

NEW YORK STYLE

- 1 cup graham cracker crumbs
- 3/4 cup sugar
- 1/4 cup plus 2 tablespoons melted butter
- 1 1/2 cups sour cream
- 2 eggs
- 2 teaspoons vanilla
- 2 (8-ounce) packages cream cheese, softened

Blend the cracker crumbs, 1/4 cup sugar, and 1/4 cup melted butter, and line the bottom of a 9-inch ungreased spring-form pan.

Mix cream cheese until light and fluffy, and 1/2 cup sugar and mix well. Add eggs one at a time, mixing well after each one. Add sour cream, vanilla and 2 tablespoons butter, mix well.

Pour into pan, bake in the lower third of a 325 degree oven for 45 minutes.

When baking is finished, remove from oven, and turn oven on to broil. Broil the cheesecake just until the top begins to show attractive spots of brown.

Cool completely, then refrigerate, preferably overnight.

PUMPKIN CHEESECAKE

CRUST

- 1 1/2 cups crushed gingersnaps
- 1/2 cup chopped pecans
- 6 tablespoons butter, melted
- 1/4 cup sugar
- 1/4 teaspoon ground ginger

FILLING

- 3 (8-ounce) packages cream cheese, softened
- 1/2 cup brown sugar
- 1/4 cup sugar
- 2 eggs
- 2 egg yolks
- 1 1/2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- 1/2 teaspoon each ground cloves, ginger, and nutmeg
- 1 cup pumpkin puree
- 1/2 cup sour cream
- 2 tablespoons dark rum
- 2 teaspoons vanilla extract
- pecan halves for garnish

Heat oven to 350 degrees. Lightly butter 9-inch springform pan. Mix all the crust ingredients until crumbs are moistened. Press over bottom and up sides of buttered pan. Bake 10 minutes. Let cool completely.

Heat oven to 425 degrees. Beat cream cheese and both sugars until light and fluffy. Beat in eggs and egg yolks one at a time. Add flour and spices and mix until blended. Add pumpkin, sour cream, rum, and vanilla; mix again until well blended. Do not over beat. Pour filling into prepared pan.

Bake cake 15 minutes. Reduce heat to 250 degrees and bake 1 hour. Turn oven off and let cool in oven several hours. Refrigerate cheesecake until cold. Garnish with pecan halves.

AMARETTO CHEESECAKE

- 1 2/3 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup plus 2 tablespoons butter, melted
- 3 (8-ounce) packages cream cheese, softened
- 1 cup sugar
- 4 eggs
- 1/3 cup amaretto
- 1 1/2 cups sour cream
- 2 tablespoons sugar
- 2 tablespoons amaretto
- 1/4 cup sliced almonds, toasted
- grated chocolate (optional)

Combine first 3 ingredients, mixing well. Firmly press crumb mixture on bottom and 1/2 inch up the sides of a 9-inch springform pan.

Beat cream cheese until light and fluffy; gradually add 1 cup sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in 1/3 cup amaretto; pour mixture into prepared pan. Bake at 375 degrees for 45 or 50 minutes or until mixture is set.

Combine sour cream, 2 tablespoons sugar, and 2 tablespoons amaretto; stir well, and spoon over cheesecake. Bake at 500 degrees for 10 minutes. Let cool to room temperature on a wire rack; garnish with almonds, grated chocolate.

CREME DE MENTHE CHEESECAKE

1 2/3 cups chocolate wafer crumbs
1/3 cup butter, melted
5 (8-ounce) packages cream cheese, softened *3*
1 1/2 cups sugar *1 1/2*
3 eggs *2*
2 1/2 teaspoons vanilla extract *2*
1/4 creme de menthe
1 package Andes Mints

Combine chocolate wafer crumbs and melted butter, stirring well. Firmly press mixture evenly on bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees for 5 minutes.

Beat cream cheese until light and fluffy; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in vanilla and creme de menthe. Pour into prepared pan.

Bake at 350 degrees for 45 minutes. Remove from oven; cool. Chill for at least 8 hours. Place Andes Mints on top for garnish.

CHOCOLATE MALT CHEESECAKE

CRUST

- 1 1/2 cup unsalted butter, melted
- 1 cup graham cracker crumbs
- 1/4 cup sugar

FILLING

- 3 (8-ounce) packages cream cheese, softened
- 1 can (14-ounce) sweetened condensed milk
- 1 cup semisweet chocolate chips, melted
- 3/4 cup chocolate malt powder
- 4 eggs
- 1 teaspoon vanilla

Combine crust ingredients. Pat firmly in bottom and 1/2 inch up the side of a 9-inch springform pan; chill.

