

Nutter Butter Cheesecake



YIELDS: 8 SERVINGS **PREP TIME: 0 HOURS 20 MINS**

TOTAL TIME: 2 HOURS 10 MINS

This decadent cheesecake is loaded with Nutter Butters, chopped Heath Bars, and copious amounts of peanut butter. Make it for the PB lover in your life and they'll love you forever.

INGREDIENTS

FOR CRUST

Cooking spray

8 Nutter Butter cookies

2 Heath bars (2.8 oz total)

6 tbsp. melted butter

Pinch kosher salt

FOR CHEESECAKE FILLING

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

3/4 c. creamy peanut butter

3/4 c. granulated sugar

3 large eggs

1/4 c. sour cream
1 tsp. pure vanilla extract
1/2 tsp. kosher salt

TOPPING

1 c. sour cream
2 tbsp. granulated sugar
1/2 tsp. pure vanilla extract
1/4 c. creamy peanut butter
2 tbsp. heavy cream
8 mini Nutter Butter cookies (or 4 crushed nutter butter cookies)
2 Heath bars (2.8 oz total), chopped into small pieces

DIRECTIONS

Preheat oven to 325° and spray an 8" or 9" springform pan with cooking spray.

Make crust: In a large resealable bag or a food processor fitted with a metal blade, crush or blend Nutter Butters until fine crumbs form. Transfer to a bowl.

Place toffee bars in a large resealable bag. Crush with a rolling pin or skillet until bars are no larger than the size of a pea. Transfer to bowl with crumbs and add melted butter and a pinch of salt, then stir to combine.

Make cheesecake filling: In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese until smooth. Add peanut butter and sugar and beat until smooth. Add eggs, one at a time, and beat until combined. Add sour cream, vanilla, and salt and mix until fully incorporated, being careful not to over beat.

Press Nutter Butter toffee crumb mixture into pan and 1/3 of the way up the sides, packing tightly. Pour cheesecake filling over crust. Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the roasting pan.

Bake until center of cheesecake only slightly jiggles, 1 hour and 30 minutes.

In the meantime, prepare sour cream topping: Combine sour cream, sugar, and vanilla. Spread evenly over the top of baked cheesecake. Return cake to oven and bake for another 10 minutes.

Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour. Transfer to refrigerator and continue chilling for 5 hours and up to overnight.

In a bowl using a hand mixer, blend peanut butter and heavy cream until smooth and creamy. Transfer mixture into a pastry bag. Snip the tip of the pastry bag, and decorate top

of cake with peanut butter mixture in one direction. Rotate cake slightly and pipe lines in another direction to create a diamond pattern. Decorate with the mini Nutter Butter cookies (or crushed Nutter Butters) and sprinkle with crushed toffee bars.

Apple Crisp Cheesecake



YIELDS: 12 SERVINGS **PREP TIME: 0 HOURS 15 MINS**
TOTAL TIME: 7 HOURS 30 MINS

Just because this cheesecake is heavy on the toppings *doesn't* mean it's protected from cracking. If you want to avoid any potential cracking, a water bath is needed. If you don't want to bother, you could always cover it with some extra whipped cream and a caramel drizzle. We won't tell.

INGREDIENTS

FOR THE CRUST

Cooking spray

12 graham crackers, crushed

6 tbsp. melted butter

1 tsp. ground cinnamon

1/4 c. granulated sugar

1/4 tsp. kosher salt

FOR THE CHEESECAKE

4 (8-oz.) blocks cream cheese, softened

1/4 c. caramel sauce, plus more for drizzling

1/4 c. granulated sugar

3 large eggs

1/4 c. sour cream

1 tsp. pure vanilla extract

2 tbsp. all-purpose flour

1/2 tsp. kosher salt

1/4 tsp. ground cinnamon

FOR THE TOPPING

1/4 c. packed brown sugar

1/4 c. all-purpose flour

1/4 c. old fashioned oats

1/2 tsp. ground cinnamon

1/4 tsp. kosher salt

4 tbsp. butter, softened

1 apple, peeled and finely chopped

Whipped topping, for garnish (optional)

DIRECTIONS

Preheat oven to 325° and grease an 8" or 9" springform pan with cooking spray.

Make crust: In a large bowl, mix together graham cracker crumbs, melted butter, cinnamon, sugar, and salt. Press into bottom of prepared pan and up the sides.

In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese, caramel, and sugar together until completely smooth. Add eggs, one at a time, then stir in sour cream and vanilla. Add flour, salt, and cinnamon and beat until just combined. Pour mixture over crust.

