

PHILLY 15 MINUTE CHEESECAKE

1 c. graham cracker crumbs
3 tbsp. sugar
3 tbsp. margarine, melted
3 (8 oz.) pkgs. Philly cream cheese,
softened
3/4 c. sugar
1 tsp. vanilla
3 eggs

CRUST: Combine crumbs, sugar and margarine. Press onto bottom of 9" pan. CAKE: Combine cream cheese and sugar, mixing at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla. Pour over crust. Bake at 450 degrees for 10 minutes, then reduce to 250 degrees and continue baking for 35 minutes. Chill. 10 to 12 servings.

CLASSIC SOUR CREAM CHEESECAKE

1 1/2 c. shortbread cookie crumbs
2 tbsp. margarine
1 (8 oz.) tub sour cream
1 can Eagle Brand milk
4 eggs
3 (8 oz.) pkg. cream cheese
1 tbsp. vanilla
1 (21 oz.) can cherry pie filling (or
pie filling of your choice)

Preheat oven to 350 degrees. Combine crumbs and margarine. Press firmly on bottom of 9 inch pan. In large bowl beat cheese until fluffy. Gradually beat in condensed milk until smooth. Beat in eggs, sour cream, and vanilla. Pour in pan. Bake 50-55 minutes. Cool. Chill. Top with pie filling, refrigerate.

LADY FINGER CHEESECAKE

3 pkg. Lady Fingers
11 oz. cream cheese
3/4 c. sugar
1 pt. heavy cream
1 can pie filling cherry or pineapple
2 tsp. vanilla
1 tsp. confectioners' sugar

Cream the cream cheese and sugar by hand until soft and blended. Add vanilla and mix well. Whip the heavy cream with the confectioners' sugar in a separate bowl. Fold the whipped cream into cream cheese mixture. Line bottom and sides of spring form pan with lady fingers, pour 1/2 of cheese mixture over lady fingers. Add another of lady fingers and then the rest of the cheese mixture. Top with a can of the pie filling. Let set for 2-3 hours in refrigerator.

PEACHES 'N CREAM CHEESECAKE

3/4 c. flour
1 tsp. baking powder
3 1/4 oz. pkg. dry vanilla pudding
mix (not instant)
3 tbsp. butter or margarine, softened
1 egg
1/2 c. milk

I add 3 tablespoons sugar. Combine in large mixer bowl; beat 2 minutes at medium speed; pour into greased pie pan. Place over batter. 1/2 c. sugar 3 tbsp. reserve juice Combine in small mixer bowl. Beat 2 minutes at medium speed. Spoon to within 1 inch of edge of batter. 1/2 tsp. cinnamon Combine; sprinkle over cream cheese filling. Bake at 350 degrees for 30 to 35 minutes.

CREAM CHEESECAKE

1 lb. cream cheese
4 tsp. vanilla
2 eggs (whole)
1/2 c. sugar
1 c. sour cream
1 can Comstock pie topping
1 graham cracker crust (made according to pkg. directions)

Use 9 x 12 inch pan. Put first 4 ingredients in bowl. Beat about 15 minutes until smooth. Blend in 1 cup sour cream. Put batter in graham cracker crust. Bake at 350 degrees for 25-30 minutes. Cool. Add topping.

BANANA CREAM CHEESECAKE

1 reg. cake mix
4 eggs
3 tbsp. Crisco oil
1/3 c. and 1/2 c. packed brown sugar
1 med. banana, peeled and sliced
2 (8 oz. each) pkgs. softened cream cheese
1 1/2 c. milk
2 tbsp. lemon juice
1 env. (1 1/2 oz.) whipped topping (mix prepared)

Preheat oven at 300 degrees. Reserve 1 cup dry cake mix. Combine remaining cake mix, 1 egg, oil and 1/3 cup brown sugar in large bowl. (mixture will be crumbly). Press crust mixture evenly into bottom and quarter of the way up the sides of a greased 13 x 9 x 2 inch pan. Arrange banana slices on crust. In same bowl blend cream cheese with 1/2 cup brown sugar. Add 3 eggs and reserved cake mix; beat (1) minute at medium

speed. At low speed slowly add milk and lemon juice; mix until smooth. Pour into crust. Bake at 300 degrees for 45-55 minutes or until center is firm. When cool, spread topping over cheesecake, chill before serving. Store in refrigerator.

BASIC CREAM CHEESECAKE - New York Style

1 1/2 c. graham cracker crumbs
1/4 c. butter
2 tbsp. sugar

Mix together and put in 9x13 pan FILLING:

Cream 3 (8 oz.) packages softened cream cheese and 3/4 cup sugar until light. Add 4 eggs, 1 at a time, beating well after each egg. Add a speck of salt and 1/2 teaspoon vanilla. Beat well. Pour into pan. Bake at 375 degrees 1/2 hour. TOPPING:

Beat: 2 tbsp. sugar 1 pt. sour cream Spread on cake and bake for 10 minutes longer. Note: Now be creative! Create a chocolate, raspberry or another sauce. This recipe also fills a 9x3 inch round spring form pan.

