

101 Top Rated Recipes



EFFORTLESS GOURMET CHEESECAKE RECIPES

101 of the Best Cheesecake Recipes Including
Flavored Cheesecakes, Layered Cheesecakes,
Fruit Toppings, Specialty Cheesecakes and Much More!



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Cheesecake Recipes

101 of the Best Cheesecake Recipes Including Flavored Cheesecakes, Layered Cheesecakes, Fruit Toppings, Specialty Cheesecakes and Much More!

By Jenni Fleming

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Award Winning Classic Cheesecake



Ingredients For the Crust: 2 cups finely ground graham crackers 1/2 teaspoon ground cinnamon 1 stick unsalted butter, melted For the Filling: 2 (8-ounce) blocks cream cheese, softened 3 eggs 1 cup sugar 1 pint sour cream 1 lemon, zested 1 dash vanilla extract **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine all crust ingredients until combined.
3. Pour the crumbs into a greased 8 inch springform pan, and press into the base and 1 inch up the sides. Refrigerate for 5 minutes.
4. Meanwhile, in a separate mixing bowl, beat together cream cheese until smooth. Add in eggs and beat until combined. Add sugar and beat until creamy. Beat in sour cream, lemon zest and vanilla until just combined.
5. Place the cheesecake pan on a large piece of aluminum foil and fold up the sides around it. Place pan in a large roasting pan. Pour boiling water into the roasting pan until the water is halfway up the sides of the cheesecake pan.
6. Bake for 45 minutes. Allow to cool in pan for 30 minutes. Chill in refrigerator, loosely covered, for 6 hours.

Chocolate Truffle Cheesecake

Ingredients 1 1/2 cups crushed 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 For Ganache: 1 cup whipping cream 1 (4-oz.) semisweet chocolate baking bar, coarsely chopped 1 (4-oz.) dark chocolate baking bar, coarsely chopped

Directions

1. Preheat oven to 300F.
2. In a small bowl, combine crushed cookies and butter and press into the bottom of a 9 inch springform pan.
3. Melt chocolate and cream together in a sauce pan or in the microwave.
4. In a large mixing bowl, beat cream cheese until smooth. Beat in condensed milk, vanilla and eggs, 1 at a time, until blended. Pour mixture into crust.
5. Bake for 60 to 65 minutes, until center is set. Let cheesecake cool in unheated oven for 30 minutes with door ajar. Cover and chill overnight.
6. In a small saucepan, bring cream to a boil. Transfer to a food processor and combine with chocolate until smooth.
7. Cool slightly and pour over chilled cheesecake. Garnish with fresh raspberries.

Brandy Alexander Cheesecake

Ingredients 1 (10-oz.) box chocolate-flavored graham crackers, crushed 6 tablespoons butter, melted 1 1/4 cups sugar plus 2 tablespoons sugar, divided 4 (8-oz.) packages cream cheese, softened 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 **Directions**

1. Preheat oven to 325F.
2. In a small bowl, combine crushed graham crackers, butter and 1 tablespoon sugar and press into the bottom and halfway up the sides of a 9 inch springform pan. Freeze for 10 minutes.
3. Meanwhile, in a large mixing bowl, beat together cream cheese, 1 1/4 cups sugar and cornstarch until smooth and creamy. Add in eggs one at a time and beat until just combined. Add in 3 tablespoons brandy and 3 tablespoons crème de cacao. Pour batter into crust.
4. Bake for 60 minutes, until center is almost set.
5. Meanwhile, during final 2 minutes of baking, stir together sour cream and remaining sugar, brandy and crème de cacao. Spread over top of cheesecake.
6. Bake an additional 8 minutes. Cool completely then cover and chill overnight.
7. Garnish suggestion – raspberries, blackberries, currants and strawberries.

White Chocolate Raspberry Cheesecake

Ingredients 1 cup chocolate cookie crumbs 1/4 cup butter, melted 1 (10 ounce) package frozen raspberries 1/2 cup plus 5 tablespoons white sugar, divided 2 teaspoons cornstarch 1/2 cup water 2 cups white chocolate chips 1/2 cup half and half 3 (8 ounce) packages cream cheese, softened 3 eggs 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 325F.
2. In a small bowl, combine cookie crumbs, 3 tablespoons sugar and butter and press into the bottom of a 9 inch springform pan.
3. In a small saucepan, bring to a boil raspberries, 2 tablespoons sugar, cornstarch and water. Boil 5 minutes, until sauce thickens. Strain to remove seeds.
4. In a double boiler melt white chocolate chips with half and half over low heat, stirring until smooth.
5. In a large mixing bowl, beat together cream cheese with remaining sugar until smooth. Beat in eggs one at a time followed by vanilla and melted white chocolate.
6. Pour half of the batter into crust. Spoon 3 tablespoons raspberry sauce into batter, then top with remaining batter and finally 3 more tablespoons sauce. Swirl batter with a knife to make create marbled effect. Refrigerate remaining sauce.
7. Bake 55 to 60 minutes, until center is set. Cover and chill overnight.
8. Warm remaining sauce and pour over top.

Tiramisu Cheesecake



Ingredients 1 (12 ounce) package ladyfinger cookies, crushed 4 tablespoons butter, melted 4 tablespoons Kahlua coffee flavored liqueur 3 (8 ounce) packages cream cheese 1 (8 ounce) container mascarpone cheese 1 cup white sugar 2 eggs 4 tablespoons all-purpose flour 1 (1 ounce) square semisweet chocolate, grated **Directions**

1. Preheat oven to 350F.
2. In a small bowl, combine crushed cookies, butter and 2 tablespoons Kahlua and press into the bottom of a 9 inch springform pan.
3. In a large mixing bowl, beat together cream cheese, mascarpone and sugar until smooth and creamy. Add in remaining Kahlua and eggs, 1 at a time, then flour, mixing until just combined. Pour batter into crust.
4. Place a pan of water on the bottom rack of the oven. Bake cheesecake on center rack for 40 to 45 minutes, until center is just set. Cool in unheated oven with door ajar for 20 minutes. Cover and refrigerate

overnight.

5. Garnish with grated chocolate.

Vanilla Mousse Cheesecake

Ingredients 40 Nilla Wafers, crushed 3 tablespoons butter, melted 4 (8 ounce) packages cream cheese, softened, divided 1 cup sugar, divided 4 teaspoons vanilla, divided 3 eggs 1 (8 ounce) tub whipped topping **Directions**

1. Preheat oven to 325F.
2. In a small bowl, combine wafer crumbs and butter and press into the bottom of a 9 inch springform pan.
3. In a large mixing bowl, beat together 3 packages of cream cheese, $\frac{3}{4}$ cup sugar and 3 teaspoons vanilla until creamy. Add 1 egg at a time until just combined. Pour batter into crust.
4. Bake 50 to 55 minutes, until center is just set. Cool in pan.
5. Meanwhile, beat remaining cream cheese, sugar and vanilla until glossy. Whisk in whipped topping and spread over cheesecake. Chill overnight.

Lemon Bar Cheesecake

Ingredients 2 cups all-purpose flour 1/2 cup powdered sugar 1/4 teaspoon salt 1/2 cup cold butter, cubed 2 egg yolks 2 Tbsp. ice-cold water 4 (8-oz.) packages cream cheese, softened 1 cup granulated sugar 4 large eggs 2 teaspoons vanilla extract For Lemon Curd: 6 lemons to produce 1 cup juice and 2 tablespoons zest 1/2 cup butter, softened 2 cups sugar 4 eggs **Directions**

1. To make lemon curd, in a medium mixing bowl, combine butter and sugar until glossy. Add lemon juice, zest and eggs and beat until combined. Mixture will appear curdled.
2. Transfer to a large saucepan. Cook on medium heat, stirring occasionally until sauce thickens. Cover and refrigerate overnight.
3. In a large bowl, whisk together flour, powdered sugar and salt. Transfer to a food processor. Add butter and pulse until crumbly.
4. In a small bowl, whisk together egg yolk and 1 tablespoon water and add to food processor mixture. Process until a dough is formed. Add 1 tablespoon of water if necessary. Shape dough into a disk, cover and chill overnight.
5. On a floured surface, roll dough into a 14 inch circle and place into a greased 9 inch springform pan, pressing into bottom and up sides. Trim excess dough and chill 30 minutes.
6. Preheat oven to 325F.
7. In a large mixing bowl, beat cream cheese until smooth. Add in sugar then eggs one at a time. Beat in vanilla until combined. Pour 2/3 of the batter into the crust. Spoon 1 cup lemon curd on top of batter and swirl with a knife. Pour in remaining batter.
8. Bake for 70 minutes, until center is set. Let cake sit in unheated oven with door ajar for 20 minutes. Cover and chill overnight. Top with remaining lemon curd.
9. Suggested garnish – sugar coated lemon slices.

Double Layer Pumpkin Cheesecake



Ingredients 2 (8 ounce) packages cream cheese, softened 1/2 cup white sugar 1/2 teaspoon vanilla extract 2 eggs 1 (9 inch) prepared graham cracker crust 1/2 cup pumpkin puree 1/2 teaspoon ground cinnamon 1 pinch ground cloves 1 pinch ground nutmeg **Directions**

1. Preheat oven to 325F.
2. In a large bowl, beat together cream cheese, vanilla and milk until smooth. Add in eggs one at a time until combined and glossy. Pour 1 cup batter into crust. Set remaining batter aside.
3. In a small bowl, mix together pumpkin, cinnamon, cloves and nutmeg. Stir into remaining batter and pour into crust on top of first layer.
4. Bake for 35 to 40 minutes, until center is set. Chill overnight.
5. Cover with whipped topping and serve.

Caramel Macchiato Cheesecake

Ingredients 2 cups graham cracker crumbs 1/2 cup butter, melted 1 cup plus 2 tablespoons white sugar, divided 3 (8 ounce) packages cream cheese, softened 3 eggs 1 (8 ounce) container sour cream 1/4 cup brewed espresso 2 teaspoons vanilla extract **Directions**

1. Preheat oven to 350F.
2. In a large bowl, combine graham cracker crumbs, butter and 2 tablespoons sugar until well combined. Press into the bottom, and 1 inch up the sides of a greased, 9 inch springform pan.
3. Bake crust for 8 minutes. Remove from oven to cool. Reduce temperature to 325F.
4. In a large mixing bowl, beat cream cheese until smooth. Add in remaining sugar and 1 egg at a time until combined. Stir in sour cream, espresso and vanilla. Pour batter into crust.
5. Bake for 65 minutes, then let cake cool in unheated oven with door ajar for 20 minutes. Cover and chill overnight.
6. Serve topped with whipped cream.
7. Garnish suggestion – caramel ice cream or caramel drizzle.

Almond Joy Cheesecake

Ingredients 1 1/2 cups graham cracker crumbs 1 1/2 cups sweetened flaked coconut, toasted 1/2 cup sliced almonds, toasted 1/4 cup sugar 1/2 cup unsalted butter, melted For the filling: 4 8-ounce packages of cream cheese, at room temperature 1 cup sugar 4 large eggs 1 cup sweetened flaked coconut, toasted 1 tablespoon coconut extract 1 cup sliced almonds, toasted For the glaze: 1 cup semisweet chocolate chips 3/4 cup heavy cream 1 1/2 teaspoons vanilla extract Whole roasted almonds, toasted coconut, whipped cream, for garnish **Directions**

1. Preheat oven to 350F.
2. In a food processor, pulse graham crackers, almonds, coconut and sugar to a fine crumb. Add in butter. Press into the bottom, and 1 inch up the sides of a greased, 9 inch springform pan.
3. Bake 12 minutes. Set aside. Reduce oven to 325F.
4. In a large mixing bowl, beat together cream cheese and sugar until smooth. Add eggs 1 at a time, then coconut and coconut extract. Fold in almonds until combined. Pour batter into crust.
5. Bake for 75 minutes.
6. Meanwhile, to make the glaze, in a small saucepan melt chocolate chips with cream and vanilla over medium heat until smooth and creamy. Remove from heat and cool to room temperature. Pour glaze evenly over cheesecake.
7. Cover lightly and chill overnight
8. Garnish with almond slivers, coconut and whipped cream.

Carrot Cake Cheesecake

Ingredients

For the cheesecake:

16 ounces cream cheese, at room temperature 3/4 cup sugar
2 1/2 teaspoons vanilla extract 1 tablespoon flour
3 eggs

For the carrot cake:

3/4 cup vegetable oil
1 cup sugar
2 eggs
1 1/2 teaspoon vanilla extract 1 cup flour
1 teaspoon baking soda
1 1/2 teaspoon ground cinnamon 1 teaspoon ground nutmeg
1/2 teaspoon ginger
8 oz can crushed pineapple, packed in 100% juice, drained well, reserve juice 1 cup grated carrots
1/2 cup shredded coconut
1/2 cup chopped walnuts

For the Pineapple Cream Cheese Frosting: 2 ounces cream cheese, softened 1 tablespoon butter, softened 1 3/4 cup confectioners' sugar 1 teaspoon vanilla extract 1 tablespoon reserved pineapple juice **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat together cream cheese and sugar until smooth. Mix in flour, eggs and vanilla until thoroughly combined. Set aside.
3. To prepare cake batter, in a large bowl combine oil, sugar, eggs and vanilla. Gradually add in flour, baking soda, cinnamon, nutmeg and ginger until well combined. Stir in pineapple, carrots, coconut and walnuts.
4. Pour 1 1/2 cups of carrot cake batter into the bottom of a lightly greased, 9 inch springform pan. Drop spoonfuls of cream cheese batter onto the cake batter, using a total of 1/4 of the batter. Spoon remaining carrot cake batter over top then remaining cream cheese batter.