In a medium bowl, whisk together brown sugar, flour, oats, cinnamon, and salt, then cut in butter with a fork or pastry cutter. Scatter apples in an even layer over top of cheesecake, then top with an even layer of the oat topping. Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan. Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes.

Turn off oven, prop open oven door, and let cheesecake cool in oven, 1 hour. Remove foil and refrigerate cheesecake for at least 4 hours and up to overnight.

When ready to serve, drizzle with caramel and serve slices topped with whipped topping, if desired.

The Best Eggnog Cheesecake

Love eggnog for the holidays? Make our boozy spiced cheesecake inspired by the drink. Sweet, creamy, and with a splash of spirits!



Prep Time: 10 minutes Cook Time: 1 hour, 40 minutes

Passive Time: 5 hours, or overnight

Servings: 12 servings

Ingredients

Crust:

15 whole graham cracker rectangles about 2 cups ground

1/3 cup granulated Sugar

1/4 teaspoon salt

1/2 cup unsalted butter (1 stick), melted

Filling:

2 pounds cream cheese softened to room temperature

1 1/2 cups granulated Sugar

1/8 teaspoon salt

1 tablespoon freshly grated nutmeg

1 teaspoon vanilla extract

1/3-1/2 cup rum, brandy, or whiskey

4 large eggs

1/2 cup sour cream

1/2 cup heavy whipping cream

Serving and Garnishing:

whipped cream

Caramel sauce

freshly grated nutmeg

Instructions

For the Crust:

Preheat the oven to 350°F. Place a rack in the center of the oven.

Pulse the graham crackers in a food processor until finely ground. Pour into a large bowl. Stir in the sugar and salt. Stir in the melted butter, and mix until everything is fully incorporated.

Lightly spray a 9-by-3-inch springform pan with cooking spray. Pour the crumb mixture into the pan. Using the bottom of a measuring cup, firmly press down on the crumbs until there is a solid, even layer at the bottom of the pan. Continue to gently press the crumbs about halfway up the sides of the pan.

Bake for 10 minutes. Remove from the oven and let cool.

For the Filling:

Reduce the oven temperature to 325°F.

Beat the cream cheese on medium speed in a stand mixer fitted with a paddle attachment for a few minutes until smooth, soft, and creamy.

Add the sugar, and beat for a few more minutes until evenly incorporated. Mix in the salt, nutmeg, vanilla, and whiskey.

Add the eggs one at a time, beating slowly after each addition. Scrape down the sides of the bowl and remix.

Add the sour cream and heavy cream and mix. Scrape the bottom and sides of the pan thoroughly and remix for a few more seconds. Don't overmix.

For Baking and Cooling:

Prepare boiling water. Cover the bottom and sides of the cooled springform pan with three layers of aluminum foil to prevent any moisture from seeping into the pan.

Pour the cream cheese filling over the crust. Transfer to the roasting pan and place in the oven. Carefully pour hot water into the roasting pan, until the water reaches about halfway up the side of the springform pan.

Bake for 1 1/2 hours, or until the center is almost set, but still jiggles slightly. Turn off the oven. Crack open the oven door

slightly, and allow the cake to cool in the oven for another hour.

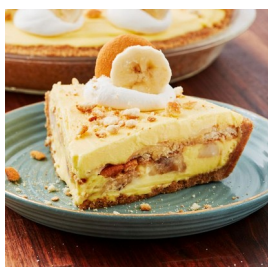
After an hour, remove the cheesecake from the roasting pan. Cover and let cool completely in the refrigerator for a minimum of 5 hours, or overnight.

For Serving:

Remove the foil from the sides of the pan. Run a paring knife between the edge of the cake and the pan and release from the springform pan.

Serve with freshly whipped cream, caramel sauce, and a sprinkle of freshly grated nutmeg.

Banana Pudding Cheesecake



PREP TIME: 0 HOURS 20 MINS **TOTAL**

TIME: 6 HOURS 30 MINS

YIELDS: 10 SERVINGS

Banana pudding makes our heart sing — it's the world's perfect dessert: Classy enough to serve at a wedding, trashy enough to bring in an aluminum baking sheet to a barbecue.

INGREDIENTS

1 (8-oz.) block cream cheese, softened
1/3 c. granulated sugar
1 c. heavy cream
1 tsp. pure vanilla extract
1 (3.4-oz.) package instant vanilla pudding mix
1 c. whole milk
1 prepared graham cracker crust
3 bananas, sliced, plus more slices for garnish
30 Nilla Wafers
Whipped topping, for garnish
Crushed Nilla Wafers, for garnish

DIRECTIONS

Make cheesecake filling: In a large bowl using a hand mixer or in a stand mixer fitted with the whisk attachment, beat cream cheese until fluffy and no clumps remain.

