at low speed just until blended. Add eggs, 1 at a time, beating at low speed just until yolk disappears after each addition; pour into prepared crust.
7. Bake at 325° for 55 minutes to 1 hour or until center of cheesecake

jiggles and cheesecake is almost set. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides.) Cool cheesecake completely on a wire rack (about 2 hours). Cover and chill at least 8 hours or up to 2 days.

8. Prepare Topping: Beat 2 cups heavy cream and 2 Tbsp. coffee liqueur at medium-high speed until foamy; gradually add powdered sugar, beating until soft peaks form. Dollop on cheesecake.



Eggnog Cheesecake With Gingersnap Crust

The 15-minute prep, which includes a three-ingredient crust, is super simple, thanks to the option of using either refrigerated or canned eggnog. Our test kitchens tested both and enjoyed the results equally.

Yield: Makes 12 Servings

Ingredients

12 ounces gingersnaps (about 48 cookies), finely ground

1/4 cup sugar

1/4 cup melted butter

32 ounces 1/3-less-fat cream cheese

4 large eggs

2 cups refrigerated or canned eggnog, divided

2 cups powdered sugar

2 tablespoons all-purpose flour

1 cup whipping cream

Garnish: freshly grated nutmeg

Preparation

Stir together first 3 ingredients; press mixture onto bottom of a 10-inch springform pan.

Beat cream cheese at medium speed with an electric mixer until smooth; add eggs, 1 at a time, beating until blended after each addition. Add 1 1/2 cups eggnog, and beat until blended. Fold in 2 cups powdered sugar and 2 Tbsp. flour; carefully pour cream cheese mixture into prepared pan.

Bake at 325° for 1 hour. Turn off oven. Let cheesecake stand in oven, with door closed, 1 hour. Remove to wire rack, and let cool completely. Cover and chill at least 8 hours.

Beat whipping cream at high speed with an electric mixer until stiff peaks form; fold in remaining 1/2 cup eggnog. Spread mixture evenly over top of chilled cheesecake, and garnish, if desired.



Festive Pina Colada Cheesecake

Crushed pineapple, coconut, and a little light rum give this easy piña colada **cheesecake** its Caribbean flair.

Yield: Makes 1 (10-inch) cake

Ingredients

6 tablespoons unsalted butter, melted

1 3/4 cups graham cracker crumbs

3/4 cup chopped pecans, toasted

1 tablespoon sugar

3 (8-ounce) packages cream cheese, softened

1/2 cup sugar

5 large eggs

1 (8-ounce) can crushed pineapple, drained

1 cup cream of coconut

1 cup sour cream

1/3 cup light rum

4 teaspoons coconut extract

Glaze

Garnishes: whipped cream and toasted coconut

Preparation

Stir together first 4 ingredients, and press into bottom and 1 1/2 inches up sides of a lightly greased 10-inch springform pan.

Beat cream cheese and 1/2 cup sugar at medium speed with an electric mixer 3 minutes or until fluffy. Add eggs, 1 at a time, beating well after each addition. Add pineapple and next 4 ingredients, beating until blended. Pour mixture into crust.

Bake at 325° for 1 hour and 15 minutes or until center is almost set. Cool on a wire rack. Spread Glaze over top of cheesecake. Cover and chill at least 8

hours. Garnish, if desired.



Free-form Strawberry Cheesecake

Powdered sugar dissolves almost instantly when stirred into berries, while granulated sugar needs stand time. We chose powdered for this quick-to-put-together recipe.

Yield: Makes 6 servings

Ingredients

2 cups fresh strawberries, sliced
4 tablespoons powdered sugar, divided
1 1/2 cups ready-to-eat cheesecake filling
1 teaspoon lime zest

1 tablespoon lime juice
6 crisp gourmet cookies, crumbled
Garnishes: crisp gourmet cookies, lime slices

Preparation

1. Stir together strawberries and 2 Tbsp. powdered sugar.
2. Stir together cheesecake filling, lime zest, lime juice, and remaining 2 Tbsp. powdered sugar.
3. Spoon cheesecake mixture into 6 (6-oz.) glasses or ramekins. Sprinkle with crumbled cookies. Top with strawberries. Garnish, if desired. Serve immediately.

Note: For testing purposes only, we used Philadelphia Ready-To-Eat Cheesecake Filling and Biscoff cookies.



Irish Strawberry-and-Cream Cheesecake

Yield: Makes 10 to 12 Servings

Ingredients

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| 1 cup graham cracker crumbs | 2 teaspoons vanilla extract |
| 3 tablespoons butter, melted | 1/4 cup Irish cream liqueur |
| 3 tablespoons sugar | 4 large eggs |
| 4 (8-ounce) packages cream cheese, softened | 1 1/4 cups sour cream, divided |
| 1 cup sugar | 3 tablespoons strawberry preserves |
| 3 tablespoons all-purpose flour | Garnish: whole strawberries |

Preparation

Stir together first 3 ingredients; press mixture into bottom of a lightly greased 9-inch springform pan.

Bake crust at 325° for 10 minutes. Cool on a wire rack. Reduce oven temperature to 300°.

Beat cream cheese, 1 cup sugar, and 3 tablespoons flour at medium speed with an electric mixer until smooth. Gradually add vanilla and Irish cream liqueur, beating just until blended. Add eggs, 1 at a time, beating at low speed just until blended after each addition. Add 3/4 cup sour cream, beating just until blended.

Pour half of batter into prepared crust. Dollop strawberry preserves over batter; gently swirl batter with a knife to create a marbled effect. Top with remaining batter.

Bake at 300° for 55 minutes or until edges of cheesecake are set. (Center

of cheesecake will not appear set.) Turn off oven; let cheesecake stand in oven 15 minutes. Remove cheesecake from oven; gently run a knife around edge of cheesecake to loosen. Cool completely on a wire rack. Cover and chill 8 hours.

Release and remove sides of pan. Spread remaining 1/2 cup sour cream evenly over top of cheesecake; garnish, if desired.

Note: For testing purposes only, we used Baileys Irish Cream.



Lemon Bar Cheesecake

This indulgent recipe marries two delicious **desserts**: lemon bars and cheesecake. Using a dark springform pan ensures a golden brown crust on this tart dessert recipe without having to bake before adding the filling.

Yield: Makes 10 to 12 servings

Ingredients

2 cups all-purpose flour	4 (8-oz.) packages cream cheese, softened
1/2 cup powdered sugar	1 cup granulated sugar
1/4 teaspoon salt	4 large eggs
1/2 cup cold butter, cubed	2 teaspoons vanilla extract
2 egg yolks	2 cups Quick and Easy Lemon Curd, divided
1 to 2 Tbsp. ice-cold water	Candied Lemon Slices (optional)

Preparation

1. Pulse first 3 ingredients in a food processor 3 or 4 times or just until blended. Add butter, and pulse 5 or 6 times or until crumbly. Whisk together egg yolks and 1 Tbsp. ice-cold water in a small bowl; add to butter mixture, and process until dough forms a ball and pulls away from sides of bowl, adding up to 1 Tbsp. remaining ice-cold water, 1 tsp. at a time, if necessary. Shape dough into a disk; wrap in plastic wrap. Chill 4 to 24 hours.
2. Roll dough into a 14-inch circle on a lightly floured surface. Fit dough into a lightly greased 9-inch dark springform pan, gently pressing on bottom and up sides of pan; trim and discard excess dough. Chill 30 minutes.

3. Meanwhile, preheat oven to 325°. Beat cream cheese at medium speed with an electric mixer 3 minutes or until smooth. Gradually add granulated sugar, beating until blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in vanilla.

4. Pour two-thirds of cheesecake batter (about 4 cups) into prepared crust; dollop 1 cup lemon curd over batter in pan, and gently swirl with a knife. Spoon remaining batter into pan.

5. Bake at 325° for 1 hour to 1 hour and 10 minutes or just until center is set. Turn oven off. Let cheesecake stand in oven, with door closed, 15 minutes. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely in pan on a wire rack (about 1 hour). Cover and chill 8 to 24 hours.

6. Remove sides of pan, and transfer cheesecake to a serving platter. Spoon remaining 1 cup lemon curd over cheesecake, and, if desired, top with Candied Lemon Slices.