Beat cream cheese until light and fluffy; Add eggs, one at a time, beating well after each addition. Add remaining ingredients and blend thoroughly. Pour into prepared crust. Bake at 300 degrees for about 65 minutes or until filling shakes only slightly near center when moved. Cool; chill thoroughly.

POCKY ROAD CHEESECAKE

- 1 1/2 cups chocolate wafer crumbs
- 2 tablespoons sugar
- 1 1/2 tablespoons butter
- 1/2 cup heavy or whipping cream
- 1 cup miniature semisweet chocolate chips, divided
- 3 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar
- 2 tablespoons flour
- 1/3 cup marshmallow cream
- 1 1/2 teaspoons vanilla extract
- 5 large eggs, at room temperature
- 1 cup chopped toasted pecans, divided
- chocolate-dipped pecans for garnish

Preheat oven to 325 degrees. Combine all ingredients in food processor and process until smooth. Press in bottom of a 9-inch springform pan.

Heat cream and 1/4 cup chocolate chips in small saucepan over low heat, stirring until chocolate is melted; cool. Beat cream cheese and sugar until light and fluffy. Beat in flour, then chocolate mixture, marshmallow cream and vanilla until smooth. Beat in eggs one at a time, beating well after each addition. Stir in remaining 3/4 cup chocolate chips and 1/2 cup pecans. Pour into pan and sprinkle with remaining 1/2 cup pecans.

Bake 1 hour or until center is almost firm. Cool to room temperature and then refrigerate over night. Garnish with chocolate-dipped pecans.

BERRY CHEESECAKE

This cheesecake can be the berry of your choice (strawberry, blueberry, raspberry, or blackberry).

- 1 cup graham cracker crumbs
- $\frac{3}{4}$ cup sugar
- 1 $\frac{1}{2}$ cup yogurt (berry flavor or choice)
- 2 eggs
- 2 (8-ounce) packages cream cheese, softened

TOPPING

- 1 (16-ounce) package of frozen berries
- $\frac{1}{4}$ cup water
- 2 tablespoons cornstarch
- 1 cup sugar

Blend the cracker crumbs, $\frac{1}{4}$ cup sugar, and $\frac{1}{4}$ cup melted butter, and line the bottom of a 9-inch springform pan.

Beat cream cheese until light and fluffy; gradually add $\frac{1}{2}$ cup sugar, mixing well. Add eggs, one at a time, beating well after each addition. Blend in yogurt.

Pour into pan, bake in a 325 degree oven for 45 minutes.

Cool to room temperature. Refrigerate over night.

Garnish with berry topping.

TOPPING

Sprinkle sugar on frozen berries, stir and set aside.

Wash berries thoroughly, reserve juice. Cover top of cheesecake with as berries as possible. Add enough water with the reserved juice to equal 1 cup. Bring liquid to a boil, stir cornstarch into $\frac{1}{4}$ cup cold water and add to boiling liquid. Return to boil, stir until thick, about 1 to 2 minutes. Remove pan from stove and place in cold water, continue stirring until cool. Spoon over berries. Refrigerate.

LAYERED VEGETABLE CHEESECAKE

- 1 1/2 cups dry breadcrumbs
- 1/3 cup butter, melted
- 2 (8-ounce) packages cream cheese, softened
(Neufchatel cheese)
- 2 eggs
- 1/3 cup all-purpose flour
- 1 (8-ounce) carton sour cream
- 1/4 cup minced onion
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 3/4 cup shredded carrots
- 3/4 cup diced green pepper
- 3/4 cup diced sweet red pepper
- Cucumber-dill sauce
- Garnish--cucumber slices, fresh dillweed

Combine breadcrumbs and butter; press on bottom and 1 inch up sides of a 9-inch springform pan. Set aside.

Beat cream cheese at high speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour and next 4 ingredients; beat until blended.

Pour about one-fourth of sour cream mixture into prepared pan; sprinkle with carrots. Top with half of remaining sour cream mixture; top with red pepper. Top with remaining sour cream mixture.

Bake at 350 degrees for 1 hour or until set. Turn oven off, and partially open oven door; leave cheesecake in oven 1 hour. Remove from oven, and let cool completely. Cover and chill. Serve with Cucumber-Dill Sauce. Garnish, if desired.

CUCUMBER-DILL SAUCE

- 1 (8-ounce) carton plain yogurt
- 1/3 cup mayonnaise
- 1/2 cup unpeeled, chopped cucumber
- 1/4 teaspoon salt
- 1/4 teaspoon dried whole dillweed

Combine all ingredients, stirring well; cover and chill.

