

Cheesecake Recipes

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Chocolate Velvet Cheesecake

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

Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese and brown sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and liqueur; pour over crust. Bake at 325 degrees F., 35 minutes. Increase oven temperature to 425 degrees F. Combine sour cream and granulated sugar; carefully spread over cheesecake. Bake at 425 degrees F. 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Substitute 2 Tablespoons milk and 1/4 teaspoon almond extract for almond flavored liqueur.

Cookies and Cream Cheesecake

2 c Cream-filled Cookies *
6 tb Margarine, Softened
1 ea Env. Unflavored Gelatin
1/4 c Cold Water
8 oz Cream Cheese Softened
1/2 c Sugar
3/4 c Milk
1 c Whipping Cream, Whipped
1 1/4 c Creme-filled Cookies **

* The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done. ** These cookies should be chocolate cream filled cookies and should be coarsely chopped.

Combine cookie crumbs and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on an electric mixer until well blended. Gradually add gelatin mixture and milk, mixing until well blended. Chill until mixture is thickened but not set. Fold in whipped cream. Reserve 1 1/2 C cream cheese mixture; pour remaining cream cheese mixture over crust. Top with cookies and reserved cream cheese mixture. Chill until firm.

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