5. Bake for 1 hour, or until cake is set. Cool, cover and chill 1 hour.
6. In a medium mixing bowl, cream together all frosting ingredients until smooth. Frost cheesecake then cover and chill overnight.

Crème Brule Cheesecake

Ingredients For Crust: 1 1/2 cups finely crushed graham crackers 1/4 cup dark brown sugar 5 tbs butter, melted 1 tsp vanilla For Cheesecake: 2 8-ounce packages of Cream Cheese, at room temperature 1/2 cup sour cream 1/4 cup heavy whipping cream 1 Tablespoons corn starch 1/2 cup sugar 2 large eggs, at room temperature 1 tsp vanilla extract Crème Brûlée 2 cups of heavy whipping cream 4 tbs of sugar plus 1/2 cup extra-fine sugar for burning 5 large egg yolks 1 tsp vanilla extract **Directions**

1. Preheat oven to 300F.
2. In a food processor, pulse graham crackers, and brown sugar to a fine crumb. Add in butter and vanilla. Press into the bottom, and half way up the sides of a greased, 9 inch springform pan. Set aside.
3. In a large mixing bowl, beat cream cheese until smooth. Add in vanilla and heavy cream, then eggs one at a time. Mix in sour cream, cornstarch and sugar until well combined. Pour batter into crust. Bake for 14 minutes.
4. Meanwhile, in a saucepan over medium heat, combine heavy cream and 4 tablespoons sugar and bring to a boil, stirring occasionally.
5. In a small mixing bowl, beat egg yolks and vanilla until glossy. Pour in cream mixture very slowly so the eggs do not cook, beating continuously.
6. Pour the mixture over the partially cooked cheesecake very gently. Bake for an additional 45 minutes. Cool, cover and chill overnight.
7. Sprinkle extra-fine sugar over cheesecake and using a cooking torch, brown the sugar.

Key Lime Cheesecake



Ingredients Lime custard: 6 large egg yolks 3/4 cup sugar 6 tablespoons fresh Key lime juice 1 teaspoon grated Key lime peel Crust 1 3/4 cups graham cracker crumbs 1/4 cup sugar 1/2 teaspoon salt 1/2 cup unsalted butter, melted Filling 2 (8-ounce) packages cream cheese, room temperature 2/3 cup plus 3 tablespoons sugar 2 large eggs 3 tablespoons fresh Key lime juice 1 tablespoon grated Key lime peel 1 16-ounce container sour cream **Directions**

1. Preheat oven to 350F.
2. Whisk together all ingredients for custard in a large saucepan over medium heat and bring to a boil, stirring continuously. Reduce heat and cook additional 8 minutes, until sauce thickens. Cool to room temperature.
3. In a large mixing bowl, combine graham cracker crumbs, sugar, salt and butter. Press into bottom and 1 inch up the sides of a 9 inch springform pan.
4. Bake crust for 5 minutes.
5. Beat together cream cheese, 2/3 cup sugar, eggs, lime juice and lime peel until smooth and creamy.
6. Spoon custard mixture into crust and spread evenly. Carefully spoon filling over top.

7. Set cheesecake pan in a large baking pan full of water, enough to come 1 inch up the sides.
8. Bake 45 minutes, until center is almost set.
9. In a medium bowl, stir together sour cream and remaining sugar. Spoon over hot cheesecake. Bake an additional 10 minutes. Cool, cover and refrigerate.
10. Garnish suggestion – fresh lime slices.

Banana Pudding Cheesecake

Ingredients For Crust: 1 1/2 cups finely crushed vanilla wafers 1/2 cup chopped pecans 1/4 cup butter, melted 17 whole vanilla wafers 1/2 cup coarsely crushed 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 **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, stir together 1 1/2 cups vanilla wafers, pecans and butter. Press into the bottom of a greased, 9 inch springform pan. Stand 17 whole vanilla wafers around the edge of the pan, pressing gently into the crust to secure. Bake for 10 minutes.
3. In a small saucepan, combine bananas, lemon juice and sugar over medium-high heat until sugar has dissolved.
4. Meanwhile, in a large mixing bowl, beat cream cheese until smooth. Add in sugar and eggs, one at a time, then vanilla. Stir in banana mixture. Pour batter into crust.
5. Bake 50 to 55 minutes, until center is almost set. Sprinkle top with remaining crushed vanilla wafers. Cool, cover and refrigerate overnight.
6. Garnish suggestion – vanilla wafers, whipped cream and banana slices dipped in lemon juice.

Chocolate Cappuccino Cheesecake

Ingredients

For Crust:

1 cup chocolate cookie crumbs
1/4 cup butter, softened
2 tablespoons white sugar
1/4 teaspoon ground cinnamon
3 (8 ounce) packages cream cheese, softened 1 cup white sugar
3 eggs
8 (1 ounce) squares semisweet chocolate 2 tablespoons whipping cream
1 cup sour cream
1/4 teaspoon salt
2 teaspoons instant coffee granules dissolved in 1/4 cup hot water 1/4 cup
Kahlua coffee flavored liqueur 2 teaspoons vanilla extract

For Flavored Whipped Cream:

1 cup heavy whipping cream
2 tablespoons powdered sugar
2 tablespoons Kahlua coffee-flavored liqueur **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, stir together chocolate cookie crumbs, butter, 2 tablespoons sugar and cinnamon. Press into the bottom of a greased, 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese until smooth. Add in 1 cup sugar and eggs, one at a time, beating until creamy.
4. Melt chocolate with whipping cream in double boiler. Stir until smooth. Add to cream cheese mixture. Stir in sour cream, salt, coffee, Kahlua and vanilla until well combined. Pour batter into crust.
5. Bake for 45 minutes, until center is almost set. Cool in unheated oven with door ajar for 45 minutes. Cover and chill overnight.
6. To make flavored whipped cream, in a large mixing bowl, beat whipping cream to soft peaks. Add in powdered sugar and Kahlua. Top cheesecake with flavored whipped cream.

Autumn Apple Cheesecake

Ingredients For Crust: 1 cup graham cracker crumbs 1/2 cup finely chopped pecans 3 tablespoons white sugar 1/2 teaspoon ground cinnamon 1/4 cup unsalted butter, melted 2 (8 ounce) packages cream cheese, softened 1/2 cup white sugar 2 eggs 1/2 teaspoon vanilla extract 4 cups apples - peeled, cored and thinly sliced 1/3 cup white sugar 1/2 teaspoon ground cinnamon 1/4 cup chopped pecans **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, stir together graham cracker crumbs, pecans, sugar, cinnamon and butter. Press into the bottom of a greased, 9 inch springform pan. Bake crust for 10 minutes.
3. In a large mixing bowl, combine cream cheese and sugar until smooth. Beat in eggs one at a time, then vanilla. Pour into crust.
4. In a small bowl, combine sugar and cinnamon. Toss mixture with apples to coat. Spoon over batter and sprinkle with chopped pecans.
5. Bake 60 to 70 minutes, until center is just set. Cool, cover and refrigerate overnight.
6. Garnish suggestion – fresh apple slices coated with cinnamon and sugar.

Sopapilla Cheesecake

Ingredients 3 (8 ounce) packages cream cheese, softened 2 cups white sugar, divided 1 1/2 teaspoons vanilla extract 2 (8 ounce) cans crescent roll dough 1/2 cup melted butter 1 teaspoon ground cinnamon 1/4 cup sliced almonds

Directions

1. Preheat oven to 350F.
2. In a large mixing bowl, beat cream cheese with 1 ½ cups sugar and vanilla until glossy. Set aside.
3. On a lightly floured surface, roll the crescent roll dough into 2 rectangles, each 9 x 13 inches. Place one into the bottom of a 9 x 13 inch baking dish.
4. Pour cream cheese mixture over dough. Cover with remaining piece of dough.
5. Drizzle melted butter over top.
6. In a small bowl, combine remaining sugar with cinnamon. Sprinkle over top, then almonds.
7. Bake 45 minutes, until dough is puffed and golden brown. Cool completely in pan.

Red Velvet Cheesecake

Ingredients For the Crust: 1 1/2 cups finely crushed chocolate wafer cookies 5 tablespoons unsalted butter, melted 1/3 cup sugar Pinch of salt For the filling: 4 8 -ounce packages cream cheese, softened 1 1/4 cups sugar 1 tablespoon fresh lemon juice 1 teaspoon vanilla extract 2 tablespoons all-purpose flour 4 large eggs 1 tablespoon unsweetened cocoa powder 1 teaspoon red food coloring

Directions

1. Preheat oven to 350F.
2. In a large bowl, combine crushed cookies, butter, sugar and salt. Press into the bottom and 1 inch up the sides of a 9 inch springform pan. Bake 10 minutes. Reduce heat to 325F.
3. Meanwhile, in a large mixing bowl, beat cream cheese, sugar, lemon juice and vanilla until smooth. Add flour, then eggs, one at a time. Transfer 2 cups of batter to a medium bowl. Stir cocoa powder and food coloring into bowl.
4. Pour red batter into crust, followed by white batter. Using a knife, swirl the batters together very gently.
5. Bake for 80 minutes, until center is almost set. Cool in unheated oven for 20 minutes. Cover and refrigerate overnight.
6. Garnish suggestion – cream cheese frosting.

Oreo Cookie Cheesecake



Ingredients 24 Oreo Cookies 3 tablespoons butter, melted 3 packages cream cheese, softened 3/4 cup sugar 1 teaspoon vanilla 3 eggs **Directions**

1. Preheat oven to 350F.
2. Finely crush 16 of the Oreo cookies. In a large bowl, combine crushed cookies and butter. Press into the bottom of a 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add in eggs, one at a time. Coarsely crush the remaining cookies and stir half into the batter. Pour batter into crust. Sprinkle remaining cookies on top.
4. Bake 45 minutes, until center is almost set. Cool, cover and chill overnight.
5. Garnish suggestion – Oreo cookie chunks.

S'mores Cheesecake

Ingredients CRUST: 2-1/4 cups graham cracker crumbs 1/3 cup sugar 1/2 cup butter, melted FILLING: 2 packages (8 ounces) cream cheese, softened 1 can (14 ounces) sweetened condensed milk 2 teaspoons vanilla extract 3 eggs, lightly beaten 1 cup semisweet chocolate chips 1 cup miniature marshmallows TOPPING: 1 cup miniature marshmallows 1/2 cup semisweet chocolate chips 1 tablespoon shortening **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine graham cracker crumbs, sugar and butter. Press into the bottom and halfway up the sides of a greased 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese, condensed milk and vanilla until smooth. Add in eggs until just combined. Fold in chocolate chips and marshmallows. Pour batter into crust.
4. Bake for 40 to 45 minutes, until center is almost set. Sprinkle with remaining 1 cup marshmallows and bake 5 minutes longer, until marshmallows are puffed.
5. Meanwhile, in a small saucepan, melt chocolate chips with shortening until smooth. Drizzle over marshmallows. Cool, cover and chill overnight.

Pina Colada Cheesecake

Ingredients CRUST: 15 shortbread cookies, crushed 1 cup flaked coconut, toasted 3 tablespoons butter, melted FILLING: 3 packages (8 ounces) reduced-fat cream cheese 3/4 cup sugar 3/4 cup cream of coconut 3 tablespoons 2% milk 3/4 teaspoon rum extract 3 eggs, lightly beaten TOPPING: 1/2 fresh pineapple, peeled and cored, thinly sliced 3 tablespoons apple jelly, warmed **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine crushed cookies, coconut and butter. Press into the bottom of a 9 inch springform pan. Bake for 8 minutes.
3. In a large bowl, beat cream cheese and sugar until smooth. Add in cream of coconut, milk and rum extract. Beat in eggs until just combined. Pour into crust.
4. Place springform pan into baking pan filled with water.
5. Bake 80 to 90 minutes, until center is just set. Cool, cover and chill overnight.
6. Brush warm apple jelly over pineapple slices. Chill 1 hour.
7. Garnish suggestion – edible flower petals.

White Chocolate Cranberry Cheesecake

Ingredients CRUST

1 (9-oz.) package chocolate wafer cookies, finely ground 1/2 (4-oz.) semisweet chocolate baking bar, chopped 1/2 cup butter, melted 1/3 cup sugar 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 TOPPING

1 (12-oz.) package fresh cranberries 1 cup sugar 1/2 cup seedless raspberry jam 1/4 cup water **Directions**

1. Preheat oven to 350F.
2. In a large bowl, combine crushed cookies, chocolate, butter and sugar. Press into the bottom and up the sides of a 9 inch springform pan. Bake for 10 minutes. Reduce heat to 325F.
3. Melt white chocolate with whipping cream in a saucepan or in the microwave.
4. In a large mixing bowl, beat cream cheese, flour and sugar until smooth. Add in eggs, one at a time, until just combined. Stir in cranberries, chocolate, amaretto liqueur and whipping cream mixture. Pour batter into crust.
5. Bake for 30 to 35 minutes, until center is just set. Cool, cover and refrigerate overnight.
6. For topping, bring water, cranberries and sugar to a boil in a medium saucepan. Boil for 8 minutes, stirring often, until sauce thickens. Remove from heat and stir in jam. Cool, cover and chill overnight. Top cheesecake to prepare.
7. Garnish suggestion – fresh mint leaves.