DELUXE CHEESECAKE

1 2/3 cups graham cracker crumbs
1/4 cup sugar
1/4 cup plus 2 tablespoons butter, melted
3 (8-ounce) packages cream cheese, softened
1 cup sugar
3 eggs
1/2 teaspoon vanilla extract
1 (16-ounce) carton sour cream
3 tablespoons sugar
1/2 teaspoon vanilla extract

Combine first 3 ingredients, mixing well. Firmly press crumb mixture evenly over bottom of a 10-inch springform pan.

Beat cream cheese until light and fluffy; gradually add 1 cup of sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in 1/2 teaspoon vanilla. Pour into prepared pan. Bake at 375 degrees for 35 minutes or until cheesecake is set.

Beat sour cream at medium speed of electric mixer 2 minutes. Add 2 tablespoons sugar and 1/2 teaspoon vanilla; beat additional minute. Spread over cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature on a wire rack; chill at least 8 hours.

TRIPLE CHOCOLATE

1 1/2 cups chocolate water crumbs
 1/2 cup butter, melted
 3 eggs
 3/4 cup sugar
 3 (8-ounce) packages cream cheese, softened
 2 teaspoons vanilla *milk*
 2 ounces ~~bittersweet~~ chocolate, melted
 2 ~~tablespoons light rum~~
 2 ounces white chocolate, melted
 2 ounces semisweet chocolate, melted

Preheat oven to 350 degrees; butter 9-inch springform pan. Combine ~~graham cracker~~ crumbs, butter and sugar. Press mixture into bottom and 1 inch up sides of pan. Bake for 10 minutes. Cool on rack and reduce oven to 250 degrees.

Beat cream cheese until light and fluffy; gradually add sugar mixing well. Add eggs, one at a time, beating well after each addition. Add 1 teaspoon of the vanilla; beat well. Divide the mixture into three bowls.

Stir ~~bittersweet~~ *with* chocolate and ~~1 tablespoon rum~~ into one portion of the cream cheese mixture until blended. Pour into prepared crust and spread evenly over the bottom.

Stir white chocolate into second portion of the cream cheese mixture until well blended. Very slowly pour mixture over the ~~bittersweet~~ *with* chocolate layer; spread evenly.

Stir semisweet chocolate, remaining ~~1 tablespoon rum~~ and ~~2 teaspoons~~ *with* vanilla into remaining cream cheese mixture until well blended. Carefully pour over white chocolate layer; spread evenly.

Bake ~~in oven~~ *in* oven (250 degrees) for 1 1/2 hours or until ~~firm~~ *to the* touch. Cool to room temperature; ~~then~~ *then* ~~at least~~ *at least* 12 hours.

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PRALINE CHEESECAKE

1 4/2 cups graham cracker crumbs
3 tablespoons sugar
1/3 cup butter, melted
3 (8-ounce) packages cream cheese, softened
3/4 cup firmly packed light brown sugar
2 tablespoons all-purpose flour
3 eggs
2 teaspoons vanilla extract
1/2 cup finely chopped pecans

Combine first 3 ingredients, mixing well. Press mixture into a 9-inch springform pan. Bake at 350 degrees for 10 minutes.

Beat cream cheese until light and fluffy; gradually add brown sugar and flour, mixing well. Add eggs, one at a time, beating well after each addition. Stir in vanilla and pecans. Pour into prepared pan. Bake at 350 degrees for 40 to 45 minutes. Let cool to room temperature on a wire rack; refrigerate 8 hours.

Topping: 1/2 c brown sugar
water - enough to make liquid

Bring to boil, stirring to dissolve. Quit stirring and let boil until slightly thickened - consistency of syrup. For cool, spoon over pecans & let drip down edges.

- if syrup turns to sugar while cooling, add water & start ~~off~~ over then cook until not as thick as before. ~~Keep~~ stirring after boiling starts.

CHOCOLATE MARBLE CHEESECAKE

1 2/3 cups chocolate wafer crumbs
1/3 cup butter, melted
5 (8-ounce) packages cream cheese, softened
1 1/2 cups sugar
3 eggs
2 1/2 teaspoons vanilla extract
6 ounces semisweet chocolate, melted

Combine chocolate wafer crumbs and melted butter, stirring well. Firmly press mixture evenly on bottom and 1 inch up sides of a 10-inch springform pan. Bake at 350 degrees for 5 minutes.