Add sugar and beat until combined. Add heavy cream and vanilla and beat until medium-stiff peaks form. Set aside.

In a medium bowl, whisk together pudding mix and milk. Let pudding stand for 3 minutes in the fridge until thickened. Fold into cheesecake mixture until combined.

Pour half the filling into graham cracker crust. Add a single layer of sliced bananas and Nilla Wafers (20 total), then pour over remaining cheesecake mixture and smooth top.

Refrigerate until cheesecake is firm, at least 6 hours and up to overnight. (If the cheesecake stills feels too soft to slice, transfer to the freezer for up to 1 hour.)

Before serving, top with dollops of whipped topping around the border of the cheesecake. Top each dollop with a banana slice and Nilla wafer, then garnish the whole cheesecake with crushed Nilla Wafers.

Strawberry Shortcake Cheesecake



PREP TIME: 0 HOURS 40 MINS TOTAL

TIME: 6 HOURS 40 MINS

YIELDS: 8

INGREDIENTS

Vanilla cake mix, plus ingredients called for on box

2 (8-oz.) blocks cream cheese, softened to room temperature

3/4 c. powdered sugar

2 c. cold heavy cream

3 c. strawberries, 2 c sliced and the rest left whole

DIRECTIONS

Grease an 8" springform pan with cooking spray.

In a large bowl, mix all ingredients for vanilla cake. Pour $\frac{1}{2}$ cup in pan, or enough to coat the bottom of your pan. (Save the rest of the batter for a separate cake or cupcakes!)

Bake until golden and a toothpick comes out dry.

In a large bowl using an electric mixer, beat cream cheese until light and fluffy, 2 minutes. Add sugar to combine, then gradually add cream and beat on high speed until stiff peaks form.

Press the slices of strawberry along the edge of the springform pan, so that the bottoms of the strawberries touch the cake. Place your whole strawberries on the surface of the cake leaving about a $\frac{1}{2}$ " between each. Cover with the cheesecake mixture and refrigerate for 5 to 6 hours.

Garnish with more chopped strawberries. Serve.

Cookie Dough Cheesecake



PREP TIME: 0 HOURS 25 MINS **TOTAL**
TIME: 7 HOURS 55 MINS

YIELDS: 12 SERVINGS

INGREDIENTS

FOR THE CHEESECAKE

Cooking spray

1 (16.5-oz.) log refrigerated chocolate chip cookie dough,
divided

4 (8-oz.) blocks cream cheese, softened

1 1/4 c. granulated sugar

1/2 tsp. kosher salt

4 large eggs, room temperature

1/2 c. sour cream

1/4 c. heavy cream

1 tbsp. pure vanilla extract

3/4 c. mini chocolate chips, divided

FOR THE FROSTING

1/2 (8-oz.) block cream cheese, softened

4 tbsp. (1/2 stick) butter, softened

1/4 c. powdered sugar

2 tbsp. packed brown sugar

1/2 tsp. pure vanilla extract

1/2 tsp. kosher salt

1/2 c. mini chocolate chips

FOR DECORATING

3 chocolate chip cookies, halved

2 c. broken chocolate chip cookies

DIRECTIONS

MAKE CHEESECAKE

Preheat oven to 350°. Butter a 9" springform pan and wrap bottom and sides of pan in a double layer of aluminum foil.

Pat 3/4 of cookie dough log into an even layer on the bottom of prepared pan. Baking until golden, 26 minutes. Let cool.

In a large bowl using a hand mixer, or in bowl of a stand mixer using paddle attachment, beat cream cheese until completely smooth, 3 minutes. Add sugar and salt and beat until fluffy, 2 minutes more. Add eggs, one at a time, beating after each addition and scraping down bowl as necessary.

Add sour cream, heavy cream, and vanilla and beat, 1 minute more.

Pour half of cheesecake batter on top of crust, then sprinkle with half of chocolate chips. Roll remaining cookie dough into tiny balls and gently place on top. Repeat layering with remaining batter and chocolate chips.

Bring a medium saucepan of water to a boil. Place cheesecake in a deep roasting pan and set on middle rack of

oven. Carefully pour enough boiling water into roasting pan to come halfway up sides of springform pan.

Reduce oven to 325°. Bake until cheesecake is just starting to turn golden and only the center is slightly jiggly, about 2 hours. (Cover with foil if the top of the cheesecake is browning too quickly.) Turn off oven, prop open the door with a wooden spoon, and let cheesecake slowly cool in its water bath, 1 hour.

Remove roasting pan from oven, then carefully lift springform pan from water and remove foil. Set cheesecake on a rack and let come to room temperature. Refrigerate until firm, 4 hours or up to overnight.