Egg Nog Cheesecake

Ingredients CRUST: 12 ounces gingersnaps, finely ground 1/4 cup sugar 1/4 cup melted butter 32 ounces low-fat cream cheese 4 large eggs 2 cups refrigerated eggnog, divided 2 cups powdered sugar 2 tablespoons all-purpose flour 1 cup whipping cream **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine crushed cookies, sugar and butter. Press into the bottom of a 9 inch springform pan.
3. In a large bowl, beat cream cheese until smooth. Add in eggs one at a time until just combined. Mix in 1 ½ cups eggnog. Fold in powdered sugar and flour. Pour into crust.
4. Bake for 60 minutes. Cool in unheated oven with door ajar. Cover and chill overnight.
5. Beat whipping cream to stiff peaks. Fold in remaining eggnog and spread over cheesecake.
6. Garnish suggestion – fresh ground nutmeg.

Turtle Cheesecake



Ingredients 24 Oreo Cookies, finely crushed 6 Tablespoons butter, melted 1 package (14 oz.) Kraft Caramels 1/2 cup milk 1 cup chopped pecans 3 packages (8 oz.) cream cheese, softened 3/4 cup sugar 1 Tablespoon vanilla 3 eggs 2 ounces semi-sweet chocolate **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine crushed cookies and butter. Press into the bottom and 2 inches up the side of a 9 inch springform pan.
3. In a saucepan or in the microwave, melt caramels with milk. Stir in nuts and pour half of mixture into crust. Refrigerate crust for 10 minutes, and remaining caramel mixture for later use.
4. In a large bowl, beat cream cheese, sugar and vanilla until smooth. Add in eggs one at a time until just combined. Pour over caramel layer.
5. Bake 65 to 70 minutes, until center is almost set. Cool, cover and refrigerate.
6. Heat reserved caramel and pour over cheesecake. Melt chocolate and drizzle over caramel.

Fresh Rhubarb Cheesecake

Ingredients 1 (9 inch) unbaked pie shell 3 cups chopped fresh rhubarb 1 cup white sugar plus 2 tablespoons 3 tablespoons all-purpose flour 1 (8 ounce) package cream cheese, softened 2 eggs 1 (8 ounce) container sour cream 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 400F.
2. In a medium bowl, toss rhubarb with ½ cup sugar and flour. Pour into pie shell.
3. Bake 15 minutes. Remove and cool. Lower oven to 350F.
4. In a large mixing bowl, beat together cream cheese and ½ cup sugar until smooth. Add in eggs one at a time until just combined. Pour mixture into pie shell over rhubarb.
5. Bake 30 minutes, until just set. Remove from oven and set aside.
6. In a small bowl, combine sour cream, 2 tablespoons sugar and vanilla. Spread over cheesecake while still hot. Cool, cover and chill overnight.
7. Garnish suggestion – fresh strawberry slices.

Quick and Easy Pineapple Cheesecake

Ingredients 30 vanilla wafers, finely crushed 3 tablespoons butter or margarine, melted 1/2 teaspoon ground cinnamon 1 envelope Knox unflavored gelatin 1 can (8 oz.) crushed pineapple, drained, liquid reserved 3 packages (8 oz.) cream cheese, softened 3/4 cup sugar 1 tub (8 oz.) whipped topping, thawed **Directions**

1. Preheat oven to 400F.
2. In a large bowl, combine crushed wafers, butter and cinnamon. Press into the bottom of a 9 inch springform pan.
3. In a small saucepan, stir together gelatin and reserved pineapple liquid over low heat, until gelatin is dissolved.
4. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in gelatin mixture. Refrigerate until slightly thickened.
5. Whisk pineapple and whipped topping into cream cheese mixture. Spoon into crust. Cover, and chill overnight.

Nutella Cheesecake

Ingredients 2 (8 ounce) packages cream cheese, room temperature 1/4 cup white sugar 1 (13 ounce) jar Nutella 1/4 teaspoon vanilla extract 1/2 tub (4 ounces) whipped topping 1 (9 inch) prepared graham cracker crust **Directions**

1. In a large mixing bowl, beat cream cheese and sugar until smooth. Mix in Nutella and vanilla until well combined. Fold in whipped cream and spoon into crust.
2. Cover and chill overnight to set.
3. Garnish suggestion – whipped topping.

Double Chocolate Cheesecake



Ingredients For Crust: 1 1/2 cups chocolate cookie crumbs 2 tablespoons white sugar 1/4 cup butter, melted 1/4 cup semisweet chocolate chips 1/4 cup heavy whipping cream 3 (8 ounce) packages cream cheese, softened 1 cup white sugar 1/3 cup unsweetened cocoa powder 3 eggs 1 teaspoon vanilla extract For Topping: 1 1/2 cups semisweet chocolate chips 1/4 cup heavy whipping cream 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine cookie crumbs, sugar and butter. Press into the bottom and 1 1/2 inches up the sides of a greased, 9 inch springform pan.
3. Bake for 10 minutes. Remove and reduce heat to 325F.
4. In a small saucepan, heat chocolate chips with whipping cream until smooth. Remove from heat.
5. In a large mixing bowl, beat cream cheese and sugar until smooth. Add cocoa and eggs, one at a time until just combined. Stir in vanilla and chocolate mixture. Pour into crust.
6. Bake for 45 to 50 minutes, until center is almost set.
7. To make topping, heat whipping cream and vanilla over medium heat.

Pour over chocolate chips in a small bowl and stir until melted and smooth. Spread over cheesecake. Cool, cover and chill overnight.

8. Garnish suggestion – fresh raspberries and mint leaves.

Cheesecake Brownies

Ingredients 1 (19.8 ounce) package brownie mix 1 (8 ounce) package cream cheese 1 egg 1/3 cup white sugar **Directions**

1. Prepare brownie mix as instructed on package. Preheat oven as noted.
2. Spread the brownie batter into a lightly greased 9 x 13 inch baking pan.
3. In a large mixing bowl, beat cream cheese, egg and sugar until smooth. Spoon over top of brownie batter, and swirl together using a knife.
4. Bake according to brownie instructions.

Bailey's Irish Cream Chocolate Cheesecake

Ingredients For Crust: 1 1/2 cups chocolate cookie crumbs 1/3 cup powdered sugar 1/3 cup unsweetened cocoa powder 1/4 cup butter 3 (8 ounce) packages cream cheese, softened 1 1/4 cups white sugar 1/4 cup unsweetened cocoa powder 3 tablespoons all-purpose flour 3 eggs 1/2 cup sour cream 1/4 cup Bailey's Irish cream liqueur **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine cookie crumbs, powdered sugar, cocoa powder and butter. Press into the bottom of a greased, 9 inch springform pan.
3. Bake for 10 minutes. Set aside. Increase oven temperature to 450F.
4. In a large mixing bowl, beat together cream cheese, sugar, cocoa powder and flour until smooth. Add eggs one at a time until just combined. Blend in sour cream and Bailey's Irish Cream. Pour into crust.
5. Bake for 10 minutes. Reduce heat to 250F and continue to bake for an additional 60 minutes. Cool, cover and chill overnight.
6. Garnish suggestion – chocolate shavings and crushed chocolate cookie crumbs.

Mini Cheesecakes

Ingredients 12 vanilla wafers 2 (8 ounce) packages cream cheese, softened 2 eggs 2 tablespoons lemon juice 2/3 cup white sugar 1 (21 ounce) can cherry pie filling **Directions**

1. Preheat oven to 350F.
2. In a medium mixing bowl, beat cream cheese until smooth. Add in eggs, lemon juice and sugar and beat until well combined.
3. Line a muffin tin with 12 liners. Place a vanilla wafer in each liner. Fill each cup 2/3 full with batter.
4. Bake 15 to 17 minutes, until set.
5. Garnish suggestion – top with cherry pie filling.

Simple Cinnamon Cheesecake

Ingredients 2 (10 ounce) cans refrigerated crescent dinner rolls 2 (8 ounce) packages cream cheese, softened 1 ½ cups white sugar 1 tablespoon vanilla extract 1/2 cup butter, melted 1 tablespoon ground cinnamon **Directions**

1. Preheat oven to 350F.
2. Flatten one can of crescent roll dough to fit a 9 x 13 inch baking pan.
3. In a medium mixing bowl, beat together cream cheese, 1 cup sugar and vanilla until smooth. Spread over dough. Top with second can of crescent roll dough.
4. Brush top with melted butter. Mix remaining sugar with cinnamon and sprinkle over top.
5. Bake 30 minutes, until dough is puffed and golden.
6. Cool and refrigerate for 4 hours.

Magnolia Peach Cheesecake

Ingredients FOR CRUST: 1 cup hazelnuts, toasted and chopped 12 whole graham crackers, finely chopped 1/4 cup sugar 6 tablespoons unsalted butter, melted FILLING: 1-1/2 pounds ricotta cheese 2 packages (8 ounces) cream cheese, softened 2 cups sour cream 1-1/2 cups sugar 6 tablespoons all-purpose flour 4 tablespoons hazelnut liqueur, divided (Frangelico) 6 eggs, lightly beaten 3 medium peaches, sliced **Directions**

1. Preheat oven to 325F.
2. Add butter, sugar and graham crackers to a food processor until a fine crumb is formed. Add in 3/4 cup hazelnuts and pulse until coarsely chopped. Press into the bottom and 1 1/2 inches up the side of a greased, 9 inch springform pan. Bake for 10 minutes.
3. In a large mixing bowl, beat together ricotta cheese, cream cheese, sour cream and sugar until well combined. Gradually add in flour, 2 tablespoons hazelnut liqueur and eggs, beating until just combined. Pour into crust.
4. Place springform pan in a baking pan filled with 1 inch of water.
5. Bake for 90 minutes, until center is just set. Cool, cover and refrigerate overnight.
6. Toss peaches with remaining liqueur and arrange over top of cheesecake. Chop remaining hazelnuts and sprinkle over top. Chill for 1 hour.

Butterscotch Cheesecake

Ingredients 1-1/2 cups graham cracker crumbs 1/3 cup packed brown sugar 1/3 cup butter, melted 1 can (14 ounces) sweetened condensed milk 3/4 cup cold, 2% milk 1 package (3.4 ounces) instant butterscotch pudding mix 3 packages (8 ounces each) cream cheese, softened 1 teaspoon vanilla extract 3 eggs, lightly beaten **Directions**

1. Preheat oven to 325F.
2. In a small bowl, combine graham cracker crumbs, brown sugar and butter. Press into the bottom of a 9 inch springform pan.
3. Bake for 10 minutes.
4. Meanwhile, in a separate bowl, whisk together both milks with pudding and let stand for 2 minutes.
5. In a large mixing bowl, beat cream cheese until smooth. Add in pudding mixture and vanilla. Add in eggs until just combined. Pour into crust.
6. Place springform pan in a baking pan filled with 1 inch of water.
7. Bake for 65 to 75 minutes, until center is almost set. Cool, cover and chill overnight.
8. Garnish suggestion – whipped topping and crushed butterscotch candies.

Candied Apple Cheesecake



Ingredients 6 large Granny Smith apples, peeled and cut into ½ inch thick wedges 1 2/3 cups firmly packed light brown sugar, divided 1/2 cup plus 1 tablespoon butter, melted 2 cups cinnamon graham cracker crumbs 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 **Directions**

1. Toss apple wedges with 1/3 cup brown sugar.
2. In a large skillet, sauté coated apples in 1 tablespoon butter over medium-high heat until tender and golden. Cool completely.
3. Preheat oven to 350F.
4. In a large bowl, combine cinnamon graham cracker crumbs, remaining butter and pecans. Press into the bottom and 1 ½ inches up the sides of a 9 inch springform pan. Bake 10 to 12 minutes, until lightly browned. Cool completely.
5. In a large mixing bowl, beat together cream cheese, vanilla and remaining brown sugar until smooth. Add eggs, one at a time until just combined. Pour into crust. Arrange apples in a spiral shape over batter.
6. Bake for 55 to 65 minutes, until set. Cool, cover and chill overnight.
7. In a small saucepan, cook jelly with 1 teaspoon water over medium

heat until melted. Brush over apples on top of cheesecake.

8. Garnish suggestion – whipped topping.

Pumpkin Pecan Cheesecake

Ingredients For Crust: 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 For Praline Topping: 1 cup firmly packed brown sugar 1/3 cup whipping cream 1/4 cup butter 1 cup powdered sugar, sifted 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine graham cracker crumbs, pecans, butter and brown sugar. Press into the bottom and 1 1/2 inches up the sides of a 9 inch springform pan. Bake 8 to 10 minutes, until lightly browned.
3. In a large mixing bowl, beat together cream cheese, sugar and vanilla until smooth. Add eggs one at a time until just combined. Beat in pumpkin and lemon juice and pour batter into crust.
4. Bake for 60 to 70 minutes, until almost set. Cool in unheated oven for 15 minutes. Cool, cover and chill overnight.
5. In a medium saucepan, bring brown sugar, whipping cream and butter to a boil. Remove from heat and whisk in powdered sugar and vanilla until smooth. Let stand 5 minutes, whisking occasionally.
6. Pour praline topping over cheesecake. Chill for 4 hours.
7. Garnish suggestion – whole pecans and mint leaves.