Lightened Chocolate-Coffee Cheesecake With Mocha Sauce

Yield: Makes 10 servings
(serving size: 1 slice
cheesecake and about 1
tbsp. mocha sauce)

Ingredients

2 cups crushed chocolate
graham crackers (about 18
crackers)

1/3 cup reduced-fat butter,
melted

Vegetable cooking spray

4 (8-oz.) packages reduced-fat
cream cheese, softened

1 cup sugar

1/4 cup coffee liqueur

1 teaspoon vanilla extract

1 teaspoon instant coffee
granules

4 large eggs

4 (1-oz.) bittersweet baking
chocolate squares

Mocha Sauce

Preparation

1. Stir together crushed graham crackers and melted butter; press mixture into bottom and up sides of a 9-inch springform pan coated with cooking spray.
2. Bake at 350° for 10 minutes. Cool on a wire rack. Reduce oven temperature to 325°.
3. Beat cream cheese and sugar at medium speed with an electric mixer until blended. Add liqueur, vanilla, and coffee granules, beating at low speed until well blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition.

4. Remove and reserve 1 cup cream cheese mixture. Pour remaining batter into prepared crust.
5. Microwave chocolate in a medium-size, microwave-safe bowl 1 minute or until melted, stirring after 30 seconds. Stir reserved 1 cup cream cheese mixture into melted chocolate, blending well. (Mixture will be thick.) Spoon mixture in lines on top of batter in pan; gently swirl with a knife.
6. Bake at 325° for 1 hour or until almost set. Turn oven off. Let cheesecake stand in oven, with door closed, 30 minutes. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool 1 hour on a wire rack. Cover and chill at least 4 hours.
7. Remove sides of springform pan. Serve with Mocha Sauce.

Note: For testing purposes only, we used Kahlúa for coffee liqueur.

Mocha Sauce recipe

Yield: Makes 1 1/2 cups

Ingredients

- 1 (12-ounce) package semisweet chocolate morsels
- 1/2 cup whipping cream
- 1 tablespoon butter or margarine
- 1/4 cup strong brewed coffee

Preparation

1. Cook chocolate morsels, whipping cream, and butter in a small heavy saucepan over low heat, stirring often, 2 to 3 minutes or until smooth. Remove from heat, and stir in 1/4 cup brewed coffee. Serve sauce warm.



Lime-Goat Cheese Cheesecakes

Yield: Makes 6 servings

Ingredients

2 tablespoons pistachios

1/2 cup graham cracker crumbs

3 tablespoons butter, melted

1 (8-ounce) package cream cheese, softened

1 (3-ounce) package cream cheese, softened

1 (4-ounce) package goat cheese, softened

1/3 cup honey

2 large eggs

1/2 teaspoon grated lime rind

1 tablespoon lime juice

Garnish: fresh raspberries

Preparation

Pulse 2 tablespoons pistachios in food processor just until finely chopped. Add 1/2 cup graham cracker crumbs and 3 tablespoons melted butter; pulse until well blended. Spoon mixture evenly into 12 lightly greased muffin pan cups; press firmly onto bottoms.

Bake at 325° for 5 minutes. Let cool on wire rack.

Beat softened cream cheese and goat cheese at medium speed with a heavy-duty stand mixer until smooth; gradually add honey, beating until blended. Add eggs, 1 at a time, beating well after each addition. Stir in lime rind and juice; pour batter evenly into prepared muffin pan.

Place muffin pan in a shallow broiler pan. Add hot water to broiler pan to a depth of 1/2 inch (halfway to top of muffin cups).

Bake at 300° for 20 to 25 minutes or until slightly firm in the center. Carefully remove from oven, and let stand in water bath for 10 minutes.

Remove muffin pan from water bath to wire rack, and let cool completely. Cover and chill 8 hours. Let stand at room temperature 1 hour before serving. Run a knife around edges to remove cheesecakes from pan. Garnish, if desired.

Note: To prevent the crumb mixture from getting on your hands, cover your fingers with plastic wrap when you press the mixture into the muffin cups. If you have one, a tart tamp also works well for this.



Pecan Cheesecake Pie

The nutty topping on this pecan cheesecake pie adds a nice crunch to the characteristic creaminess of this popular dessert.

Yield: Makes 8 servings

Ingredients

1/2 (15-oz.) package refrigerated piecrusts	2 teaspoons vanilla extract, divided
1 (8-oz.) package cream cheese, softened	1/4 teaspoon salt
4 large eggs, divided	1 1/4 cups chopped pecans
3/4 cup sugar, divided	1 cup light corn syrup

Preparation

1. Fit piecrust into a 9-inch pie plate according to package directions. Fold edges under, and crimp.
2. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 tsp. vanilla, and salt at medium speed with an electric mixer until smooth. Pour cream cheese mixture into piecrust; sprinkle evenly with chopped pecans.
3. Whisk together corn syrup and remaining 3 eggs, 1/4 cup sugar, and 1 tsp. vanilla; pour mixture over pecans. Place pie on a baking sheet.
4. Bake at 350° on lowest oven rack 50 to 55 minutes or until pie is set. Cool on a wire rack 1 hour or until completely cool. Serve immediately, or cover and chill up to 2 days.



Praline-Crusted Cheesecake

Yield: Makes 12 servings

Ingredients

2 cups crushed shortbread cookies (about 28 cookies)

3 tablespoons butter or margarine, melted

4 Pralines, coarsely crumbled

5 (8-ounce) packages cream cheese, softened

1 3/4 cups sugar

2 tablespoons all-purpose flour

1 1/2 teaspoons vanilla extract

4 large eggs

2 egg yolks

1/3 cup whipping cream

1 teaspoon grated lemon rind

2 (8-ounce) containers sour cream

1/3 cup sugar

Garnish: crumbled Pralines

Preparation

Combine cookie crumbs and butter. Press into bottom and up sides of a greased 10-inch springform pan.

Bake at 350° for 8 minutes. Cool on a wire rack. Sprinkle coarsely crumbled Pralines over crust.

Beat cream cheese at medium speed with a heavy-duty electric mixer until creamy. Gradually add 1 3/4 cups sugar, flour, and vanilla, beating until smooth. Add eggs and egg yolks, 1 at a time, beating just until yellow disappears. Stir in whipping cream and lemon rind. Pour in crust. Place on a

foil-lined baking sheet.

Bake at 350° on lower oven rack 10 minutes. Reduce oven temperature to 325,° and bake 1 hour and 20 minutes or until almost set. Cool on wire rack 1 hour.

Stir together sour cream and 1/3 cup sugar; spread over cheesecake.

Bake at 325° for 10 minutes. Cool on a wire rack. Cover and chill 8 hours. Remove sides of pan. Garnish, if desired.

Pumpkin Cheesecake



We use a mix of chocolate and cinnamon graham cracker crumbs here to give the crust a dark color with notes of chocolate and a little spice. You can choose one or the other, so long as you use 1 1/2 cups total. We also like to give the canned pumpkin a whirl in the food processor so it's nice and smooth in the creamy filling.

Yield:

Makes 12 servings

Ingredients

CRUST

3/4 cup cinnamon-flavored graham cracker crumbs
3/4 cup chocolate graham cracker crumbs
1/2 cup finely chopped toasted pecans
5 tablespoons butter, melted
3 tablespoons granulated sugar
Vegetable cooking spray

FILLING

4 (8-oz.) packages cream cheese, softened at room temperature

1 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
4 large eggs
1 (15-oz.) can pumpkin
1 tablespoon fresh lemon juice

TOPPING

1 (16-oz.) container sour cream
3 tablespoons granulated sugar
Pinch of pumpkin pie spice

1 cup firmly packed light brown sugar

Preparation

1. Prepare Crust: Preheat oven to 325°. Stir together first 5 ingredients in a medium bowl until well blended. Press mixture onto bottom and 1 inch up sides of a lightly greased (with cooking spray) 9-inch springform pan. Bake 10 minutes. Let stand at room temperature until ready to use.
2. Prepare Filling: Beat cream cheese and next 3 ingredients at medium-low speed with an electric mixer in a large bowl just until smooth. Add eggs, 1 at a time, beating at low speed just until yellow disappears after each addition.
3. Process pumpkin in a food processor 1 to 2 minutes or until very smooth. Stir together lemon juice and 1 1/2 cups pumpkin puree; reserve remaining pumpkin puree. Add pumpkin-lemon juice mixture to cream cheese mixture, and beat at low speed just until blended; pour into prepared crust.
4. Bake at 325° for 50 minutes to 1 hour or until center of cheesecake jiggles. (Prepare Topping during last 10 minutes of bake time.)
5. Prepare Topping: Stir together sour cream and 3 Tbsp. granulated sugar; reserve 1/3 cup sour cream-sugar mixture. Stir together remaining sour cream mixture, pinch of pumpkin pie spice, and reserved pumpkin puree.
6. Remove cheesecake from oven. Gently spread sour cream-pumpkin mixture over cheesecake. Dollop with reserved 1/3 cup sour cream-sugar mixture; gently swirl with a knife.
7. Return cheesecake to oven, and bake at 325° for 5 more minutes. Turn oven off. Let cheesecake stand in oven, with door closed, 15 minutes. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely on a wire rack (about 2 hours). Cover and chill 8 to 12 hours.