Beat cream cheese until light and fluffy; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Divide mixture in half; stir melted chocolate into half of the mixture. Pour half of plain mixture into prepared pan; top with half of chocolate mixture. Repeat layers to use all of mixture. Gently swirl batter with a knife to create a marble effect.

Bake at 350 degrees for 40 minutes. Cool; chill at least 8 hours.

CHOCOLATE-GLAZED TRIPLE-LAYER CHEESECAKE

2 cups chocolate wafer crumbs
 3/4 cup sugar, divided
 1/4 cup plus 1 tablespoon butter, melted
 2 (8-ounce) packages cream cheese, softened
 3 eggs
 1 teaspoon vanilla extract, divided
 2 (1-ounce) square semisweet chocolate, melted
 1 1/2 cups sour cream, divided
 1 1/2 cup firmly packed dark brown sugar
 1/2 tablespoon all-purpose flour
 1/4 cup chopped pecans
 5 ounces cream cheese, softened
 1/4 teaspoon almond extract

FOR CHOCOLATE GLAZE

6 (1-ounce) squares semisweet chocolate
 1/4 cup butter
 3/4 cup sifted powdered sugar
 2 tablespoons water
 1 teaspoon vanilla extract

Combine chocolate crumbs, 1/4 cup sugar and butter; blend well. Press on bottom and 2 inches up sides of a 9-inch springform pan. Set aside.

Combine 1 (8-ounce) package of cream cheese and 1/4 cup sugar; beat until fluffy. Add 1 egg and 1/4 teaspoon vanilla; blend well. Stir in melted chocolate and 1/3 cup sour cream. Spoon over chocolate crust.

Combine remaining (8-ounce) package of cream cheese, brown sugar, and flour; beat until fluffy. Add 1 egg and 1/2 teaspoon vanilla; blend well. Stir in pecans. Spoon over chocolate layer.

Combine 5 ounces cream cheese and remaining 1/4 cup sugar; beat until fluffy. Add remaining egg, and blend well. Stir in remaining 1 cup of sour cream, 1/4 teaspoon vanilla, and almond extract. Spoon gently over pecan layer.

Bake at 325 degrees for 1 hour; turn off oven, and leave cheesecake in oven 30 minutes; partially open door of oven, and leave cheesecake in oven an additional 30 minutes. Let cool to room temperature. Chill at least 8 hours. Remove from pan. Spread warm chocolate glaze over cheesecake.

CHOCOLATE GLAZE

GERMAN CHOCOLATE CHEESECAKE

FOR CRUST:

- 4 tablespoons cocoa
- 1/2 tablespoons melted butter
- 1/2 cup flaked coconut
- 2 cups graham cracker crumbs
- 1/2 cup sugar
- 1/2 cup finely chopped pecans

FOR FILLING

- 1 (16-ounce) package Baker's semisweet chocolate, melted
- 2 cups heavy or whipping cream
- 1 1/2 (8-ounce) packages cream cheese, softened
- 1 1/3 cups sugar
- 8 eggs, divided
- 2 teaspoons vanilla
- 1 cup sour cream

FOR GERMAN CHOCOLATE FRUSTRING

- 1/2 cup butter
- 3/4 cup evaporated milk
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 3 egg yolks
- 2 cups coconut
- 1 1/2 cups pecans

FOR CRUST

Mix cocoa, melted butter, coconut, cracker crumbs, sugar and pecans in a food processor. Press crumb mixture along the bottom and the sides of an ungreased 10-inch springform pan. Bake in preheated 350 degree oven for 10 to 12 minutes.

FOR FILLING

Melt chocolate with whipping cream. Stir until completely well blended. Combine cream cheese and sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla and sour cream. Pour chocolate mixture. Pour into crust and bake in 350 degree oven about 1 1/2 hours or until edges of cake begin to pull and crack. Let cool.

FOR FRUSTRING

Combine butter, evaporated milk, sugar, brown sugar and vanilla. Bring to a boil over medium-high heat. Remove from heat and beat in egg yolks. Stir in coconut and pecans. Spread over top of cheesecake. Refrigerate overnight.

PICH CHOCOLATE CHEESECAKE

- 1 1/2 cups chocolate wafer crumbs
- 1/4 teaspoon ground nutmeg
- 1/2 cup butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar
- 3 eggs
- 1 (8-ounce) carton sour cream
- 6 (1-ounce) squares semisweet chocolate, melted
- 1 tablespoon plus 3/4 teaspoon cocoa
- 1 1/2 teaspoons vanilla extract
- 1/2 cup whipping cream, whipped
- Additional whipping cream (optional)
- Almonds (optional)
- Maraschino cherries (optional)

Combine chocolate wafer crumbs, nutmeg, and butter, mixing well. Press mixture into bottom of a 9-inch springform pan; allow to chill.