Chocolate Fudge Cheesecake

Ingredients 1 cup toasted, chopped pecans 4 (1-ounce) unsweetened chocolate baking squares, melted 1 cup butter, softened 3 3/4 cups sugar 11 large eggs 1 cup all-purpose flour 3 teaspoons vanilla extract 1 cup semisweet chocolate chips 4 (8-ounce) packages cream cheese, softened For Ganache: 2 (12-ounce) package semisweet chocolate chips 1 cup whipping cream Recipe will make 2 cheesecakes **Directions**

1. Sprinkle ½ cup chopped pecans over the bottom of 2 greased 9 inch springform pans. Set aside.
2. Preheat oven to 325F.
3. In a large mixing bowl, beat together 2 cups sugar and butter until fluffy. Add 4 eggs one at a time until just combined. Pour in melted chocolate and mix. Gradually add in flour until blended. Stir in 1 teaspoon vanilla chocolate chips. Pour batter evenly over pecans into pans.
4. In a separate mixing bowl, beat cream cheese until smooth. Add remaining sugar until blended. Add remaining eggs, one at a time until just combined. Stir in 2 teaspoons vanilla and pour evenly into each pan over brownie layer.
5. Bake for 75 minutes, until set. Cool completely.
6. For ganache, melt chocolate chips with whipping cream in a small saucepan.
7. Spread ganache over each cheesecake. Cool, cover and chill overnight.
8. Garnish suggestion – fresh strawberry slices and mint leaves.

Strawberry Irish Cream Cheesecake

Ingredients For Crust: 1 cup graham cracker crumbs 3 tablespoons butter, melted 3 tablespoons sugar 4 (8-ounce) packages cream cheese, softened 1 cup sugar 3 tablespoons all-purpose flour 2 teaspoons vanilla extract 1/4 cup Bailey's Irish cream liqueur 4 large eggs 1 1/4 cups sour cream, divided 3 tablespoons strawberry preserves **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine graham cracker crumbs, butter and sugar. Press into the bottom of a greased, 9 inch springform pan. Bake for 10 minutes. Remove and cool. Reduce oven to 300F.
3. In a large mixing bowl, beat together cream cheese, sugar, and flour until smooth. Add in vanilla, Bailey's and eggs, one at a time, until just combined. Add in 3/4 cup sour cream until blended.
4. Pour half of the batter into the crust. Spoon strawberry preserves over batter and use knife to gently swirl together. Top with remaining batter.
5. Bake for 55 minutes, until center is almost set. Cool in unheated oven for 15 minutes. Cool, cover and chill overnight.
6. Spread remaining sour cream over top of cheesecake.
7. Garnish suggestion – fresh strawberry slices.

Sweet Potato Pecan Cheesecake

Ingredients For Crust: 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 cooked, mashed sweet potatoes 1 1/2 tablespoons lemon juice For Praline Topping: 1 cup firmly packed brown sugar 1/3 cup whipping cream 1/4 cup butter 1 cup powdered sugar, sifted 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine graham cracker crumbs, pecans, butter and brown sugar. Press into the bottom and 1 1/2 inches up the sides of a 9 inch springform pan. Bake 8 to 10 minutes, until lightly browned.
3. In a large mixing bowl, beat together cream cheese, sugar and vanilla until smooth. Add eggs one at a time until just combined. Beat in sweet potatoes and lemon juice and pour batter into crust.
4. Bake for 55 to 65 minutes, until almost set. Cool in unheated oven for 15 minutes. Cool, cover and chill overnight.
5. In a medium saucepan, bring brown sugar, whipping cream and butter to a boil. Remove from heat and whisk in powdered sugar and vanilla until smooth. Let stand 5 minutes, whisking occasionally.
6. Pour praline topping over cheesecake. Chill for 4 hours.
7. Garnish suggestion – whole pecans and mint leaves.

Pecan Pie Cheesecake

Ingredients 1 refrigerated piecrust, fitted to pie plate 1 (8-oz.) package cream cheese, softened 4 large eggs, divided 3/4 cup sugar, divided 2 teaspoons vanilla extract, divided 1/4 teaspoon salt 1 1/4 cups chopped pecans 1 cup light corn syrup **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat together cream cheese, 1 egg, 1/2 cup sugar, 1 teaspoon vanilla and salt until smooth. Pour into pie crust and sprinkle with chopped pecans.
3. In a medium bowl, whisk together corn syrup and remaining eggs, sugar and vanilla. Pour over batter.
4. Place pie on a baking sheet and bake for 50 to 55 minutes, until pie is set. Cool on a wire rack for 1 hour.
5. Garnish suggestion – whipped topping.

Lime and Goat Cheese Mini Cheesecakes



Ingredients 2 tablespoons pistachios 1/2 cup graham cracker crumbs 3 tablespoons butter, melted 1 (8-ounce) package cream cheese plus 1 (3-ounce) package, softened 1 (4-ounce) package goat cheese, softened 1/3 cup honey 2 large eggs 1/2 teaspoon grated lime zest 1 tablespoon lime juice **Directions**

1. Preheat oven to 325F.
2. Add pistachios to a food processor, and pulse until finely chopped. Add graham cracker crumbs and butter until well blended. Press mixture evenly into the bottom of 12 greased muffin tin cups. Bake for 5 minutes and cool. Lower oven to 300F.
3. In a large mixing bowl, beat cream cheese and goat cheese until smooth. Add honey and eggs, one at a time until just combined. Stir in lime zest and juice. Pour into muffin cups.
4. Place muffin tin in a baking pan filled with 1/2 inch of water. Bake for 25 minutes, until centers are just set. Cool, cover and chill overnight.
5. Garnish suggestion – whipped topping and fresh strawberry slices or raspberries.

Warm Fudge Cheesecake

Ingredients 1/2 cup butter, softened 1 1/2 plus 1/3 cup sugar, divided 1 cup all-purpose flour 1 tablespoon vanilla, divided 2/3 cup chopped pistachios 4 (8-ounce) packages cream cheese, softened 4 large eggs 1 (12-ounce) package semisweet chocolate chips **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat butter, 1/3 cup sugar and flour until well blended. Stir in 1 teaspoon vanilla and pistachios. Press into the bottom and 1 1/2 inches up the sides of a 9 inch springform pan. Bake 12 to 15 minutes until golden. Cool.
3. In a separate mixing bowl, beat cream cheese until smooth. Add in remaining sugar and eggs, one at a time until just combined. Stir in remaining vanilla. Pour half of batter into crust. Sprinkle chocolate chips on top and evenly cover with remaining batter.
4. Bake for 60 minutes, until set.
5. Cool until just warm, and serve with whipped topping and chocolate shavings.

Chocolate Chip Cheesecake

Ingredients 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 semi-sweet chocolate chips 1 teaspoon all-purpose flour

Directions

1. Preheat oven to 300F.
2. In a large bowl, combine graham cracker crumbs, sugar, butter and cocoa. Press into the bottom and up the sides of a 9 inch springform pan. Set aside.
3. In a large mixing bowl, beat cream cheese until smooth. Add in condensed milk, vanilla and eggs one at a time until smooth.
4. In a small bowl, toss 1/3 of the chocolate chips with flour. (This keeps them from sinking to the bottom of the pan). Stir into cream cheese mixture. Pour into crust. Sprinkle remaining chips over top.
5. Bake for 1 hour. Cool in unheated oven for an additional hour. Cool, cover and chill overnight.

Strawberry Cheesecake



Ingredients 1 1/4 cups graham cracker crumbs 1/4 cup white sugar 2 teaspoons ground cinnamon 1/3 cup butter, melted 2 (10 ounce) packages frozen, sweetened sliced strawberries, thawed and drained 1 tablespoon cornstarch 3 (8 ounce) packages cream cheese, softened 1 (14 ounce) can sweetened condensed milk 1/4 cup lemon juice 1/2 teaspoon vanilla extract 3 eggs 1 tablespoon water

Directions

1. In a large bowl, combine graham cracker crumbs, sugar, cinnamon and butter. Press into the bottom a 9 inch springform pan. Refrigerate for 30 minutes.
2. Preheat oven to 300F.
3. Place strawberries and cornstarch into a blender and puree until smooth. Transfer to a saucepan and bring to a boil for 2 minutes, until thickened and shiny. Transfer 1/3 cup sauce into a sealable bowl and refrigerate.
4. In a large mixing bowl, beat cream cheese until smooth. Add in condensed milk, vanilla and lemon juice, then eggs one at a time until

just combined. Pour half of mixture into crust. Spoon half of the strawberry mixture over top, then remaining batter, and again top with remaining strawberry mixture. Use a knife to swirl into a marbled pattern.

5. Bake 45 to 50 minutes, until almost set. Cool, cover and refrigerate. Serve with reserved strawberry sauce. (Thin with water if necessary).
6. Garnish suggestion – whipped topping and fresh strawberry slices.

Pralines and Pecans Cheesecake

Ingredients For Crust: 1/4 cup butter, melted 1 cup graham cracker crumbs 3 tablespoons packed brown sugar 1/3 cup chopped pecans 2 (8 ounce) packages cream cheese, softened 1 ½ cups packed brown sugar, divided 3 eggs 1 ½ teaspoons rum flavored extract, divided 1 teaspoon vanilla extract 1 ¾ cup sour cream, divided 1/3 cup chopped pecans ¾ teaspoon maple flavored extract

Directions

1. Preheat oven to 350F.
2. In a large bowl, combine graham cracker crumbs, brown sugar, pecans and butter. Press into the bottom a 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese and 1 ¼ cups brown sugar until smooth. Add in eggs, one at a time until just combined. Stir in 1 teaspoon rum and vanilla extracts, ¼ cup sour cream and pecans. Pour into crust.
4. Bake for 55 to 60 minutes, until set.
5. In a medium bowl, stir together remaining sour cream, brown sugar, rum extract and maple flavoring and spread over cheesecake. Bake for an additional 10 minutes.
6. Cool, cover and chill overnight.

Cheesecake Pops

Ingredients 3 (8 ounce) packages cream cheese, softened 3/4 cup sugar 1/3 cup sour cream 3 tablespoons all-purpose flour 1 teaspoon vanilla 1/4 teaspoon salt 3 eggs 24 lollipop sticks 1 1/4 cup confectioner's coating (or white chocolate chips), melted 1 1/4 cup semisweet chocolate chips, melted Toasted coconut Sprinkles Chopped nuts **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat cream cheese and sugar until smooth. Mix in sour cream, flour, vanilla and salt in that order. Add eggs one at a time until just combined. Pour into a 9 inch springform pan.
3. Bake for 50 minutes, until edges are just golden. Cool, cover and chill overnight.
4. Use a small ice cream or cookie scoop to form 1 1/2 inch round balls of cheesecake. Place on a parchment lined baking sheet. Push a lollipop stick into each ball. Freeze until firm, about 40 minutes.
5. Dip each cheesecake ball into melted coating of choice, then roll in topping of choice such as sprinkles, coconut, nuts, *etc.* Refrigerate for 1 hour.

Ladyfinger Cheesecake

Ingredients 3 (3 ounce) packages ladyfingers 2 (8 ounce) packages cream cheese plus 1 (3 ounce) package, softened 1 teaspoon vanilla extract 1 cup white sugar 1 pint heavy whipping cream 1 (21 ounce) can cherry or blueberry pie filling **Directions**

1. Place ladyfingers around the edge and on the bottom of a 9 inch springform pan.
2. In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth.
3. In a medium bowl, whisk whipping cream until peaks form. Fold into cream cheese mixture.
4. Spoon half of batter into the pan on top of the ladyfingers. Cover with a layer of ladyfingers, then add remaining batter and one more layer of ladyfingers. Top with pie filling. Chill overnight. Serve with whipped topping.

Lemon Cheesecake

Ingredients 1 (9 inch) graham cracker pie crust 2 (8 ounce) packages cream cheese 1/2 cup white sugar 1 1/2 tablespoons all-purpose flour 2 1/2 tablespoons lemon juice 2 teaspoons lemon zest 2 eggs 1 (8 ounce) container lemon yogurt

Directions

1. Preheat oven to 350F.
2. In a large mixing bowl, beat cream cheese and sugar until smooth. Gradually add in flour, lemon juice, lemon zest, and eggs, one at a time until just combined. Stir in yogurt. Pour into crust. Place into a baking pan filled with 1 inch of water.
3. Bake 50 to 60 minutes, until set. Cover, cool and chill overnight.
4. Garnish suggestion – whipped topping and fresh lemon slices.

Cheesecake Pancakes

Ingredients 1 (8 ounce) package cream cheese, sliced into bite sized pieces and frozen 2 cups Bisquick 1/2 cup graham cracker crumbs 1/4 cup sugar 1 cup milk 2 eggs **Directions**

1. In a large bowl, whisk together Bisquick, graham cracker crumbs, sugar, milk and eggs. Stir in cream cheese pieces.
2. Cook pancakes on a lightly greased griddle until both sides are lightly golden. Top with fresh strawberry slices and whipped topping or strawberry syrup.