How to Make a Leaf Garnish: Cut refrigerated piecrusts into decorative shapes using seasonal cookie cutters. Arrange cutouts in a single layer on a baking sheet; score dough with the tip of a paring knife to create designs, if desired. Bake dough according to package directions until golden and done. Remove cutouts to a wire rack; cool and decorate as desired.



Pumpkin-Pecan Cheesecake

Test Kitchen Professional Pam Lolley combined the flavors of three holiday favorites--pumpkin pie, pecan pie, and cheesecake--to create this luscious holiday dessert.

Yield: Makes 12 servings

Ingredients

2 cups graham cracker crumbs
1/3 cup finely chopped pecans
5 tablespoons butter, melted
3 tablespoons light brown sugar
4 (8-oz.) packages cream cheese, softened
1 cup granulated sugar

1 teaspoon vanilla extract
4 large eggs
1 1/2 cups canned pumpkin
1 1/2 tablespoons lemon juice
Praline Topping
Garnishes: coarsely chopped Pecan Pie-Glazed Pecans, fresh sage leaves

Preparation

1. Preheat oven to 325°. Stir together first 4 ingredients in a bowl until well blended. Press mixture on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Bake 8 to 10 minutes or until lightly browned.
2. Beat cream cheese and next 2 ingredients at medium speed with a heavy-duty electric stand mixer until blended and smooth. Add eggs, 1 at a time, beating just until blended after each addition. Add pumpkin and lemon juice, beating until blended. Pour batter into prepared crust. (Pan will be very full.)

3. Bake at 325° for 1 hour to 1 hour and 10 minutes or until almost set. Turn oven off. Let cheesecake stand in oven, with door closed, 15 minutes. Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely on a wire rack (about 1 hour). Cover and chill 8 to 24 hours.

4. Remove sides and bottom of pan, and transfer cheesecake to a serving plate. Prepare Praline Topping; immediately pour slowly over top of cheesecake, spreading to within 1/4 inch of edge. Garnish, if desired.

Try This Twist! Sweet Potato-Pecan Cheesecake: Substitute 1 1/2 cups mashed, cooked sweet potatoes for canned pumpkin. Proceed with recipe as directed, baking 1 hour or until almost set.

Red Velvet Cheesecake



If you love both **red velvet cake** and **cheesecake**, this recipe is for you. A red velvet filling is spiked with cocoa, topped with a creamy cheesecake layer, and baked in a dark chocolate crust—making a wickedly-delicious combination.

Yield:

Makes 8 to 10 servings

Ingredients

- | | |
|---|--|
| 1 1/2 cups chocolate graham cracker crumbs | 2 teaspoons vanilla extract |
| 1/4 cup butter, melted | 1 teaspoon distilled white vinegar |
| 1 tablespoon granulated sugar | 2 (1-ounce) bottles red food coloring |
| 3 (8-ounce) packages cream cheese, softened | 1 (3-ounce) package cream cheese, softened |
| 1 1/2 cups granulated sugar | 1/4 cup butter, softened |
| 4 large eggs, lightly beaten | 2 cups powdered sugar |
| 3 tablespoons unsweetened cocoa | 1 teaspoon vanilla extract |
| 1 cup sour cream | Garnish: fresh mint sprigs |
| 1/2 cup whole buttermilk | |

Preparation

Stir together graham cracker crumbs, melted butter, and 1 tablespoon granulated sugar; press mixture into bottom of a 9-inch springform pan.

Beat 3 (8-ounce) packages cream cheese and 1 1/2 cups granulated sugar at medium-low speed with an electric mixer 1 minute. Add eggs and next 6 ingredients, mixing on low speed just until fully combined. Pour batter into prepared crust.

Bake at 325° for 10 minutes; reduce heat to 300°, and bake for 1 hour and 15 minutes or until center is firm. Run knife along outer edge of cheesecake. Turn oven off. Let cheesecake stand in oven 30 minutes. Remove cheesecake from oven; cool in pan on a wire rack 30 minutes. Cover and chill 8 hours.

Beat 1 (3-ounce) package cream cheese and 1/4 cup butter at medium speed with an electric mixer until smooth; gradually add powdered sugar and vanilla, beating until smooth. Spread evenly over top of cheesecake. Remove sides of springform pan. Garnish, if desired.

The Ultimate Cheesecake

Recipe courtesy of Tyler Florence



Total Time:
5 hr 45 min

Prep: 30 min

Inactive: 4 hr 30 min

Cook: 45 min

Yield:

6 to 8 servings

Level:

Intermediate

The Ultimate Cheesecake

Ingredients

Crust:

2 cups finely ground graham crackers (about 30 squares)

1/2 teaspoon ground cinnamon

1 stick unsalted butter, melted

Filling:

1 pound cream cheese, 2 (8-ounce) blocks, softened

3 eggs

1 cup sugar

1 pint sour cream

1 lemon, zested

1 dash vanilla extract

Warm Lemon Blueberry Topping, recipe follows

Warm Lemon Blueberries:

1 pint blueberries
1 lemon, zested and juiced
2 tablespoons sugar

Directions

Filling:

Preheat the oven to 325 degrees F.

For the Crust:

In a mixing bowl, combine the ingredients with a fork until evenly moistened. Lightly coat the bottom and sides of an 8-inch springform pan with non-stick cooking spray.

Pour the crumbs into the pan and, using the bottom of a measuring cup or the smooth bottom of a glass, press the crumbs down into the base and 1-inch up the sides.

Refrigerate for 5 minutes.

For the Filling:

In the bowl of an electric mixer, beat the cream cheese on low speed for 1 minute until smooth and free of any lumps. Add the eggs, 1 at a time, and continue to beat slowly until combined. Gradually add sugar and beat until creamy, for 1 to 2 minutes. Add sour cream, lemon zest, and vanilla. Periodically scrape down the sides of the bowl and the beaters. The batter should be well-mixed but not overbeaten. Pour the filling into the crust-lined pan and smooth the top with a spatula.

Set the cheesecake pan on a large piece of aluminum foil and fold up the sides around it. Place the cake pan in a large roasting pan. Pour boiling water into the roasting pan until the water is about halfway up the sides of the cheesecake pan; the foil will keep the water from seeping into the cheesecake. Bake for 45 minutes. The cheesecake should still jiggle (it will firm up after chilling), so be careful not to overcook. Let cool in pan for 30 minutes. Chill in the refrigerator, loosely covered, for at least 4 hours. Loosen the cheesecake from the sides of the pan by running a thin metal spatula around the inside rim. Unmold and transfer to a cake plate. Using a spatula spread a layer of Warm Lemon Blueberry topping over the surface.

Slice the cheesecake with a thin, non-serrated knife that has been dipped in hot water. Wipe dry after each cut.

Warm Lemon Blueberries:

In a small saucepan add all the ingredients and simmer over medium heat for 5 minutes or so until the fruit begins to break down slightly. Leave to cool before spreading on cheesecake.

Yield: 6 servings

Recipe courtesy of Tyler Florence



Ultimate Cheesecake

Yield: 12 to 14 servings

Ingredients

2 cups graham cracker crumbs
1/4 cup sugar
1/2 cup butter or margarine,
melted
7 large eggs
4 (8-ounce) packages cream
cheese, softened
1 3/4 cups sugar

2 teaspoons vanilla extract
1 (16-ounce) container sour
cream
1/2 cup sugar
1/8 teaspoon vanilla extract
Apricot Glaze
Garnish: strawberry halves

Preparation

Stir together first 3 ingredients; press into bottom and 1 inch up sides of a 10-inch springform pan. Chill 1 hour.

Beat eggs at medium speed with an electric mixer. Add cream cheese; beat until blended. Gradually add 1 3/4 cups sugar, beating well. Stir in 2 teaspoons vanilla extract. Pour batter into chilled crust.

Bake at 350° for 1 hour and 15 minutes. Cool on a wire rack 10 minutes. Increase oven temperature to 425°.