Beat cream cheese until light and fluffy; gradually add sugar, mixing well. Add eggs, one at a time, beating well after each addition. Stir in sour cream, melted chocolate, cocoa, and vanilla; mixing well. Gently fold in whipping cream; spoon into prepared pan.

Bake at 300 degrees for 1 hour. Turn oven off; allow cheesecake to cool in oven 30 minutes. Open door, and allow cheesecake to cool in oven an additional 30 minutes. Refrigerate 8 hours. Remove sides of springform pan, and garnish with optional items.

BANANA CHEESECAKE

FOR CRUST

3 tablespoons sugar
1 1/2 teaspoons light brown sugar
3/4 cup all-purpose flour
6 tablespoons butter, melted
1 1/2 teaspoons vanilla
3.4 cup finely chopped pecans

FOR FILLING

2 (8-ounce) packages cream cheese, softened
1 1/4 cups sugar
2 1/2 tablespoons cornstarch
3 eggs
1 1/4 teaspoons vanilla
dash salt
1 cup sour cream
2 1/2 tablespoons fresh lemon juice
1 cup ripe banana puree

FOR TOPPING

1 cup sour cream
1/4 cup sugar
1/4 teaspoon vanilla
2 cups fresh sliced fruit (such as peaches,
 strawberries, blueberries, raspberries)

FOR CRUST

Combine sugars, flour, melted butter, vanilla and pecans; mix well. Evenly pat on bottom of 9-inch springform pan.

FOR FILLING

Beat cream cheese until light and fluffy; gradually add sugar, mix well. Beat in cornstarch. Add eggs, 1 at a time, beating well after each addition. Add vanilla, salt, sour cream, lemon juice and banana puree; beat well. Pour filling into prepared pan.

Bake in 350 degree oven for 45 minutes. Remove cake from oven but leave oven on.

TOPPING

Combine sour cream, sugar and vanilla; spread over baked cheesecake. Bake cheesecake additional 10 minutes. Turn off oven. Leave cheesecake in oven with door slightly ajar. Remove from oven. Let cake cool to room temperature. Refrigerate overnight. Garnish with fresh fruit.

ORANGE CHEESECAKE

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
1/4 cup plus 2 tablespoons butter, melted
1 teaspoon Grand Marnier
3 (8-ounce) packages cream cheese, softened
1 cup sugar
1 tablespoon all-purpose flour
3 eggs
2 tablespoons butter, melted
1 tablespoon Grand Marnier
1 (11-ounce) can mandarin oranges, drained

Combine first 4 ingredients in a small bowl, mixing well. Press mixture into bottom and up sides of a 9-inch springform pan.

Beat cream cheese until light and fluffy. Gradually add 1 cup sugar and flour, mixing well. Add eggs, one at a time, beating well after each addition. Stir in 2 tablespoons butter and 1 tablespoon Grand Marnier. Spoon into prepared pan; bake at 375 degrees for 30 minutes.

Let cheesecake cool to room temperature on a wire rack; refrigerate 12 hours. Remove sides of springform pan; garnish cheesecake with mandarin oranges.

CHOCOLATE CHIP CHEESECAKE

- 1 cup chocolate wafer crumbs
- 1/4 cup butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar
- 1 (8-ounce) carton sour cream, divided
- 4 eggs
- 1 teaspoon vanilla extract
- 1 (6-ounce) package semisweet chocolate chips
- 1/2 cup sugar
- 1 1/2 teaspoons lemon juice
- 1 1/2 teaspoons vanilla extract
- Additional semisweet chocolate chips

Combine wafer crumbs and butter, mixing well. Press mixture into bottom of a 9-inch springform pan; set aside.

Beat cream cheese until light and fluffy; gradually add 3/4 cup sugar and 1/2 cup sour cream, mixing well. Add eggs, one at a time, beating well after each addition. Stir in 1 teaspoon vanilla and 6 ounces of chocolate chips. Spoon into prepared pan.

Bake at 325 degrees for 1 hour. Cool at room temperature on a wire rack for 20 minutes.

Combine remaining sour cream, 1/2 cup sugar, lemon juice, and 1 1/2 teaspoons vanilla, mixing well; gently spread over the top of cheesecake. Bake at 475 degrees for 5 minutes.

Cool to room temperature on a wire rack; refrigerate 8 hours. Remove sides of springform pan; sprinkle additional chocolate chips around top edge and in center of cheesecake, if desired.