Mixed Berry Cheesecake Pie

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 blueberries 1/2 cup strawberry jelly 1 cup whipped topping **Directions**

1. Preheat oven to 425F.
2. Place one sheet of phyllo dough into a greased, 9 inch pie plate and brush lightly with butter. Repeat with 7 additional phyllo layers. Poke a few holes in the dough with a fork. Trim edges.
3. Bake for 6 to 8 minutes, until edges are lightly golden. Cool. Lower heat to 350F.
4. In a large bowl, beat together cream cheese, sugar and vanilla until smooth. Add in eggs until just combined. Fold in blueberries and pour batter into crust.
5. Bake for 10 minutes then cover edges with foil. Bake for an additional 24 to 26 minutes, until center is almost set. Cool, cover and chill overnight.
6. Whisk together jelly with whipped topping and spread over cheesecake. Chill for 1 hour.
7. Garnish suggestion – fresh strawberry slices.

Banana Split Cheesecake



Ingredients 2 cups waffle cone crumbs 6 tablespoons butter, melted 4 packages cream cheese (8 oz. each), room temperature 1 cup sugar 4 eggs 1 Tablespoon vanilla 1/4 cup flour 1 cup smashed bananas 1 can strawberry pie filling (21 oz. can) 1/2 cup whipping cream 1 cup chocolate chips **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine waffle cone crumbs and butter. Press into the bottom of a lightly greased, 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in eggs, vanilla and flour and beat until combined. Fold in bananas and pour mixture into crust. Drop spoonfuls of pie filling on top of cheesecake and swirl together using a knife.
4. Bake for 90 to 100 minutes, until set. Cool, cover and chill overnight.
5. In a small saucepan, bring whipping cream to a boil. Remove from heat and pour over chocolate chips and stir until creamy. Pour ganache over cheesecake. Chill for 1 hour.
6. Garnish suggestion – whipped topping and cherries.

Brown Sugar Toffee Cheesecake Bars

Ingredients For Crust: 3/4 cup butter, room temp 1/2 cup light brown sugar 1 teaspoon vanilla 1 1/2 cups flour 2 (8 oz) blocks cream cheese, room temp 1/2 cup brown sugar 1 tsp vanilla 2 eggs 1/2 cup toffee bits 1/4 cup caramel sauce

Directions

1. Preheat oven to 350F.
2. In a large mixing bowl, combine brown sugar, flour, vanilla and butter, beating until light and fluffy. Press into the bottom of a lightly greased, 9 x 13 inch pan. Bake for 20 minutes, until just golden.
3. Meanwhile, in a separate large mixing bowl, beat cream cheese, brown sugar and vanilla until smooth. Add in eggs until just combined. Fold in toffee bits. Spread evenly over crust. Drizzle caramel sauce over top and swirl together with a knife.
4. Bake for 25 to 30 minutes, until set. Cool, cover and chill overnight.

Citrus Cheesecake

Ingredients For Crust: 1 egg yolk 1 tablespoon fresh lemon juice 1 teaspoon grated lemon zest 1/4 teaspoon vanilla extract 1 1/4 cups all-purpose flour 1/3 cup white sugar 1/2 cup butter, room temperature 1 egg white 3 (8 ounce) packages cream cheese 1 2/3 cups white sugar 2 tablespoons cornstarch 1 tablespoon fresh lemon juice 1 tablespoon grated orange zest 2 teaspoons grated lime zest 1 1/2 teaspoons grated lemon zest 1/2 teaspoon vanilla extract 3 eggs 1 cup sour cream 2/3 cup orange marmalade 2 teaspoons fresh lemon juice

Directions

1. Preheat oven to 450F.
2. In a small bowl, whisk together egg yolk, lemon juice, lemon peel and vanilla.
3. Add flour, sugar and butter to a food processor and pulse until a coarse dough is formed. Add in yolk mixture until blended. Press into the bottom and 1 1/2 inches up the sides of a greased, 9 inch springform pan. Freeze crust for 10 minutes.
4. Brush crust lightly with egg white and bake 15 minutes, until just lightly golden. Cool and reduce heat to 350F.
5. In a large mixing bowl, beat cream cheese and sugar until smooth. Mix in cornstarch, lemon juice, orange zest, lime zest, lemon zest and vanilla. Beat in eggs one at a time, then sour cream. Pour filling into crust.
6. Bake 55 to 60 minutes, until center is almost set. Cool, cover and refrigerate overnight.
7. In a medium saucepan, bring marmalade and lemon juice to a boil until slightly reduced, about 2 minutes. Spread over top of cake. Chill 1 hour.
8. Garnish suggestion – fresh orange slices.

Persimmon Cheesecake

Ingredients For Crust: 2 cups finely chopped walnuts 1/3 cup brown sugar 3 tablespoons melted butter 2 cups pureed persimmons 3 (8 ounce) packages cream cheese, softened 1 1/4 cups white sugar 3/4 cup sour cream 1/4 teaspoon ground cinnamon 1/2 teaspoon ground ginger 6 eggs For Topping: 1 1/4 cups sour cream 3 tablespoons white sugar 1 teaspoon vanilla extract **Directions**

1. Preheat oven to 325F.
2. In a large bowl, combine walnuts, brown sugar and butter. Press into the bottom of a 9 inch springform pan. Bake for 12 minutes.
3. In a food processor, combine persimmons, cream cheese, sugar, sour cream, cinnamon and ginger and process until smooth. Add in eggs one at a time and pulse until just combined. Pour mixture into crust.
4. Bake 65 to 75 minutes, until almost set.
5. In a medium bowl, whisk together sour cream, sugar and vanilla. Spread evenly over cheesecake. Bake an additional 10 minutes. Cool, cover and refrigerate overnight.

Neapolitan Cheesecake

Ingredients

For Crust:

1 cup chocolate cookie crumbs 3 tablespoons butter, melted White

Chocolate Filling:

2 ounces white chocolate, melted 1 (8 ounce) package cream cheese, softened 1/4 cup white sugar

1 egg

1/2 teaspoon vanilla extract Chocolate Filling:

1 (8 ounce) package cream cheese, softened 1/4 cup white sugar

1 egg

1/4 teaspoon vanilla

2 ounces bittersweet chocolate, melted Strawberry Filling:

1 (8 ounce) package cream cheese 1/4 cup white sugar

1 egg

1/2 teaspoon strawberry extract 1/3 cup strawberries, mashed **Directions**

1. Preheat oven to 350F.
2. In a small bowl, combine cookie crumbs and butter. Press into the bottom of a 9 inch springform pan. Bake for 8 minutes. Raise heat to 400F.
3. In a medium mixing bowl, beat cream cheese and sugar until smooth. Mix in egg and vanilla. Stir in white chocolate until combined. Set aside.
4. Follow the same directions above for the chocolate and strawberry fillings.
5. First pour the white chocolate filling into crust, then chocolate batter, then strawberry batter. (May also marble if preferred instead of layers).
6. Bake for 10 minutes. Reduce temperature to 300F and bake an additional 50 minutes, until almost set. Cool, cover and chill overnight.

Italian Cheesecake

Ingredients 1 1/2 pounds ricotta cheese, drained through cheesecloth to remove moisture 2 cups powdered sugar 3 eggs 1 1/2 teaspoons vanilla extract 1/2 teaspoon almond extract 1/2 teaspoon rum flavored extract 1 tablespoon grated lemon zest 1/4 cup fresh lemon juice 1 tablespoon grated orange zest **Directions**

1. Preheat oven to 400F.
2. In a medium bowl, combine ricotta, powdered sugar and eggs. Stir in all extracts, lemon juice and both zests until thoroughly combined and creamy.
3. Pour into a greased, 9 inch springform pan.
4. Bake for 40 minutes, until golden. Cool completely.

Vegan Tofu Cheesecake

Ingredients 2 (12 ounce) packages extra firm tofu, drained and cubed 1 cup white sugar 1 teaspoon vanilla extract 1/4 teaspoon salt 1/4 cup vegetable oil 2 tablespoons lemon juice 1 (9 inch) prepared graham cracker crust **Directions**

1. Preheat oven to 350F.
2. In a food processor, combine tofu, sugar, vanilla, salt, vegetable oil and lemon juice. Process until smooth and creamy. Pour into crust.
3. Bake 30 to 40 minutes, until slightly golden. Cool, cover and chill overnight.
4. Garnish suggestion – fresh strawberry slices.

Strawberry Coconut Cheesecake

Ingredients

For Crust:

5 tablespoons unsalted butter, melted, divided 3/4 cup graham cracker crumbs 1/2 cup unsweetened shredded coconut, toasted 1/4 cup sugar

For Filling:

3 8-ounce packages cream cheese, room temperature 1 cup sugar
1/4 cup unsalted butter, room temperature 3 tablespoons cornstarch
4 large eggs
1 cup canned sweetened cream of coconut 1/4 cup Malibu coconut rum

For Topping:

1/4 cup seedless strawberry jam 2 tablespoons water

3 1-pint containers strawberries, sliced **Directions**

1. Preheat oven to 350F.
2. In a small bowl, combine butter, graham cracker crumbs, coconut and sugar. Press into the bottom of a 9 inch springform pan. Bake for 10 minutes. Reduce oven to 300F.
3. In a large mixing bowl, beat together cream cheese, sugar, butter and cornstarch until blended. Beat in eggs, one at a time until just combined. Mix in coconut and rum and pour into crust. Place pan in a baking pan filled with 1 inch of water.
4. Bake for 90 to 100 minutes, until just set in center. Cool, cover and chill overnight.
5. In a small saucepan, stir together jam and water until jam is melted. Brush cake with jam mixture and arrange strawberry slices on top. Brush strawberry slices with remaining jam mixture. Chill for 1 hour.

Chocolate Peanut Butter Cheesecake



Ingredients For Crust: 2 cups graham crackers 1/2 cup salted peanuts 1/2 cup bittersweet chocolate chips 4 tablespoons soft unsalted butter For Filling: 2 packages (8-ounce) cream cheese 3 eggs 3 egg yolks 1 cup sugar 1/2 cup sour cream 1 cup creamy peanut butter For Topping: 1 cup sour cream 1 cup milk chocolate chips 2 tablespoons light brown sugar **Directions**

1. Preheat oven to 325F.
2. In a food processor, combine graham crackers, peanuts, chocolate chips and butter until coarsely chopped. Press into the bottom and up the sides of a 9 inch springform pan. Chill for 30 minutes.
3. In a large mixing bowl, beat together all ingredients for filling until smooth and creamy. Spoon mixture into crust.
4. Bake for 50 to 60 minutes, until set.
5. In a small saucepan, whisk together sour cream, chocolate chips and brown sugar until melted. Gently spread over cheesecake.
6. Bake an additional 10 minutes. Cool completely, cover and chill overnight.
7. Garnish suggestion – chocolate chips and mini peanut butter cup halves.

Pineapple Upside Down Cheesecake

Ingredients

Cake Layer:

1 cup white sugar
1/3 cup butter, softened 1 egg
1/2 teaspoon vanilla 3/4 cup milk
1 1/3 cups flour
1 1/2 teaspoons baking powder 1/2 teaspoon salt

Pineapple Layer:

1/4 cup butter
2/3 cup packed brown sugar Pineapple rings

Maraschino cherries Cheesecake Layer:

3 (8 oz) packages cream cheese, softened 3/4 cup sugar
1 teaspoon vanilla
3 eggs
1/2 cup sour cream

Directions

1. Preheat oven to 325F.
2. In a large mixing bowl, cream together sugar, butter, egg and vanilla. Gradually add in flour, baking powder and salt. Mix in milk until smooth. Pour batter into a greased, 9 inch springform pan.
3. In a small saucepan, melt butter with brown sugar and combine well. Drop small spoonfuls over batter until covered. Layer pineapple rings over top and place one cherry in each ring. Bake for 25 minutes.
4. Meanwhile, in a large mixing bowl beat together cream cheese, sugar and vanilla until smooth. Add in eggs one at a time until just combined. Fold in sour cream. Pour over top of pineapple layers. Bake an additional 55 minutes. Cool in unheated oven for 5 minutes with door ajar. Cool, cover and chill overnight
5. Garnish suggestion – whipped topping and cherries.

Banana Cream Cheesecake

Ingredients 20 vanilla wafer cookies, finely crushed ¼ cup butter, melted 3 (8 ounce) packages cream cheese, softened 2/3 cup granulated sugar 2 tablespoon cornstarch 3 eggs 2 mashed bananas ½ cup whipping cream 2 teaspoon vanilla extract **Directions**

1. Preheat oven to 350F.
2. In a large bowl combine crushed cookies and butter. Press into the bottom of a 9 inch springform pan. Refrigerate for 30 minutes.
3. In a large mixing bowl, beat cream cheese until smooth. Add in sugar and cornstarch, then one egg at a time until well blended. Mix in bananas, whipping cream and vanilla. Pour into crust.
4. Place pan on baking sheet and bake for 15 minutes. Reduce heat to 200F and bake an additional 75 minutes, until center is almost set. Cool, cover and chill overnight.
5. Garnish suggestion – whipped topping and fresh banana slices.