Stir together sour cream, 1/2 cup sugar, and 1/8 teaspoon vanilla; spread over cheesecake.

Bake at 425° for 5 to 7 minutes. Cool on a wire rack 1 hour. Cover and chill at least 10 hours. Remove sides of pan. Serve with Apricot Glaze, and garnish, if desired.

Apricot Glaze recipe

Yield: 1 1/2 cups

Ingredients

1 (10-ounce) jar apricot jam

1/4 cup sugar

1/4 cup water

1 tablespoon rum or brandy

Preparation

Combine first 3 ingredients in a small saucepan over low heat; cook, stirring occasionally, until consistency of syrup. Remove from heat.

Stir in rum; pour through a fine wire-mesh strainer. Cool and serve over cheesecake slices.

Cherry Glaze: Substitute cherry preserves for apricot jam; do not strain before serving.



White Chocolate-Cranberry Cheesecake

Yield: Makes 6 to 8 servings

Ingredients

CRANBERRY TOPPING

1 (12-oz.) package fresh cranberries

1 cup sugar

1/2 cup seedless raspberry jam

PIECRUST

1 (9-oz.) package chocolate wafer cookies

1/2 (4-oz.) semisweet chocolate baking bar, chopped

1/2 cup butter, melted

1/3 cup sugar

CHEESECAKE FILLING

1 (6-oz.) package white chocolate baking squares, chopped

1/4 cup whipping cream

2 (8-oz.) packages cream cheese, softened

2 tablespoons all-purpose flour

1/3 cup sugar

4 large eggs

1/2 cup chopped sweetened dried cranberries

1/2 (4-oz.) semisweet chocolate baking bar, finely chopped

1/4 cup amaretto liqueur

GARNISH

Fresh mint leaves

Preparation

1. Prepare Topping: Bring first 2 ingredients and 1/4 cup water to a boil in a 3-qt. saucepan over medium-high heat, stirring often. Boil, stirring often, 6 to 8 minutes or until mixture thickens to a syrup-like consistency. Remove from heat, and stir in jam. Cool completely (about 1 hour). Cover and chill 8 hours.
2. Meanwhile, prepare Piecrust: Preheat oven to 350°. Pulse wafer cookies and chopped semisweet chocolate in a food processor 8 to 10 times or until mixture resembles fine crumbs. Stir together crumb mixture, melted butter, and 1/3 cup sugar; firmly press on bottom, up sides, and onto lip of a lightly greased 10-inch pie plate. Bake 10 minutes. Transfer to a wire rack, and cool completely (about 30 minutes). Reduce oven temperature to 325°.
3. Prepare Filling: Microwave white chocolate and whipping cream at MEDIUM (50% power) 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals.
4. Beat cream cheese, flour, and 1/3 cup sugar at medium speed with an electric mixer 1 minute or until creamy and smooth. Add eggs, 1 at a time, beating just until blended after each addition. Add cranberries, next 2 ingredients, and white chocolate mixture. Beat at low speed just until blended. Spoon batter into prepared crust.
5. Bake at 325° for 30 to 35 minutes or until set. Cool completely on a wire rack (about 2 hours). Cover and chill 8 hours. Spoon topping over pie before serving.

Layered Turtle Cheesecake Recipe



After receiving a request for a special turtle cheesecake and not finding a good recipe, I created my own. Everyone is thrilled with the results and this cheesecake remains a favorite at the coffee shop where I work. —Sue Gronholz, Beaver Dam, Wisconsin

TOTAL TIME: Prep: 40 min. Bake: 1-1/4 hours + chilling

YIELD: 12 servings

Ingredients

- 1 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1/4 cup finely chopped pecans
- 6 tablespoons cold butter, cubed
- **FILLING:**
- 4 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- 1/3 cup packed brown sugar
- 1/4 cup plus 1 teaspoon all-purpose flour, divided
- 2 tablespoons heavy whipping cream
- 1-1/2 teaspoons vanilla extract
- 4 eggs, lightly beaten
- 1/2 cup milk chocolate chips, melted and cooled
- 1/4 cup caramel ice cream topping

- 1/3 cup chopped pecans
- **GANACHE:**
- 1/2 cup milk chocolate chips
- 1/4 cup heavy whipping cream
- 2 tablespoons chopped pecans
- Additional caramel ice cream topping, optional

Directions

- **1.** Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.
- **2.** In a small bowl, combine the flour, brown sugar and pecans; cut in butter until crumbly. Press onto the bottom of prepared pan. Place pan on a baking sheet. Bake at 325° for 12-15 minutes or until set. Cool on a wire rack.
- **3.** In a large bowl, beat cream cheese and sugars until smooth. Beat in 1/4 cup flour, cream and vanilla. Add eggs; beat on low speed just until blended. Remove 1 cup batter to a small bowl; stir in melted chocolate. Spread over crust.
- **4.** In another bowl, mix caramel topping and remaining flour; stir in pecans. Drop by tablespoonfuls over chocolate batter. Top with remaining batter. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.
- **5.** Bake at 325° for 1-1/4 to 1-1/2 hours or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes. Loosen sides from pan with a knife; cool 1 hour longer. Refrigerate overnight.
- **6.** For ganache, place chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chips; whisk until smooth. Cool slightly, stirring occasionally.
- **7.** Remove sides of springform pan. Spread ganache over cheesecake; sprinkle with pecans. Refrigerate until set. If desired, drizzle with additional

caramel topping before serving. **Yield:** 12 servings.

Nutritional Facts

1 slice (calculated without additional caramel topping) equals 664 calories, 46 g fat (25 g saturated fat), 182 mg cholesterol, 330 mg sodium, 55 g carbohydrate, 2 g fiber, 11 g protein.

Family-Favorite Cheesecake Recipe



This fluffy, delicate cheesecake has been a family favorite for almost 20 years. I've shared the recipe at many gatherings over the years and have even started baking it for our friends instead of Christmas cookies. —Esther Wappner, Mansfield, Ohio

TOTAL TIME: Prep: 20 min. + cooling Bake: 1 hour + chilling

YIELD:12 servings

Ingredients

- 2-1/2 cups graham cracker crumbs (about 40 squares)
- 1/3 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup butter, melted
- **FILLING:**
- 3 packages (8 ounces each) cream cheese, softened
- 1-1/2 cups sugar
- 1 teaspoon vanilla extract
- 4 eggs, *separated*

- **TOPPING:**
- 1/2 cup sour cream
- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup heavy whipping cream, whipped

Directions

- **1.** In a small bowl, combine the cracker crumbs, sugar and cinnamon; stir in butter. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan. Bake at 350° for 5 minutes. Cool on a wire rack. Reduce heat to 325°.
- **2.** In a large bowl, beat the cream cheese, sugar and vanilla until smooth. Add egg yolks; beat on low just until combined.
- **3.** In a small bowl, beat egg whites until soft peaks form; fold into cream cheese mixture. Pour over crust.
- **4.** Bake for 1 hour or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate until completely cooled.
- **5.** Combine the sour cream, sugar and vanilla; fold in whipped cream. Spread over cheesecake. Refrigerate overnight. Remove sides of pan. **Yield:** 12 servings.

Nutritional Facts

1 serving (1 slice) equals 414 calories, 23 g fat (13 g saturated fat), 132 mg cholesterol, 269 mg sodium, 47 g carbohydrate, 1 g fiber, 5 g protein.

Layered Mocha Cheesecake Recipe



In my search for the perfect mocha cheesecake, I ended up combining a few of my favorite recipes to create this delicious version. It's as much a feast for the eyes as for the palate! —Sue Gronholz, Beaver Dam, Wisconsin

TOTAL TIME: Prep: 30 min. Bake: 1 hour + chilling

YIELD: 16 servings

Ingredients

- 1-1/2 cups Oreo cookie crumbs
- 1/4 cup butter, melted
- **FILLING:**
- 2 tablespoons plus 1-1/2 teaspoons instant coffee granules
- 1 tablespoon hot water
- 1/4 teaspoon ground cinnamon
- 4 packages (8 ounces each) cream cheese, softened
- 1-1/2 cups sugar
- 1/4 cup all-purpose flour
- 2 teaspoons vanilla extract
- 4 large eggs, lightly beaten
- 2 cups (12 ounces) semisweet chocolate chips, melted and cooled
- **GLAZE:**
- 1/2 cup semisweet chocolate chips

- 3 tablespoons butter
- Chocolate-covered coffee beans, optional

Directions

- **1.** Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.
- **2.** In a small bowl, mix cookie crumbs and butter; press onto the bottom of prepared pan. In another bowl, mix the coffee granules, hot water and cinnamon; set aside.
- **3.** In a large bowl, beat the cream cheese, sugar, flour and vanilla until smooth. Add eggs; beat on low speed just until combined.
- **4.** Divide batter in half. Stir melted chocolate into one portion; pour over crust. Stir coffee mixture into the remaining batter; spoon over chocolate layer. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.
- **5.** Bake at 325° for 60-65 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes; loosen sides from pan with a knife. Cool 1 hour longer. Refrigerate overnight.
- **6.** Remove rim from pan. For glaze, in a microwave, melt chocolate chips and butter; stir until smooth. Spread over cheesecake. Top with coffee beans if desired. **Yield:** 16 servings.