CHOCOLATE CREAM CHEESECAKE

2 (3 oz.) pkgs. cream cheese, softened
1/2 c. butter or margarine, softened
1 tsp. vanilla
6 1/2 c. sifted powdered sugar
1/3 c. milk (at room temperature)
4 sqs. unsweetened chocolate, melted
and cooled

4 tbsp. butter or margarine, softened
3 eggs
2 1/4 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 3/4 c. milk

Cream together the 1/2 cup butter, cheese and vanilla. Alternately beat in sugar and 1/3 cup of milk. Blend in chocolate. Remove 2 cups for frosting; cover and refrigerate. Cream together remaining chocolate mixture and butter. Add eggs; beat well. Stir together dry ingredients. Beat into creamed mixture alternating with remaining milk. Turn into 13 x 9 inch greased and floured cake pans. Bake at 350 degrees for 30 minutes. Frost when cake is completely cooled.

ICEBOX CHEESECAKE

3 c. Zwieback crumbs
1 1/2 c. granulated sugar
1 tsp. cinnamon
1 tsp. nutmeg
3/4 c. cool melted sweet butter
2 envelopes gelatin
1/2 c. boiling water
4 eggs, separated
3/4 c. light cream
1 lb. cream cheese
Grated rind of 1 lemon
1 c. heavy cream

Grease the inside of a 9 inch spring-form cake pan with a little vegetable shortening. Put the Zwieback crumbs in a bowl with 1 cup sugar, the cinnamon and nutmeg. Mix well and stir in the cool melted butter. Stir until they resemble very rich crumbs. Put 3/4 of these crumbs into the greased cake pan. Then with the back of a tablespoon, press completely and evenly against bottom and sides to line the cake pan, about a little under 1/2

inch thick all over. Mix the gelatin into the boiling water, leave until entirely soft. Mix the 1/2 cup sugar into the egg yolks in a heat-proof glass bowl and beat in well. Then put the bowl in a pan of boiling water over low heat. Beat with a whisk until thick. Mix in the dissolved gelatin and the light cream. Beat the cream cheese in a mixer until light and fluffy. Add the grated lemon rind and slowly and carefully mix in the ingredients from the bowl. Stiffly beat the egg whites, remove the cream cheese mixture from the machine and carefully fold in the beaten egg whites. Put the heavy cream in a metal bowl over another bowl of ice, beat with a whisk until thick. Fold this carefully into the cream mixture. Put into the lined cake pan and carefully and evenly cover the top with the rest of the crumb-crust mixture. Cover with a piece of plastic wrap and put into the freezer for two hours. Remove and leave at room temperature for half an hour. Carefully remove from pan. Serves 10.

CHOCOLATE SWIRL CHEESECAKE

1 Keebler ready-crust graham cracker
pie crust
11 oz. cream cheese
1/2 c. sugar
1/4 tsp. vanilla
Dash of salt
2 eggs
1 3/4 c. miniature chocolate chips
1/2 c. brown sugar
1/2 c. half & half
1 tsp. vanilla
1 tsp. instant coffee granules
2 tbsp. corn syrup

Preheat oven to 325 degrees. Blend cream cheese and sugar; add vanilla, salt and eggs. Beat well. Pour half of mixture into pie crust. Drizzle 3/4 cup melted chips over mixture. Add remaining cheese mixture and drizzle remaining melted chips on top. Mix with a knife to swirl. Bake 35 minutes. Cool. Chill 3 hours. TOPPING:

Combine remaining ingredients. Heat on low, stirring constantly, until smooth. Serve warm over cheesecake.

FROZEN MOCHA CHEESECAKE

1 1/4 c. chocolate cookie crumbs
1/4 c. sugar
1/4 c. margarine, melted
1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) sweet condensed milk
2/3 c. chocolate syrup
2 tbsp. instant coffee
1 tsp. hot water
1 c. whipped cream, whipped

In small bowl combine crumbs, sugar and margarine. Press in 9 inch springform pan or 13 x 9 inch pan. Bring them up sides and chill. In large bowl, beat cheese until fluffy. Add condensed milk, chocolate syrup, in small bowl. Dissolve coffee in hot water and add to milk and chocolate syrup, mix well. Fold in whipped cream. Pour into prepared pan. Cover and freeze 6 hours or until firm. Sprinkle with crumbs. Can be refrozen. 12 to 15 servings.

CREAMY CHILLED CHEESECAKE

1 c. graham cracker crumbs
1/4 c. sugar
1/4 c. margarine, melted

Combine crumbs, sugar and margarine, press into bottom of 9-inch springform pan. 1 envelope unflavored gelatin
1/4 c. cold water
1 (8 oz.) pkg. Philadelphia cream cheese, softened
1/2 c. sugar

3/4 c. milk
1/4 c. lemon juice
1 c. whipping cream, whipped
Strawberry halves

Soften gelatin in water. Stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, milk and juice, mixing until blended. Chill until slightly thickened. Fold in whipped cream. Pour over crust. Chill until firm. Top with strawberries just before serving. Serves 8.