Chocolate Chip Cookie Dough Cheesecake

Ingredients

For Crust:

1 1/2 cups finely crushed chocolate wafer cookies 1/4 cup melted butter 2 tablespoons white sugar

For Cookie Dough:

1/4 cup butter

1/4 cup packed brown sugar 1/4 cup white sugar

2 tablespoons water

1 teaspoon vanilla extract 1/2 cup all-purpose flour 1 cup semisweet chocolate chips

For Cheesecake:

1 cup white sugar

2 (8 ounce) packages cream cheese, diced 1 cup sour cream

3 eggs

1 teaspoon vanilla extract

For Topping:

1 cup sour cream

1 teaspoon vanilla

2 teaspoons sugar

Directions

1. Preheat oven to 350°F.
2. In a large bowl combine crushed cookies, sugar and butter. Press into the bottom and 1/2 inch up the sides of a 9 inch springform pan. Bake for 8 minutes.
3. In a large mixing bowl, beat butter and both sugars until smooth. Add in water and vanilla. Beat in flour until combined. Stir in chocolate chips. Set aside.
4. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in sour cream, eggs and vanilla until well combined. Pour into crust.
5. Drop cookie dough in 2 tablespoon portions evenly over the top of the cake, pushing dough beneath the surface.
6. Bake for 40 minutes, until center is almost set.
7. Whisk together all topping ingredients and spread over warm cake. Cool, cover and chill overnight.

Peppermint Bark Cheesecake

Ingredients Peppermint Bark: 40 ounces white chocolate 55 round peppermint candies, crushed Crust: 1 3/4 cups vanilla wafer cookies, crushed 1/4 cup sugar 5 tablespoons butter, melted Filling: 32 ounces cream cheese, softened 1 1/4 cups sugar 6 large eggs 1 1/2 cups sour cream 1 1/2 cups peppermint bark, chopped

Directions

1. For peppermint bark, melt chocolate in a large Dutch oven. Remove from heat and stir in crushed candies. Spoon mixture on parchment lined baking sheets to a 1/4 inch thickness. Cool completely and break into pieces.
2. Preheat oven to 350F.
3. In a large bowl combine crushed cookies, sugar and butter. Press into the bottom and 1 1/2 inch up the sides of a 9 inch springform pan. Bake for 6 minutes.
4. In a large mixing bowl, beat cream cheese and sugar until fluffy. Add eggs one at a time until just combined. Stir in sour cream and peppermint bark. Pour into crust.
5. Bake 60 minutes then cool in unheated oven for an additional hour. Cool, cover and chill overnight.
6. Garnish suggestion – whipped topping and peppermint bark.

Chocolate Mousse Cheesecake



Ingredients Chocolate Crust: 4 1/2 cups chocolate cookie crumbs 1 cup unsalted butter, melted Chocolate Cheesecake: 2 8-ounce pkgs. cream cheese 3/4 cups granulated sugar 1/4 cup sour cream 1 teaspoon vanilla extract 2 large eggs 6 ounces semisweet chocolate, finely chopped and melted Chocolate Mousse: 1 teaspoon unflavored gelatin 1 tablespoon cold water 1/2 cup sugar 1 cup whipping cream 2 tablespoons boiling water 1/3 cup cocoa powder 1 tablespoon vanilla **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine butter and cookie crumbs. Press into the bottom and up the sides of a 9 inch springform pan. Bake for 8 minutes. Raise temperature to 475F.
3. In a large mixing bowl, beat together cream cheese, sugar, sour cream and vanilla. Beat in eggs one at a time until just combined. Whisk in

chocolate and pour into crust.

4. Place springform pan into a baking pan filled with 1 inch of water. Bake for 12 minutes, then reduce heat to 350F and bake for an additional 50 to 60 minutes, until top is lightly golden. Cool completely.
5. In a small bowl, combine gelatin and cold water and let sit for 2 minutes. Add boiling water and stir until gelatin is dissolved. Set aside.
6. Meanwhile, in a medium mixing bowl, combine sugar and cocoa. Beat in whipping cream and vanilla until thickened. Add gelatin until well blended. Chill for 1 hour.
7. Spread the mousse over the cooled cheesecake layer.
8. Garnish suggestion – chocolate shavings and whipped topping.

Caramel Fudge Cheesecake

Ingredients 1 package fudge brownie mix, batter made according to instructions
1 (14 oz.) package caramels 1/4 cup evaporated milk 1 1/4 cups coarsely
chopped pecans 2 (8 oz.) packages cream cheese, softened 1/2 cup sugar 2 eggs,
lightly beaten 2 ounces unsweetened chocolate, melted and cooled **Directions**

1. Preheat oven to 350F.
2. Spread brownie batter into a greased 9 inch springform pan.
3. Bake for 20 minutes. Remove to cool.
4. In a small saucepan or in the microwave, melt caramels with milk.
Pour over brownie crust. Sprinkle pecans over caramel layer.
5. In a large mixing bowl, beat cream cheese and sugar until smooth.
Add eggs until just combined. Stir in chocolate. Pour batter over
pecans in pan.
6. Bake 35 to 40 minutes until center is almost set. Cool, cover and chill
overnight.
7. Garnish suggestion – whipped topping.

Coconut Cream Cheesecake

Ingredients For Crust: 2 1/2 cups all-purpose flour 4 teaspoons granulated sugar 1/3 cup cold butter, sliced 2 1/2 cups grated fresh coconut 1 cup whipping cream, scalded 20 ounces cream cheese 1 1/2 cups granulated sugar 4 eggs 2 egg yolks 2 1/2 tablespoons coconut liqueur 1 teaspoon fresh lemon juice 1/2 teaspoon vanilla extract 1/2 teaspoon almond extract For Topping: 1 cup sour cream 1/4 cup cream of coconut 1/2 teaspoon coconut liqueur **Directions**

1. Preheat oven to 325F.
2. In a medium bowl, combine flour and sugar. Cut in butter and press crumb mixture into the bottom of a greased 9 inch springform pan. Bake for 25 minutes, until golden.
3. Puree fresh coconut and whipping cream in a blender. Allow to cool.
4. In a large mixing bowl, beat together cream cheese and sugar until smooth. Add in coconut puree. Gradually add in whole eggs and yolks until combined. Stir in coconut liqueur, lemon juice and both extracts. Pour into crust.
5. Bake for 60 minutes, until center is just set. Cool for 30 minutes.
6. In a small mixing bowl, beat together all topping ingredients and spread over cake.
7. Bake an additional 10 minutes. Cool, cover and chill overnight.
8. Garnish suggestion – toasted coconut flakes.

Dulce de Leche Caramel Cheesecake

Ingredients Crust: 28 Golden Oreo cookies, crushed 1/4 cup butter, melted
Filling: 3 (8 oz.) packages cream cheese, softened 1 cup brown sugar, firmly packed 1 tablespoon vanilla extract 1 (13.4 oz.) can nestle la lechera dulce de leche caramel 1 cup sour cream 2/3 c p heavy whipping cream 4 large eggs 1/4 cup all-purpose flour Topping: 1/2 cup butter, softened 1 cup brown sugar, packed 1/4 cup heavy whipping cream 2 cups powdered sugar **Directions**

1. Preheat oven to 325F.
2. In a medium bowl, combine cookies and butter. Press into the bottom and 1 inch up the sides of a 9 inch springform pan. Freeze for 30 minutes.
3. In a large mixing bowl, beat together cream cheese, brown sugar and vanilla until smooth. Mix in caramel, sour cream and heavy whipping cream. Add eggs one at a time until just combined, then gradually add flour until thoroughly incorporated. Pour into crust.
4. Place cake pan in a baking pan filled with 1 inch of water. Bake for 90 minutes, until center is almost set. Cool, cover and refrigerate overnight.
5. In a small saucepan, bring butter and brown sugar to a boil. Reduce heat and continue to cook for 2 minutes, stirring continuously. Stir in milk and return to a boil. Remove from heat and cool to lukewarm. Place pan in a bowl of cold water. Whisk in powdered sugar until a frosting consistency is formed. Spread over cheesecake and chill for 1 hour.
6. Garnish suggestion – caramel drizzle and whipped topping.

Pretzel Peanut Butter Cheesecake

Ingredients

Crust:

1 1/2 cups crushed pretzels 1/3 cup butter, melted Filling:

5 (8 oz.) packages cream cheese, softened 1 1/2 cups sugar

3/4 cup creamy peanut butter 2 teaspoons vanilla extract 3 eggs, lightly beaten 1 cup peanut butter chips 1 cup (6 oz.) semisweet chocolate chips

Topping:

1 cup (8 oz.) sour cream 3 tablespoons creamy peanut butter 1/2 cup sugar

1/2 cup finely chopped unsalted peanuts **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine pretzels and butter. Press into the bottom and 1 inch up the sides of a greased 9 inch springform pan. Bake for 5 minutes.
3. In a large mixing bowl, beat together cream cheese and sugar until smooth. Mix in peanut butter and vanilla. Add eggs until just combined. Stir in both chips. Pour into the crust.
4. Bake for 50 to 55 minutes, until center is almost set. Remove from oven to cool for 15 minutes.
5. Meanwhile, in a small bowl, combine sour cream, peanut butter and sugar. Spread over cheesecake and sprinkle with nuts. Bake for 5 additional minutes. Cool completely, cover and chill overnight.

German Chocolate Cheesecake



Ingredients

Cheesecake Layer:

24 ounces cream cheese, softened and cut into chunks ½ cup granulated sugar

2 eggs

¼ cup sour cream

1 teaspoon vanilla extract

Chocolate Cake:
4 ounces unsweetened chocolate, melted ½ cup butter, butter

2 cup granulated sugar

4 eggs

2 teaspoons vanilla extract 1 ½ cups all-purpose flour

Chocolate Ganache:
½ cup semi-sweet chocolate chips 2 tbsp whipping cream

German Chocolate Topping: 2 egg yolks

2/3 cup granulated sugar

1/3 cup butter, cut into small pieces 2/3 cup whipping cream

1 teaspoon vanilla extract 1 cup flaked coconut

1 cup chopped pecans

Directions

1. Preheat oven to 425F.
2. For cheesecake layer, in a large mixing bowl, beat together cream cheese, sugar, eggs, sour cream and vanilla until smooth. Set aside.
3. In a large bowl, stir together all ingredients for cake until well combined. Pour into a greased 9 inch springform pan. Gently spread cream cheese mixture over cake mixture.
4. Bake for 15 minutes. Reduce temperature to 350F and bake for an additional 55 to 60 minutes. Cook cake in unheated oven with door ajar for 50 minutes. Chill for 2 hours.
5. For ganache, in a small saucepan, heat whipping cream to a boil. Place chips in a bowl. Pour in cream and stir until chips are melted. Cool slightly.
6. For topping, in a small saucepan, heat egg yolks, sugar, whipping cream and butter to a boil stirring frequently. Remove from heat and stir in vanilla, coconut and pecans until well blended.
7. Remove cake from pan and invert onto a serving plate so that cheesecake layer is on the bottom.
8. Frost sides of cake with ganache and pour topping over top of cake. Chill overnight.

Salted Caramel Cheesecake

Ingredients Crust: 45 Oreo cookies, finely processed into crumbs 7 tablespoons salted butter, melted Salted Caramel Cheesecake Filling: 3 (8 oz) packages cream cheese, softened 1 cup packed brown sugar 3 eggs 3/4 cup heavy whipping cream 1/4 cup caramel flavored coffee syrup Caramel Sauce: 1/2 cup butter 1 1/4 cups packed brown sugar 2 tablespoons caramel-flavored coffee syrup 1/2 cup heavy whipping cream 1 1/2 teaspoons flaked sea salt Chocolate Ganache: 1 cup semi-sweet chocolate chips 8 ounces heavy whipping cream

Directions

1. In a medium bowl, combine cookie crumbs and butter. Press into the bottom and up the sides of a greased 9 inch springform pan. Freeze for 15 minutes.
2. Preheat oven to 300F.
3. In a large mixing bowl, beat cream cheese with brown sugar until smooth. Add in eggs, one at a time until just combined. Stir in whipping cream and syrup until well blended. Pour into crust.
4. Bake for 70 to 80 minutes, until center is almost set. Cool in unheated oven with door ajar for 30 minutes. Cool, cover and refrigerate overnight.
5. For caramel sauce, in a medium saucepan, bring butter, brown sugar and syrup to a boil, cooking until sugar dissolves. Stir in whipping cream and return to a boil. Remove from heat and cool for 20 minutes.
6. For ganache, in a small saucepan, heat whipping cream to a boil. Place chips in a bowl. Pour in cream and stir until chips are melted. Cool slightly.
7. Pour caramel sauce over cheesecake. Chill for 30 minutes. Pour ganache over caramel and again, chill for 30 minutes. Drizzle additional caramel sauce and sprinkle with sea salt. Top with whipped cream.

Vanilla Bean Cheesecake

Ingredients For Crust: 1 1/2 cups graham cracker crumbs 1/4 cup ground pecans 1/4 cup sugar 1 teaspoon cinnamon 6 tablespoons melted butter Cheesecake Filling: 1 1/2 pounds cream cheese, softened 1 cup granulated sugar 2 tablespoons flour 1 teaspoon vanilla extract 2 vanilla beans, split and seeds and inside removed 4 eggs 2 tablespoons heavy cream **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine graham cracker crumbs, sugar, cinnamon, pecans and butter. Press into the bottom and 1/2 inch up the sides of a greased 9 inch springform pan. Bake for 8 minutes, until golden.
3. In a large mixing bowl, beat cream cheese until smooth. Add in sugar, flour and vanilla and beat well. Add in eggs one at a time until just combined. Stir in heavy cream and mix well. Add in vanilla bean centers and reserve the pods for garnish if desired. Pour into crust.
4. Bake for 65 to 75 minutes, until center is almost set. Cool, cover and refrigerate overnight.
5. Garnish suggestion – vanilla pods and mint leaves.