Nutritional Facts

1 slice equals 535 calories, 37 g fat (21 g saturated fat), 128 mg cholesterol, 295 mg sodium, 48 g carbohydrate, 2 g fiber, 8 g protein.

Peanut Butter Cup Cheesecake Recipe



I said I'd bring dessert to a holiday party and tried this recipe. I'm sure you'll agree it tastes as luscious as it looks! —Dawn Lowenstein, Hatboro, Pennsylvania

TOTAL TIME: Prep: 20 min. Bake: 55 min. + chilling

YIELD:12-14

servings

Ingredients

- 1-1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup crushed cream-filled chocolate sandwich cookies
- 6 tablespoons butter, melted
- 3/4 cup creamy peanut butter
- **FILLING:**
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- 1 cup (8 ounces) sour cream
- 1-1/2 teaspoons vanilla extract
- 3 large eggs, lightly beaten
- 1 cup hot fudge ice cream topping, divided
- 6 peanut butter cups, cut into small wedges

Directions

- **1.** In a large bowl, combine the cracker crumbs, sugar, cookie crumbs and butter. Press onto the bottom and 1 in. up the sides of a greased 9-in. springform pan. Place on a baking sheet.
- **2.** Bake at 350° for 7-9 minutes or until set. Cool on a wire rack. In a microwave-safe bowl, heat peanut butter on high for 30 seconds or until softened. Spread over crust to within 1 in. of edges.
- **3.** In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Add eggs; beat on low speed just until combined. Pour 1 cup into a bowl; set aside. Pour remaining filling over peanut butter layer.
- **4.** In a microwave, heat 1/4 cup fudge topping on high for 30 seconds or until thin; fold into reserved cream cheese mixture. Carefully pour over filling; cut through with a knife to swirl.
- **5.** Return pan to baking sheet. Bake at 350° for 55-65 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.
- **6.** Microwave remaining fudge topping for 30 seconds or until warmed; spread over cheesecake. Garnish with peanut butter cups. Refrigerate overnight. Refrigerate leftovers. **Yield:** 12-14 servings.

Editor's Note: Reduced-fat peanut butter is not recommended for this recipe.

Pumpkin Walnut Cheesecake Recipe



One of my Bunco friends gave me this recipe, and it has quickly become a family favorite. It's a great dessert for Thanksgiving and you can't eat just one slice! —Susan Garoutte, Georgetown, Texas

TOTAL TIME: Prep: 40 min. Bake: 1-1/2 hours + chilling

YIELD: 12 servings

Ingredients

- 2 cups graham cracker crumbs
- 1/4 cup sugar
- 6 tablespoons butter, melted
- **FILLING:**
- 3 packages (8 ounces each) cream cheese, softened
- 3/4 cup sugar
- 3/4 cup packed dark brown sugar
- 1 can (15 ounces) solid-pack pumpkin
- 1/4 cup heavy whipping cream
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 5 large eggs, lightly beaten
- **TOPPING:**
- 6 tablespoons butter, softened
- 1 cup packed dark brown sugar

- 1 cup chopped walnuts

Directions

- **1.** Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. In a small bowl, combine cracker crumbs and sugar; stir in butter. Press onto the bottom and 1 in. up the sides of prepared pan.
- **2.** In a large bowl, beat cream cheese and sugars until smooth. Beat in the pumpkin, cream, cinnamon and cloves until blended. Add eggs; beat on low speed just until combined. Pour over crust. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.
- **3.** Bake at 325° for 1 hour. For topping, in a small bowl, combine butter and brown sugar. Stir in walnuts. Carefully sprinkle over hot cheesecake.
- **4.** Bake 30 minutes longer or until center is just set. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. **Yield:** 12 servings.

Nutritional Facts

1 slice equals 667 calories, 43 g fat (22 g saturated fat), 187 mg cholesterol, 379 mg sodium, 65 g carbohydrate, 3 g fiber, 11 g protein.

Berry Cheesecake Pie Recipe



Since I don't care for traditional pie crust, I usually only eat the pie filling. That changed when I discovered this recipe. Boasting a luscious cheesecake flavor, this pretty pie gets creative with phyllo dough. —
Deanne Causey, Midland, Texas

TOTAL TIME: Prep: 20 min. Bake: 35 min. + chilling

YIELD:6-8 servings

Ingredients

- 8 sheets phyllo dough (14 inches x 9 inches)
- 6 tablespoons butter, melted
- 2 packages (8 ounces each) cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs, lightly beaten
- 2 cups fresh or frozen blueberries
- 1/2 cup strawberry jelly
- 1 cup whipped topping
- Sliced fresh strawberries and additional blueberries, optional

Directions

- **1.** Place one phyllo sheet in a greased 9-in. pie plate; brush with butter. Repeat seven times; trim edges. (Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.)
- **2.** Bake at 425° for 6-8 minutes or until edges are lightly browned (center will puff up). Cool on a wire rack.
- **3.** For filling, in a large bowl, beat the cream cheese, sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Fold in blueberries. Spoon into crust.
- **4.** Bake at 350° for 10 minutes; cover edges with foil to prevent overbrowning. Bake 23-27 minutes longer or until center is almost set. Cool on a wire rack for 1 hour. Refrigerate until chilled.
- **5.** In a small bowl, beat jelly until smooth; spread over filling. Spread with

whipped topping. Garnish with strawberries and additional blueberries if desired. **Yield:** 6-8 servings.

Editor's Note: If using frozen blueberries, use without thawing to avoid discoloring the batter.

Nutritional Facts

1 piece equals 466 calories, 31 g fat (20 g saturated fat), 138 mg cholesterol, 291 mg sodium, 41 g carbohydrate, 1 g fiber, 7 g protein.

Caramel-Pecan Cheesecake Pie Recipe



In fall or any time of year, this nutty, rich and delicious pie is one I am proud to serve. While it seems very special, it's a snap to make. —

Becky Ruff, Monona, Iowa

TOTAL TIME: Prep: 15 min. Bake: 35 min. + chilling

YIELD:6-8 servings

Ingredients

- 1 sheet refrigerated pie pastry
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1-1/4 cups chopped pecans
- 1 jar (12-1/4 ounces) fat-free caramel ice cream topping
- Additional fat-free caramel ice cream topping, optional

Directions

- 1. Preheat oven to 375°. Line a 9-in. deep-dish pie plate with pastry. Trim and flute edges. In a small bowl, beat cream cheese, sugar, 1 egg and vanilla until smooth. Spread into pastry shell; sprinkle with pecans.
- 2. In a small bowl, whisk remaining eggs; gradually whisk in caramel topping until blended. Pour slowly over pecans.
- 3. Bake 35-40 minutes or until lightly browned (loosely cover edges with foil after 20 minutes if pie browns too quickly). Cool on a wire rack 1 hour. Refrigerate 4 hours or overnight before slicing. If desired, garnish with additional caramel ice cream topping. **Yield:** 6-8 servings.

Nutritional Facts

1 piece equals 502 calories, 33 g fat (11 g saturated fat), 142 mg cholesterol, 277 mg sodium, 45 g carbohydrate, 2 g fiber, 8 g protein.

Chocolate Chip Cookie Dough Cheesecake Recipe



I created this recipe to combine two of my all-time favorites: cheesecake for the grown-up in me and chocolate chip cookie dough for the little girl in me. Sour cream offsets the sweetness and adds a nice tang. Everyone who tries this scrumptious treat loves it. —Julie Craig, Kewaskum, Wisconsin

TOTAL TIME: Prep: 25 min. Bake: 45 min. + chilling

YIELD: 12-14

servings

Ingredients

- 1-3/4 cups crushed chocolate chip cookies or chocolate wafer crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- **FILLING:**
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- 1 cup (8 ounces) sour cream
- 1/2 teaspoon vanilla extract
- 3 large eggs, lightly beaten
- **COOKIE DOUGH:**
- 1/4 cup butter, softened
- 1/4 cup sugar
- 1/4 cup packed brown sugar
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1-1/2 cups miniature semisweet chocolate chips, divided

Directions

- **1.** In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom and 1 in. up the sides of a greased 9-in. springform pan. Place pan on a baking sheet; set aside.
- **2.** In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Add eggs; beat on low speed just until combined. Pour over crust; set aside.
- **3.** In another bowl, cream butter and sugars until light and fluffy. Add water and vanilla. Gradually add flour and mix well. Stir in 1 cup chocolate chips.
- **4.** Drop dough by teaspoonfuls over filling, gently pushing dough below

surface (dough should be completely covered by filling). Place pan on a baking sheet.

- **5.** Bake at 350° for 45-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.
- **6.** Remove sides of pan. Sprinkle with remaining chips. Refrigerate leftovers. **Yield:** 12-14 servings.

Nutritional Facts

1 slice equals 551 calories, 36 g fat (22 g saturated fat), 131 mg cholesterol, 328 mg sodium, 52 g carbohydrate, 2 g fiber, 8 g protein.

Lemony White Chocolate Cheesecake Recipe



Although it takes some time to prepare this eye-catching cheesecake, the combination of tangy lemon and rich white chocolate is hard to beat. It's always a hit! —Marlene Schollenberger, Bloomington, Indiana

TOTAL TIME: Prep: 30 min. Bake: 65 min. + chilling

YIELD: 12 servings

Ingredients

- 1-1/4 cups all-purpose flour
- 2 tablespoons confectioners' sugar
- 1 teaspoon grated lemon peel
- 1/2 cup cold butter, cubed

- **FILLING:**

- 4 packages (8 ounces each) cream cheese, softened
- 1-1/4 cups sugar
- 10 ounces white baking chocolate, melted and cooled
- 2 tablespoons all-purpose flour
- 2 tablespoons heavy whipping cream
- 2 tablespoons lemon juice
- 2 teaspoons grated lemon peel
- 2 teaspoons vanilla extract
- 4 eggs, lightly beaten
- White baking chocolate curls and lemon peel strips, optional

Directions

- **1.** Preheat oven to 325°. Place a 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan; set aside.
- **2.** In a small bowl, combine the flour, confectioners' sugar and peel; cut in butter until crumbly. Press onto the bottom and 1 in. up the sides of prepared pan. Place on a baking sheet. Bake 25-30 minutes or until golden brown. Cool on a wire rack.
- **3.** In a large bowl, beat cream cheese and sugar until smooth. Beat in white chocolate, flour, cream, lemon juice, lemon peel and vanilla. Add eggs; beat on low speed just until combined. Pour into crust.
- **4.** Place pan in a large baking pan; add 1 in. of hot water to larger pan. Bake 65-85 minutes or until center is just set and top appears dull.
- **5.** Remove pan from water bath. Cool on a wire rack 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour . Refrigerate overnight. Remove sides of pan. Garnish with white chocolate and lemon peel if desired.

Freeze option: Wrap individual portions of cheesecake in plastic wrap and

place in a resealable plastic freezer bag. Seal bag and freeze for future use. To use, thaw completely in the refrigerator. **Yield:** 12 servings.

Nutritional Facts

1 slice equals 637 calories, 45 g fat (28 g saturated fat), 182 mg cholesterol, 327 mg sodium, 49 g carbohydrate, trace fiber, 11 g protein.

Chocolate Raspberry Cheesecake Recipe



My husband loves cheesecake, and this favorite is from a cookbook I bought long ago for \$1 at a yard sale. We love raspberries and chocolate—what a match! —Mickey Turner, Grants Pass, Oregon

TOTAL TIME: Prep: 40 min. Bake: 65 min. + chilling

YIELD: 16 servings

Ingredients

- 1-1/2 cups Oreo cookie crumbs
- 2 tablespoons butter, melted
- 4 packages (8 ounces each) cream cheese, softened
- 1-1/4 cups sugar
- 1 cup (8 ounces) sour cream
- 1 teaspoon vanilla extract
- 3 large eggs, lightly beaten
- 9 ounces semisweet chocolate, chopped
- 1/2 cup seedless raspberry preserves
- **TOPPING:**

- 6 ounces semisweet chocolate, chopped
- 1/3 cup heavy whipping cream
- Fresh raspberries and whipped cream, optional

Directions

- **1.** Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. Combine cookie crumbs and butter; press onto the bottom of prepared pan.
- **2.** In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Add eggs; beat on low speed just until combined. Set aside 1-1/2 cups; pour remaining batter over crust.
- **3.** In a microwave-safe bowl, melt chocolate; stir in preserves until blended. Stir in reserved batter just until blended. Drop by tablespoonfuls over the plain batter (do not swirl). Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.
- **4.** Bake at 325° for 65-75 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.
- **5.** For topping, place chocolate in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Cool slightly. Spread over top of cheesecake. Refrigerate overnight. Garnish with raspberries and whipped cream if desired. Remove sides of pan. **Yield:** 16 servings.

Nutritional Facts

1 slice (calculated without optional garnishes) equals 557 calories, 38 g fat (22 g saturated fat), 123 mg cholesterol, 269 mg sodium, 49 g carbohydrate, 3 g fiber, 9 g protein.

Cheesecake Factory's Fresh Banana Cream Cheesecake



I spent decades perfecting [cheesecake](#) [1] recipes, and this one, topped with Bavarian cream and sliced bananas, is one of the best.

For the crust

Preheat the oven to 350 degrees.

Fill a pan that is large enough to fit a 9-inch springform pan with $\frac{1}{2}$ -inch water and place it on the center rack in the oven.

Line the inside of a 9-inch springform pan with parchment paper. Wrap a sheet of aluminum foil around the outside of the pan so that water cannot get into the pan when it is submerged in the water bath in the oven.

Add the Nilla wafers to the bowl of a food processor and crush into a fine crumb. The cookies should be the consistency of sand with no chunks. Mix the melted butter with the cookie crumbs and press the crumbs into the bottom of the springform pan and up the side, 1-1 $\frac{1}{2}$ inches. Place the pan in the freezer while you make the cheesecake filling.

For the filling

Combine the softened cream cheese with the sugar using an electric mixer on high speed. When the mixture is smooth,

add the eggs, sour cream, vanilla extract, and banana flavoring and beat well.

Use a spatula to pour all of the filling into the springform pan. Smooth the top, then gently place the pan into the water bath in the oven and bake until the cheesecake filling does not jiggle in the middle when moved, about 70 minutes.

Let cool, then cover and chill in the refrigerator while you make the Bavarian cream.

For the cream

Heat the milk and cream in a medium-sized saucepan over medium heat until boiling. Remove from the heat. Combine the egg yolks with the sugar in a medium-sized bowl and beat with an electric mixer on high speed until the mixture is pale yellow, about 1 minute. Add the hot liquid a little bit at a time to the eggs while beating.

Pour the mixture back into the pan and heat over low heat, stirring often until the mixture thickens just enough to coat the back of a spoon, about 8 minutes. Be sure that the mixture does not boil or the eggs will curdle.

Pour back into the medium-sized bowl. Dissolve the gelatin in cold water in a bowl, let it sit for 1 minute, then mix it into the Bavarian cream with an electric mixer on high speed along with the vanilla extract and banana flavoring.

Chill the Bavarian cream for 1 hour, then spread it over the top of the cheesecake. Cover and chill the cheesecake.

For the topping

Combine all of the ingredients except for the bananas in a

medium-sized bowl. Beat with an electric mixer on high speed until the cream forms stiff peaks. Cover and chill in the refrigerator.

When the cheesecake has completely chilled out, about 4 hours, cut it into 12 slices and serve each with a dollop of the banana whipped cream on top, with 1 slice of banana on top of the whipped cream, and $\frac{1}{2}$ slice of banana on the side of each serving.

Notes

Tip: Adding just a tiny bit of water to the pan helps prevent the top of the cake from cracking as it bakes.