Low Carb Cheesecake

Ingredients 3 packages (8 ounces) cream cheese, softened 1 cup extra-fine whole milk ricotta cheese 1/2 cup sour cream 1 1/2 cups sugar substitute 1/3 cup heavy cream 1 tablespoon no sugar added vanilla extract 1 tablespoon fresh lemon juice 2 eggs 3 egg yolks **Directions**

1. Preheat oven to 400F.
2. In a large mixing bowl, beat cream cheese, ricotta, sour cream and sugar substitute.
3. In a separate bowl, whisk together heavy cream, vanilla, lemon juice, eggs, and egg yolks until blended. Pour mixture into cream cheese mixture and beat until just combined. Pour batter into a lightly greased 9 inch springform pan.
4. Place cake pan in a baking pan filled with 1 inch of water.
5. Bake for 15 minutes. Lower temperature to 275F and bake an additional 90 minutes, until top is slightly golden. Cool in unheated oven for 3 hours. Cover and chill overnight.

No Bake Lemon Lime Cheesecake

Ingredients For Crust: 3 tablespoons unsalted butter, melted 1 1/2 cup fine graham cracker crumbs For Filling: Zest and juice of 2 large lemons 2 teaspoons unflavored powdered gelatin 2/3 cup granulated sugar 2/3 cup whipping cream 2 large eggs, separated Zest and juice of 3 large limes 1 teaspoon cornstarch, mixed with 2 tablespoons water **Directions**

1. Preheat oven to 400F.
2. In a medium bowl, combine butter and graham cracker crumbs. Press into the bottom and 1 inch up the sides of a 9 inch springform pan. Refrigerate for 1 hour.
3. In a small saucepan, combine lemon zest and juice with gelatin. Cook over low heat until gelatin is dissolved. Set aside.
4. In a large mixing bowl, beat ricotta with 1/3 cup of sugar.
5. In a separate bowl, whisk the whipping cream until thickened. Fold into ricotta mixture along with egg yolks. Beat in gelatin mixture until just combined.
6. In another separate bowl, beat the egg whites until peaks form. Fold into batter and spoon into crust. Smooth the surface, cover and chill overnight.
7. In a small saucepan, combine lime zest and juice with remaining sugar until dissolved. Add cornstarch mixture and bring to a boil, stirring continuously. Cool, then chill for 1 hour. Spoon over cheesecake.
8. Garnish suggestion – fresh lemon and lime slices coated in sugar.

Almond Cheesecake



Ingredients

For Crust:

1 1/4 cups crushed vanilla wafers 3/4 cup finely chopped almonds 1/4 cup sugar

1/3 cup butter, melted 4 8-oz packages cream cheese, softened 1 1/4 cups sugar

4 eggs, lightly beaten 1 1/2 teaspoons almond extract 1 teaspoon vanilla extract For Topping:

2 cups sour cream

1/4 cup sugar

1 teaspoon vanilla extract 1/8 cup toasted sliced almonds **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine cookie crumbs, almonds, sugar, and butter. Press into the bottom and up the sides of a greased 9 inch springform pan.
3. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in eggs one at a time until just combined. Stir in both extracts. Pour into crust.
4. Bake for 50 to 55 minutes, until center is almost set.
5. In a small bowl, whisk together sour cream, sugar and vanilla. Spread

over cheesecake and cook 5 additional minutes. Cool, cover and chill overnight.

6. Top with toasted almonds.

Passion Fruit Cheesecake

Ingredients For Crust: 5 tablespoons butter, melted 1 1/4 cup tea cookies, crushed 1/2 cup white chocolate chips 1/2 cup cream 1 package (8 ounces) cream cheese, softened 1 package (8 ounces) mascarpone 1/4 cup sugar 3 eggs, separated 1/2 cup passion fruit For Glaze: 1/4 cup sugar 1 tablespoon cornstarch mixed with 1/3 cup water 1 cup passion fruit pulp, pureed **Directions**

1. Preheat oven to 300F.
2. In a medium bowl, combine cookie crumbs and butter. Press into the bottom of a greased 9 inch springform pan. Chill for 1 hour.
3. In a small saucepan or in the microwave, melt white chocolate with cream. Remove from heat.
4. In a large bowl, beat cream cheese, mascarpone, egg yolks and sugar until smooth. Stir in white chocolate mixture and passion fruit.
5. In a separate bowl, whisk egg whites until peaks form. Fold into batter. Pour into crust.
6. Place cake pan in a baking dish filled with 1 inch of water.
7. Bake for 70 to 80 minutes, until center is almost set. Cool in unheated oven completely. Cover and chill overnight.
8. Bring all glaze ingredients to a boil, stirring continuously until thickened. Cool and pour over cheesecake. Chill for 2 hours.

Lemon Biscotti Cheesecake

Ingredients CRUST: 2 finely crushed almond biscotti ¼ cup butter, melted
FILLING: 1 (8-oz) package of mascarpone cheese 1 cup ricotta cheese ¾ cup granulated sugar 2 teaspoons grated lemon rind 3 tablespoons lemon juice 3 eggs
TOPPING: ¼ cup lemon juice 1 teaspoon cornstarch 4 egg yolks ½ cup granulated sugar 1 teaspoon grated lemon rind 1 tablespoon butter **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine biscotti crumbs and butter. Press into the bottom of a greased 8 inch springform pan. Bake for 8 minutes.
3. In a large mixing bowl, beat together ricotta, mascarpone, sugar, lemon rind and juice until smooth. Add in eggs one at a time until just combined. Pour into crust.
4. Place cheesecake pan in a baking pan filled with 1 inch of water.
5. Bake for 40 to 45 minutes, until center is almost set. Remove to cool.
6. Meanwhile, in a small saucepan combine lemon juice and cornstarch over medium heat. Add in egg yolks, sugar and lemon rind, and stir continuously until mixture boils. Reduce to simmer and cook 2 additional minutes. Remove from heat and stir in butter. Spoon topping over cheesecake. Cool, cover and refrigerate overnight.
7. Garnish suggestion – fresh lemon slices.

Chestnut Cheesecake

Ingredients

CRUST:

2 cups graham cracker crumbs 1/2 stick butter
1 heaped tablespoon sweetened chestnut purée 2 cups cream cheese 3/4 cup sugar
3 whole eggs
3 egg yolks
3/4 cup sour cream
1 teaspoon lime juice 1 teaspoon vanilla extract 1 1/2 tablespoons rum 1 cup sweetened chestnut purée SYRUP:

1/3 cup water

1/4 cup rum

1 tablespoon sweetened chestnut purée 1/4 cup sugar

1 tablespoon butter **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine graham cracker crumbs, chestnut puree and butter. Press into the bottom of a greased 9 inch springform pan. Chill for 30 minutes.
3. In a large mixing bowl, beat together cream cheese and sugar until smooth. Add in whole eggs and yolks, one at a time until just combined. Beat in sour cream, lime juice, vanilla and rum until creamy. Fold in chestnut puree.
4. Place cheesecake pan in a baking pan filled with 1 inch of water.
5. Cook for 60 minutes, until center is almost set. Cool, cover and chill overnight.
6. In a small saucepan, bring all syrup ingredients to a boil for 10 minutes, stirring frequently. Cool and drizzle over cheesecake.

Mango Cheesecake

Ingredients CRUST: 1 1/2 cups graham cracker crumbs 1/2 cup sugar 6 tablespoons unsalted butter, melted 2 large, very ripe mangoes, peeled, pitted, pureed 3 8-ounce packages cream cheese, room temperature 1 1/4 cups sugar 2 teaspoons vanilla extract 4 large eggs **Directions**

1. Preheat oven to 325F.
2. In a medium bowl, combine graham cracker crumbs, sugar and butter. Press into the bottom of a greased 9 inch springform pan. Bake for 12 minutes.
3. In a large mixing bowl, beat together cream cheese, sugar and vanilla until smooth. Add in eggs, one at a time, beating well after each addition. Add in mango puree and mix until well combined. Pour into crust.
4. Bake 75 to 85 minutes, until center is almost set. Cool, cover and chill overnight.
5. Garnish suggestion – fresh mango wedges.

Marzipan Cheesecake

Ingredients CRUST: 1/2 cup whole blanched almonds, toasted and finely chopped 1 cup graham crackers crumbs 3 tablespoons sugar 1/3 cup unsalted butter 1/3 cup packed pure almond paste 3/4 cup sugar 3 8-ounce packages cream cheese, softened 1 teaspoon vanilla 5 large eggs GANACHE: 3/4 cup semisweet chocolate 1/2 cup heavy cream **Directions**

1. Preheat oven to 325F.
2. In a medium bowl, combine graham cracker crumbs, almonds, sugar and butter. Press into the bottom and 1 inch up the sides of a greased 9 inch springform pan.
3. In a food processor, grind almond paste with sugar. Add cream cheese and vanilla and blend well. Add eggs, one at a time, pulsing after each addition. Pour into crust.
4. Bake for 50 minutes, until almost set. Let cool in unheated oven for 10 minutes. Cool, cover and chill overnight.
5. Melt chocolate with cream in a small saucepan until smooth. Cool slightly and pour over cake. Chill for 2 hours.
6. Garnish suggestion – chocolate shavings.

Margarita Cheesecake



Ingredients

CRUST:

1 1/4 cups graham cracker crumbs 1/4 cup unsalted butter, melted

FILLING:

3 8-ounce packages cream cheese, softened 1 1/4 cups light sour cream

3/4 cup plus 2 tablespoons sugar 2 1/2 tablespoons triple sec or other
orange liqueur 2 1/2 tablespoons tequila 2 1/2 tablespoons fresh lime juice
4 large eggs

TOPPING:

3/4 cup light sour cream 1 tablespoon fresh lime juice 1 tablespoon sugar

Directions

1. Preheat oven to 350F.
2. In a medium bowl, combine graham cracker crumbs and butter. Press into the bottom and 1 inch up the sides of a greased 9 inch springform pan. Chill for 1 hour.
3. In a large mixing bowl, beat cream cheese until fluffy. Add in sour cream, sugar, triple sec, tequila and lime juice. Beat in eggs one at a time until just combined. Pour into crust.

4. Bake for 50 minutes, until center is almost set.
5. In a small bowl, whisk all topping ingredients together until well combined. Spread evenly over cheesecake. Return cake to unheated oven for 45 minutes. Cool, cover and chill overnight.
6. Garnish suggestion – thinly sliced fresh lime.

Sunshine Orange Cheesecake

Ingredients CRUST: 3 cups gingersnap cookies, crushed 6 tablespoons butter, melted 1 1/2 teaspoons minced orange zest FILLING: 1 1/2 cups fresh orange juice 1/3 cup unpeeled fresh ginger, thinly sliced 4 8-ounce package cream cheese, room temperature 2/3 cup sugar 1 tablespoon minced orange zest 1 tablespoon vanilla extract 8 ounces white chocolate, melted 4 large eggs CANDIED ORANGES: 4 cups water 2 cups sugar 3 seedless oranges, unpeeled, cut into paper-thin slices **Directions**

1. Preheat oven to 350F.
2. In a medium bowl, combine cookie crumbs, orange zest and butter. Press into the bottom and up the sides of a greased 9 inch springform pan.
3. In a medium saucepan, bring orange juice and ginger to a boil for about 12 minutes, until reduced to 3 tablespoons. Strain orange juice and set aside.
4. In a large mixing bowl, beat cream cheese, sugar, orange zest and vanilla until smooth. Add in strained orange juice and chocolate. Beat in eggs one at a time until just combined. Pour batter into crust.
5. Bake 50 minutes, until center is almost set. Cool, cover and chill overnight.
6. In a large skillet over medium heat, dissolve sugar in water. Add in oranges and cook 1 hour. Turn slices and cook an additional hour. Arrange slices over cake. Let sit 1 hour.
7. Boil remaining sugar water to thicken and brush over orange slices.
8. Garnish suggestion – fresh mint leaves.

Passover Lemon Cheesecake

Ingredients CRUST: 3/4 cup sliced blanched almonds, toasted 2/3 cup sugar 2/3 cup matzo cake meal 1/4 teaspoon salt 8 tablespoons unsalted butter, melted 3 (8-ounce) packages cream cheese, softened 3/4 cup sugar 3 large eggs 2 teaspoons grated lemon zest 1 teaspoon pure vanilla extract **Directions**

1. Preheat oven to 350F.
2. In a food processor, pulse almonds, sugar, matzo cake meal, and salt until finely ground. Stir in butter. Press into the bottom and 1 inch up the sides of a 9 inch springform pan. Bake 12 to 14 minutes, until just lightly golden. Reduce heat to 300F.
3. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in eggs one at a time until just combined. Stir in lemon zest and vanilla. Pour into crust.
4. Place cheesecake pan in a baking pan filled with 1 inch of water.
5. Bake 45 to 50 minutes, until center is almost set. Cool, cover and chill overnight.
6. Garnish suggestion – fresh lemon and orange zest.