5 1/2 Ounces (3 cups) Nilla wafers

1/4 Cup butter, melted

Four 8-ounce packages cream cheese

1 1/3 Cup granulated sugar

4 eggs

1/4 Cup sour cream

2 Teaspoons vanilla extract

1/4 Teaspoon banana flavoring

3/4 Cups milk

3/4 Cups heavy cream

3 egg yolks

1/3 Cup granulated sugar

1 Teaspoon unflavored gelatin

2 Tablespoons cold water

1/2 Teaspoon vanilla extract

1/4 Teaspoon banana flavoring

2 Cups heavy cream

1/2 Cup granulated sugar

1/4 Teaspoon banana flavoring
1/2 Teaspoon cream of tartar
Dash of salt
6 bananas, sliced, for garnish

Cookie Butter Cheesecake



Put a spin on the classic holiday cheesecake with the cookie butter cheesecake, it's bound to be a crowd pleaser.

Heat oven to 325°F.

Reserve 6 cookies. Finely crush remaining cookies; press onto bottom of 9-inch springform pan.

Beat cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing after each just until blended.

Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim.

Refrigerate cheesecake 4 hours.

Coarsley crush remaining cookies just before serving cheesecake; sprinkle over cheesecake. Microwave cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.

1 package European-style cookies for coffee, divided
4 packages of PHILADELPHIA Cream Cheese, softened
3/4 Cups granulated white sugar
1/4 Cup packed dark brown sugar
1 Tablespoon vanilla
1/2 Teaspoon ground cinnamon
1/4 Teaspoon ground nutmeg
4 eggs
1/4 Cup speculoos cookie butter

(Make Homemade Cookie Butter (With Any Cookie!)

Yes. Yes, it's true. All your problems are solved now that this information has come into your life. Cookie butter from *any* cookie, people! I hope you appreciate the hours I've spent with cookies over the last couple of days—all the tasting and sampling of cookie after cookie. It was all for you guys! But seriously, we wanted to bring you a recipe that would work for any cookie. So we searched until we found the perfect base for our cookie butter, and I think we found it!

Cookie Butter (with any cookie!), makes 1 1/2 cups

Adapted from Buttercream & Chantilly Factory

2 cups cookie crumbs
1/2 stick butter
1/2 cup sweetened condensed milk
1/4 cup evaporated milk
water as needed

First you'll want to make your cookie crumbs. If you have a cookie with no creamy middle filling (like a chocolate chip or sugar cookie), then you can put them straight into the food processor. If you do have a filling (like an Oreo or Nutter Butter would), then you'll want to open the cookie and scrape

out the filling with a butter knife first. You want a dry crumb to work with, so the filling has to be removed. Some cookies have a solid middle that you can't open and get to (like a Milano cookie), but I think that would be OK since the chocolate chip cookies have some chocolate bits mixed in and they turned out fine. Place your cookies into the food processor and blend until it forms a very fine powder. You'll need 2 cups, so just keep blending cookies until you get there (since all the cookies are different sizes or have two sides per cookie, the number of cookies needed won't be the same).

In a small saucepan, heat the butter over low heat until melted, and then stir in your sweetened condensed milk and evaporated milk until it's all melted together. Starting with 1/2 cup of the liquid, pour it into your cookie crumbs and mix together with a spoon. Keep adding small amounts of the liquid until the cookie butter is *just* wet enough to stay together. Depending on how dry the cookie is to begin with, you'll need more or less liquid. Really buttery cookies (like the sugar cookies) didn't need nearly as much as the drier Oreo cookies, so just keep checking and stirring as you add the liquid.

Once your cookie butter is blended, allow it to cool in the fridge for an hour or two. If you want to, you can actually stop at this point, and it will taste delicious. But if you want to make the cookie butter smoother and easier to dip things in, then remove the cookie butter from the fridge and stir very small amounts of water (start with 1/8 teaspoon) into the dough. At first it will look like the water is separating from the dough, but just keep stirring and mashing. You should start to notice that the cookie butter loosens up a bit as you stir in more water. Keep adding and stirring until you get to a consistency you like and refrigerate the mixture again.

Store your cookie butter in the fridge and it should be good for at least a week or two. It may be good for even longer but it usually doesn't last long enough to find out!

I love all my cookie butter children equally, *buuuut*, the Oreo is my secret

favorite. I am addicted to chocolate-covered pretzels, so you can imagine how good dipping pretzels into the Oreo cookie butter is. (Elsie ate it with apples one morning for breakfast!) And of course, spooning the cookie butter into jars and adding a simple paper label makes your homemade treat the perfect gift! Especially if you make it from their particularly favorite cookie...which in my case would be the orange-flavored Milano cookies. What cookies would you use to make yours?)

No Bake Banana Cheesecake



Don't throw away your overripe bananas. Put them to use! They help make cheesecake [1] extra creamy and sweet.

Place whipped topping, cream cheese, and sugar in a bowl and blend with an electric mixer.

Mash the bananas separately. Combine bananas with the cream cheese mixture and mix with a spoon until smooth.

Spoon mixture into pie crust, top with sliced bananas if desired, and refrigerate for 3 hours to set.

- 2 Cups non dairy whipped topping
- 16 Ounces cream cheese, softened
- 1/3 Cup granulated sugar
- 2 overripe bananas

- 1 readymade graham cracker crust
- 1 ripe banana (optional for topping)

Blueberry Streusel Cheesecake



Heat oven to 325°F.

Mix 1 1/2 cups flour, 1/3 cup sugar and cinnamon in medium bowl. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Reserve 1/2 cup; press remaining onto bottom of 9-inch springform pan. Bake 25 minutes or until lightly browned.

Beat cream cheese, remaining flour, remaining sugar and vanilla with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour over crust. Top with berries and reserved crumb mixture.

Bake 1 hour 25 minutes to 1 hour 30 minutes or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Notes

Note: You can substitute cream cheese with Neufchatel cheese, or fresh blueberries with 1 (16-ounce) package frozen

blueberries. Garnish with additional berries or cinnamon just before serving.

1 1/2 Cup plus 3 Tablespoons flour, divided

1 1/3 Cup sugar, divided

1/2 Teaspoon ground cinnamon

3/4 Cups cold butter, cut up

4 packages (8 ounces each) PHILADELPHIA Cream Cheese, softened

1 Tablespoon vanilla extract

1 Cup BREAKSTONE'S or KNUDSEN Sour Cream

4 eggs

2 Cups fresh blueberries

Lemon Meringue Cheesecake



Ingredients

Cheesecake

- 1 1/2 cups graham crumbs
- 1/4 cup melted butter
- 3 packages (8oz each) cream cheese
- 2/3 cup sugar
- 3 eggs

Lemon Filling

- 1 cup sugar

- ⅓ cup corn starch
- 6 egg yolks
- 1½ cups water
- 2 lemons, zested & juiced
- 1 tablespoon butter

Meringue

- 4 egg whites
- ½ teaspoon cream of tartar
- ⅓ cup sugar

Instructions

Cheesecake

1. Preheat oven to 350 degrees.
2. Combine melted butter & graham crumbs. Press into a [9" springform pan](#).
3. With mixer on medium, beat cream cheese & sugar until blended. Mix in eggs.
4. Pour cream cheese mixture over crust and bake for 35-40 minutes or just until center is set.
5. Cool 5 minutes, run a butter knife around the edge to loosen. Cool on the counter 1 hour. Refrigerate 4 hours or overnight.

Lemon Filling

1. Preheat oven to 350 degrees.
2. Combine sugar, cornstarch, egg yolks and water in a large saucepan. Whisk constantly over medium heat until mixture reaches a boil. Stir in ½ cup lemon juice & zest from 2 lemons. Let boil 1 minute while stirring.
3. Remove from heat and stir in butter, keep warm.

Meringue

1. Beat egg whites & cream of tartar on medium-high until soft peaks form (ends of peaks will curl when the beaters are lifted out). Continue mixing on medium-high adding in

- sugar a little bit at a time until stiff and glossy peaks form (about 5 minutes).
2. Spread lemon filling over cheesecake layer. Immediately spread meringue over **hot** lemon filling. Be sure the meringue overlaps the edges of the pan slightly to avoid it shrinking.
 3. Bake 10-15 minutes or until browned. Cool at room temperature 1 hour. Refrigerate 4 hours or overnight before serving.