Malted Milk Chocolate Cheesecake

Ingredients CRUST: 1 cup shortbread cookie crumbs 1/3 cup walnuts 2 tablespoons sugar 8 tablespoons unsalted butter, melted 1 3/4 cup milk chocolate, melted 1/2 cup heavy whipping cream 1/2 cup malted milk powder 2 pounds cream cheese, softened 1 cup granulated sugar 4 extra-large eggs, at room temperature 1 cup sour cream 2 teaspoons pure vanilla extract **Directions**

1. Preheat oven to 300F.
2. In a food processor, pulse cookies, walnuts and sugar until finely ground. Stir in butter. Press into the bottom and 1 inch up the sides of a 9 inch springform pan. Chill for 30 minutes.
3. In a small saucepan, bring heavy cream to a boil. Remove from heat and whisk in malted milk powder. Cover and let steep for 10 minutes. Strain cream and set aside.
4. In a large mixing bowl, beat cream cheese and sugar until fluffy. Add the eggs one at a time until just combined. Stir in sour cream and vanilla. Stir in the strained cream and melted chocolate until well combined. Pour into crust.
5. Place cheesecake pan in a baking pan filled with 1 inch of water.
6. Bake for 90 to 100 minutes, until center is almost set. Cool, cover and chill overnight.
7. Garnish suggestion – drizzle with melted chocolate.

Mini Honey Cheesecakes

Ingredients 1 cup sugar 1/3 cup honey 1/4 cup unsalted butter 1/3 cup water 3 (8-ounce) packages cream cheese, room temperature 2/3 cup golden brown sugar 1 cup sour cream 2 teaspoons fresh lemon juice 2 teaspoons vanilla extract 4 large eggs, room temperature **Directions**

1. Preheat oven to 300F.
2. In a medium saucepan, bring sugar, honey and butter to a boil. Whisk frequently, cooking until a candy thermometer reads 300F. Remove from heat and whisk in water.
3. Pour batter evenly into 12 greased muffin or custard cups. Chill for 30 minutes.
4. In a large mixing bowl, beat together cream cheese and brown sugar until smooth. Add in sour cream, lemon juice and vanilla. Beat in eggs, one at a time until just combined. Distribute evenly among cups.
5. Place muffin tin in a baking pan filled with 1 inch of water.
6. Bake for 35 minutes, until set. Cool, cover and chill for 2 hours.
7. Invert cakes onto serving plates and spoon any remaining topping from muffin cups over cakes.
8. Garnish suggestion – fresh raspberries and blackberries.

Spring Breeze Cheesecake Pie

Ingredients

1 package (8 ounces) cream cheese, softened 1/3 cup sugar
1 cup sour cream
2 teaspoons vanilla extract 1 carton (8 ounces) frozen whipped topping,
thawed 1 prepared graham cracker crust (9 inches) TOPPING:
3 cups chopped fresh rhubarb 1/3 cup sugar
1/8 teaspoon ground cinnamon 1 tablespoon cornstarch mixed with 2
tablespoons water

Directions

1. In a large mixing bowl, beat cream cheese and sugar until smooth. Add in sour cream and vanilla. Fold in whipped topping and spoon into crust. Cover and refrigerate for 4 hours.
2. In a medium saucepan, bring all topping ingredients to a boil for 4 minutes. Reduce heat and simmer for 10 minutes, until rhubarb is tender. Top cheesecake with sauce and whipped topping. Chill for 4 hours.

Maple Cranberry Cheesecake



Ingredients

CRUST:

2 cups graham cracker crumbs 1/3 cup butter, melted

3 tablespoons sugar

1/2 teaspoon ground cinnamon FILLING:

1 1/2 cups maple syrup

3 packages (8 ounces each) cream cheese, softened 1/2 cup packed brown sugar 2/3 cup sour cream

3 tablespoons all-purpose flour 2 teaspoons vanilla extract 1/4 teaspoon salt

4 eggs, lightly beaten

COMPOTE:

2 cups fresh cranberries 2/3 cup dried cranberries 1 cup maple syrup

1/2 cup packed brown sugar **Directions**

1. Preheat oven to 375F.
2. In a large bowl, combine graham cracker crumbs, sugar, cinnamon and butter. Press into the bottom and 1 1/2 inches up the sides of a greased 9 inch springform pan. Bake for 8 minutes. Reduce heat to 325F.

3. Bring maple syrup to a boil in a small saucepan until reduced to about 1 cup. Set aside.
4. In a large mixing bowl, beat cream cheese and brown sugar until smooth. Add in sour cream, flour, vanilla, salt and maple syrup. Beat in eggs until just combined. Pour into crust.
5. Place pan in a baking pan filled with 1 inch of water.
6. Bake for 80 to 90 minutes, until center is just set. Cool, cover and chill overnight.
7. In a large saucepan combine all compote ingredients over medium heat until the cranberries begin to pop, about 10 minutes. Serve warm with cheesecake.

Greek Yogurt Cheesecake

Ingredients 1 prepared graham cracker crust 2 8 ounce packages cream cheese, softened 1 cup sugar 1 teaspoon vanilla 1 container (16 oz.) plain nonfat Greek-style yogurt 2 whole eggs 3 egg whites **Directions**

1. Preheat oven to 325F.
2. In a large mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add in yogurt then eggs and egg whites, one at a time until just combined. Pour into crust.
3. Bake 55 to 60 minutes, until almost set. Cool, cover and chill overnight.
4. Garnish suggestion – fresh raspberries and mint leaves.

Lemon Blueberry Cheesecake Bars

Ingredients 1/2 cup butter, melted 1 package yellow cake mix, unprepared 2 eggs, divided 2 packages (8 ounces each) cream cheese, softened 1/2 cup sugar 1 tablespoon zest and 3 tablespoons juice from 1 lemon 2 1/2 cups fresh blueberries **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat butter, cake mix and 1 egg until well combined. Press 2/3 of dough into the bottom of a greased 9 x 13 inch baking dish.
3. In a separate mixing bowl, beat cream cheese and sugar until smooth. Add in remaining egg, lemon zest and juice. Pour over dough in crust. Top with blueberries.
4. Pinch small pieces of the remaining dough between your fingers and press lightly into cream cheese layer.
5. Bake 55 to 60 minutes, until toothpick inserted into the center comes out clean. Cool completely and cut into bars.

Marble Cheesecake

Ingredients 2 packages (8 oz. each) cream cheese, softened 1/2 cup sugar 1/4 cup half and half 1 teaspoon vanilla 2 eggs 2 tablespoons unsweetened cocoa powder 1 prepared Oreo Cookie pie crust 1 package (10 oz.) frozen raspberries, thawed, pureed and strained **Directions**

1. Preheat oven to 350F.
2. In a large mixing bowl, beat cream cheese, sugar, half and half and vanilla until smooth. Add eggs, one at a time until just combined. Remove 1 cup of batter and place in a small bowl and set aside. Add cocoa to the large bowl and mix well.
3. Spoon half of the chocolate batter into the crust. Cover with plain batter then remaining chocolate batter. Swirl into marble pattern with a knife.
4. Bake for 35 to 40 minutes, until center is set. Cool, cover and chill overnight.
5. Top with pureed, strained raspberry sauce.

Summer Berry Cheesecake Pie

Ingredients 1 package (8 oz.) cream cheese, softened 2 tablespoons sugar 2 cups whipped topping, divided 1 prepared graham cracker crumb crust 3/4 cup boiling water 1 pkg. (3 oz.) Jello Strawberry Flavor Gelatin 1/2 cup ice cubes 1/2 cup blueberries 1 1/2 cups strawberries, halved **Directions**

1. In a large mixing bowl, beat cream cheese and sugar until smooth. Stir in one cup of whipped topping and spoon into crust.
2. In a medium bowl, add boiling water to gelatin and stir until completely dissolved. Add ice and stir until melted. Let stand for 5 minutes.
3. Arrange blueberries in a single layer over batter. Surround with strawberries.
4. Pour gelatin over fruit.
5. Refrigerate for 4 to 6 hours, until Jello is firm. Top with remaining whipped topping.

Classic New York Style Cheesecake II



Ingredients

For Crust:

1 cup graham cracker crumbs ¼ cup sugar
7 tablespoons melted butter 12 ounces softened cream cheese 1/2 teaspoon
vanilla extract 1 cup sugar
3 eggs

Directions

1. Preheat oven to 350F.
2. In a medium bowl, combine graham cracker crumbs, sugar, and butter. Press into the bottom and up the sides of a greased 8 inch springform pan. Bake for 8 minutes, until golden.
3. In a large mixing bowl, beat cream cheese until smooth. Add in sugar and vanilla and beat well. Add in eggs one at a time until just combined. Bake for 45 minutes, until lightly golden. Cool, cover and chill overnight.

Blueberry Topping



Ingredients

- 1/3 cup all-fruit blueberry spread
- 2 6-ounce baskets fresh blueberries

Directions

1. Melt blueberry spread in a small saucepan over low heat. Remove and gently stir in blueberries. Spoon over cheesecake.

Strawberry Topping

Ingredients 3 cups fresh strawberries, sliced ½ cup sugar Pinch of salt 1 cup strawberry jam 2 tablespoons lemon juice **Directions**

1. In a large bowl, toss strawberry slices with sugar. Let sit for 30 minutes, stirring occasionally.
2. Process the jam in a food processor until smooth, about 10 seconds. Transfer to a small saucepan and cook over medium heat for 3 minutes. Stir in lemon juice. Pour mixture over strawberries and mix well. Cool, cover and refrigerate for 2 hours.

Cherry Topping



Ingredients

2/3 cup tawny port or other sweet red wine 1/2 cup sugar
2 (10-ounce) bags frozen, pitted, dark sweet cherries 2 tablespoons fresh
lemon juice 4 teaspoons cornstarch
4 teaspoons water

1 vanilla bean, seeds scraped out **Directions**

1. In a large saucepan, bring port, sugar, cherries and vanilla bean pod (no seeds). Cook for 5 minutes, until cherries are thawed and mixture is syrupy. Discard vanilla bean pod.
2. In a small bowl, whisk together lemon juice, cornstarch and water. Stir into cherry mixture. Return to a boil, then reduce heat and simmer for 3 minutes, until thickened and shiny. Cool, cover and chill for 2 hours.

Pineapple Topping

Ingredients

3 cups fresh 1/2-inch diced pineapple chunks 1/4 cup sugar

1 cup water

1 teaspoon finely grated orange zest 2 tablespoons light rum **Directions**

1. In a large saucepan, bring pineapple, sugar, water and orange zest to a boil. Reduce heat and simmer for 15 minutes, until thickened. Stir in rum and cook for 1 additional minute. Cool completely.

Raspberry Topping

Ingredients 3 packages (10 ounces each) frozen sweetened raspberries, thawed and drained, juice reserved 1/4 cup sugar 1 tablespoon lemon juice **Directions**

1. In a large saucepan, bring raspberry juice to a boil. Reduce heat and simmer for 15 minutes, until reduced to about $\frac{3}{4}$ cup.
2. In a blender, puree raspberry, and strain to remove seeds.
3. In a medium bowl, combine pureed raspberries, raspberry juice, sugar and lemon juice. Cover and chill for 2 hours.

Ambrosia Topping

Ingredients

2 1/2 cups orange sections cut into bite-size pieces
1/2 cup flaked coconut, packed
1 1/2 tablespoons powdered sugar
6 drained maraschino cherries, quartered

Directions

1. In a large bowl, combine all ingredients. Chill for 30 minutes and spread over cheesecake.

Cranberry Amaretto Topping

Ingredients 1 (16 ounce) can whole berry cranberry sauce 1/4 cup sugar 1 tablespoon cornstarch 1/4 cup amaretto **Directions**

1. In a small saucepan over medium heat, bring cranberry sauce and sugar to boil. Reduce heat to low and cook, stirring occasionally, until sugar is dissolved.
2. In a small bowl, mix cornstarch with amaretto, and add to saucepan. Simmer on medium heat until sauce is thickened, stirring continuously. Cool completely.

Peanut Butter Topping

Ingredients 3 tablespoons creamy peanut butter ½ cup brown sugar 1 cup sour cream 1 teaspoon vanilla extract **Directions**

1. In a small mixing bowl, beat peanut butter with brown sugar. Mix in sour cream and vanilla until well combined.
2. Spread topping over cheesecake and return to oven at 300F for 3 to 5 minutes to set. Chill for 2 hours.

Lemon Curd Topping

Ingredients 1/4 cup butter 3/4 cup sugar 1 teaspoon grated lemon rind 3 eggs, beaten 1/4 cup lemon juice 1 drop yellow food coloring **Directions**

1. In a double boiler, simmer butter, sugar, rind, eggs and lemon juice for 5 minutes, stirring frequently, until thickened.
2. Remove from heat and stir in food coloring. Strain mixture and chill for 2 hours.

Simple Sour Cream Topping

Ingredients

- 1 ½ cups sour cream
- 3 tablespoons sugar
- 1 teaspoon vanilla

Directions

1. In a small bowl, whisk all ingredients together. Chill for 1 hour.
2. For a special treat, add 2 tablespoons of your favorite liqueur such as amaretto, Kahlua, orange curacao, etc.



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Jenni

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