Lindy's Famous Cheesecake



Ingredients

FOR THE CRUST:

- 1 cup flour
- 8 tbsp. unsalted butter, cubed
- $\frac{1}{4}$ cup sugar
- 1 tsp. lemon zest
- $\frac{1}{4}$ tsp. Salt
- 1 egg yolk
- 1 teaspoon vanilla
- (A graham cracker crust can be substituted for the cookie crust)

FOR THE FILLING:

- 2½ lb. cream cheese, softened
- 1¼ cups sugar
- 3 tbsp. flour
- 1½ tsp. orange zest
- 1½ tsp. lemon zest
- ½ tsp. vanilla extract
- 5 whole eggs, plus 2 yolks
- ¼ cup heavy cream

Instructions

For the cookie crust: Combine flour, butter, sugar, zest, salt, yolk, and vanilla in a bowl; rub with fingers until dough forms. Form dough into 2 rounds; wrap each in plastic wrap. Chill for 1 hour. Press 1 dough round onto bottom of a 9" springform pan; pull off pieces from remaining dough and press around sides of pan. Set aside.

For the filling: Heat oven to 500°. Beat cream cheese, sugar, flour, zests, and vanilla in a large bowl on medium-high speed of a hand mixer until smooth. Add eggs and yolks, one at a time, beating after each addition, until smooth; stir in cream. Pour filling into pan, and bake until top begins to brown, about 15 minutes. Reduce heat to 200°, and bake until just set, about 1 hour more. Transfer to a rack, and let cool completely. Cover and refrigerate at least 8 hours or overnight. Remove cake from pan and cut into slices to serve.

Marina Cafe Key Lime Cheesecake

- Prep time: **10 minutes**
- Cook time: **1 hour, 10 minutes**
- Serves: **8**

This Key Lime Cheesecake is yummy!



Ingredients

- 3/4 cup graham cracker crumbs**
- 1/4 cup sugar**
- 1/3 cup butter, melted**
- 2 pounds cream cheese**
- 6 eggs**
- 1 cup butter, melted**
- 2 cup sugar**
- 2 tablespoon vanilla**
- 1 ounce white creme de cacao (I have omitted this, and had good results)**
- 1/4 cup key lime juice**

Instructions

Preheat an oven to 325 degrees. Blend all of the ingredients together in a mixing bowl. Press into the bottom of a 10x3 in spring form pan. Place the crust in the oven and bake until the edges are brown. Remove from the oven and allow to cool.

FILLING:

Soften the cream cheese. Place all of the ingredients in a mixer with a wire whip attachment. Whip on medium speed until the batter is smooth and there are no cream cheese lumps. Pour this mixture into the spring form pan. Place the cake in the oven and cook for 20 minutes reduce the temp to 250. Cook for 30 minutes or until the center is firm to the touch. Turn the oven off and allow the cake to cool in the oven with the door closed for 20 minutes.

Olive Garden Peaches and Cream Cheesecake

- Prep time: 10 minutes
- Cook time: 1 hour, 30 minutes
- Serves: 8

This cheesecake is delicious! The peaches add a wonderful flavor!



Ingredients

•SPONGE CAKE BASE:

- 1 egg
- 1/3 cup sugar
- 1/4 teaspoon vanilla
- 1/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1 pinch salt
- 2 tablespoons water

•FILLING:

- 2 pounds softened cream cheese
- 1 cup sugar
- 4 eggs
- 1 teaspoon all-purpose flour
- 1 teaspoon vanilla
- 1 cup sour cream
- 1/4 cup peach liqueur or peach Schnapps or reserved juice from canned peaches
- 2 cups canned or firm peaches, sliced and drained well

•TOPPING:

- 1 pint whipping cream or equivalent

Instructions

BASE-Preheat oven to 375 degrees. Lightly grease base of 10" spring form pan. Beat whole egg in 1 and 1/2-quart bowl with mixer on high speed for 4 minutes to a thick yellow foam. Mix in sugar on low speed

until smooth. Add flour, water, vanilla, baking powder and salt. Mix on low speed until fully blended. Pour into spring form pan; roll around until level. Bake 16 to 18 minutes on lowest oven rack. Cool to room temp.

FILLING-Preheat oven to 325 degrees. Mix cream cheese, sugar, eggs and flour with electric mixer on high until smooth. Add vanilla, sour cream and peach flavoring and mix on medium until smooth and thick. Fold in peach slices carefully; distribute evenly. Pour cheesecake filling onto cooled sponge cake base. Bake 70 minutes on lower oven rack. Turn off oven, open oven door to broil position and let cake remain 40 minutes. Cool to refrigerated temperature.

TOPPING-Top with fresh whipped cream or equivalent and serve. Store up to 2 days in the fridge.

Olive Garden Apple Praline Cheesecake

- Prep time: **25 minutes**
- Cook time: **1 hour, 20 minutes**
- Serves: **10**

This is a wonderfully delicious!

Ingredients

- 1 cup graham cracker crumbs**
- 2 tablespoons sugar**
- 2 tablespoons butter**
- APPLE MIX:**
- 1/4 cup butter**
- 1/2 cup light brown sugar**
- 2 pounds Red delicious apples, peeled, cored, and diced into 1/2" pieces**
- 1 teaspoon cinnamon**



- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- PRALINE TOPPING:
- 1 and 1/2 cup dark brown sugar
- 1/2 cup softened butter
- 1 cup pecan pieces
- APPLE CHEESECAKE
- 16 ounces softened cream cheese
- 1/2 cup granulated sugar
- 3 large eggs
- 1 cup heavy whipping cream

Instructions

CRUST-Melt butter. Stir in the crumbs and sugar until thoroughly blended. Press into the bottom of a 9" spring form pan. Set aside.
 APPLE MIX-In a Dutch oven, melt butter over low heat; add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft but still hold their shape. Cool mixture to room temperature and reserve.

TOPPING-In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve.

CHEESECAKE-In a large bowl with an electric mixer, cream together sugar and cream cheese on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the cream and continue beating until the mixture is thick and creamy. Gently stir in the cooled apple mix by hand. Pour into the prepared spring form pan. Spread praline topping over the top. Bake at 350 degrees for 1 hour and 20 minutes. Cool to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.
 Yield: 16 servings

THE EASIEST AND BEST SOPAPILLA CHEESECAKE



INGREDIENTS

- 2 packages refrigerated crescent rolls
- 2 (8 oz) packages cream cheese (I used low fat)
- 1 cup sugar
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup cinnamon and sugar

INSTRUCTIONS

1. Preheat oven to 350.
2. Press one package of crescent rolls into a 9x13 pan, making sure it is evenly pressed over the entire pan.
3. Beat cream cheese, sugar, vanilla, and cinnamon together.
4. Spread over crescent rolls.
5. Take second package of crescent rolls and separate the crescent rolls. You are going to press them over the cheesecake layer to create a layer that completely covers the filling. We press them together and out on a cutting board before placing over filling, but do whatever works.
6. Melt butter and pour over second crescent roll layer.
7. Sprinkle cinnamon and sugar over the butter.

8. Bake for 30 minutes.

9. Eat warm (it will be a hot mess!) or let cool and chill for several hours before serving. I prefer the chilled version so I store mine in the fridge, but the boys like it room temp. Once again, personal preference.

Warm Fudge-Filled Cheesecake

Prep time: 10 minutes

Cook time: 1 hour, 15 minutes

Serves: 10

This cheesecake is a real treat.



Ingredients

- 1/2 cup butter or margarine, softened
- 1/3 cup sugar
- 1 cup all-purpose flour
- 1 tablespoon vanilla, divided
- 2/3 cup chopped pistachios
- 4 (8-ounce) packages cream cheese, softened
- 1 1/2 cups sugar
- 4 large eggs
- 1 (12-ounce) package semisweet chocolate mini-morsels
- Sweetened whipped cream (optional)
- Garnish: chocolate shavings

Instructions

Beat butter at medium speed with an electric mixer until creamy; add 1/3 cup sugar, beating well. Gradually add flour, beating at low speed until blended. Stir in 1 teaspoon vanilla and pistachios. Press into

bottom and 1 1/2 inches up sides of a 9-inch spring form pan.

Bake at 350° for 12 to 15 minutes or until golden. Cool on a wire rack.

Beat cream cheese at medium speed with an electric mixer until light and fluffy; gradually add 1 1/2 cups sugar, beating well. Add eggs, 1 at a time, beating just until yellow disappears. Stir in remaining 2 teaspoons vanilla.

(Do not over mix.)

Pour half of batter into crust; sprinkle with chocolate morsels to within 3/4 inch of edge. Pour in remaining batter, starting at outer edge and working toward center. Place cheesecake on a baking sheet.

Bake at 350° for 1 hour or until set. Cool on a wire rack 1 hour. Serve slightly warm with sweetened whipped cream, if desired. Garnish, if desired.