When ready to serve, carefully unmold from springform pan.

MAKE FROSTING

In a large bowl using a hand mixer, beat cream cheese, butter, powdered sugar, brown sugar, vanilla, and salt. Fold in chocolate chips.

Dollop frosting on top of cheesecake in 6 mounds and top each with a cookie half, then cover cheesecake sides with crushed cookies.

WATER BATHS can be a drag, but they do help prevent cheesecakes from cracking. If you're not using a topping, don't skip this step.

Key Lime Cheesecake



PREP TIME: 0 HOURS 15 MINS **TOTAL**

TIME: 8 HOURS 10 MINS

YIELDS: 10 SERVINGS

This one really seemed like a no-brainer! The tanginess of key limes mixed with creamy decadent cheesecake is so good, we think even dessert purists will approve.

INGREDIENTS

FOR THE CRUST

Cooking spray, for pan

9 graham crackers (1 sleeve), finely crushed

6 tbsp. butter, melted

1/4 c. granulated sugar

Pinch kosher salt

FOR THE FILLING

4 (8-oz.) blocks cream cheese, softened

1 c. granulated sugar

4 large eggs

1/4 c. sour cream

1/2 tsp. pure vanilla extract
2 tbsp. key lime juice
2 tbsp. all-purpose flour
1 tbsp. key lime zest, plus more for garnish
Pinch kosher salt

TO SERVE

whipped cream

key lime zest

key lime wedges

DIRECTIONS

Preheat oven to 325° and grease an 8" springform pan with cooking spray.

Make crust: In a large bowl, mix together graham cracker crumbs, melted butter, sugar, and salt until totally combined. (Mixture should resemble wet sand.) Press into bottom and up sides of prepared pan.

Make filling: In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese and sugar until no lumps remain. Add eggs, one at a time, then stir in sour cream, vanilla, lime juice, flour, lime zest, and salt. Pour mixture over crust and smooth top with a rubber spatula.

Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan.

Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour.

Remove foil and refrigerate cheesecake until completely chilled, at least 5 hours and up to overnight.

When ready to serve, pipe around the edges of cheesecake with whipped cream, and garnish with lime zest and slices.

Nutella Cheesecake



PREP TIME: 0 HOURS 35 MINS

TOTAL

TIME: 7 HOURS 5 MINS

YIELDS: 10 - 12

When you can have Nutella and cheesecake together at the same time, who needs a boyfriend?

INGREDIENTS

FOR THE CRUST

15 graham crackers

3 tbsp. sugar

1/8 tsp. kosher salt

4 tbsp. butter, melted

FOR THE CHEESECAKE

8 oz. bittersweet or semisweet (not unsweetened) chocolate,
coarsely chopped

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

1 c. sugar

1/2 tsp. kosher salt

1 tbsp. Frangelico or pure vanilla extract

4 large eggs, at room temperature

2 c. Nutella, divided

3/4 c. heavy cream

1/2 c. sour cream

1/4 c. toasted and chopped hazelnuts, for garnish

DIRECTIONS

Make the crust: Butter a 9" springform pan and wrap bottom and sides of pan in double layer of aluminum foil. Set rack in middle of oven and preheat oven to 350°.

In food processor or blender, grind graham crackers into fine crumbs. Add sugar and salt and pulse to combine. Transfer to medium bowl, add butter, and use fork or fingers to blend mixture until crumbs are evenly moist. Press into bottom and about a third of the way up sides of springform pan, then place pan in freezer for 10 minutes.

Place pan on baking sheet and bake crust for 10 minutes. Set on rack to cool, and reduce oven temperature to 325°.

Make the cheesecake: Bring medium saucepan or tea kettle full of water to boil.

In a clean, dry metal bowl set over a pan of barely simmering water, melt chocolate, stirring until smooth. Remove from heat and set aside to cool.

In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat cream cheese on medium, scraping down bowl as necessary, until completely smooth, 3 to 4 minutes. Add sugar and salt and beat, scraping down bowl as necessary, until smooth and fluffy, 3 to 4 minutes. Add Frangelico or vanilla and beat for 30 seconds. Add eggs, 1 at a time, beating for 1 minute after each addition and scraping down bowl as necessary. Add melted chocolate, 1 1/2 cups Nutella, heavy cream, and sour cream and beat until completely smooth and streak free, about 1 minute.

Pour cheesecake batter into cooled crust and smooth top. Place cheesecake in deep roasting pan and set on middle rack of oven. Carefully pour enough boiling water into roasting pan to come about halfway up sides of springform pan. Bake until top is just starting to crack, about 1 hour and 30 minutes. Turn off oven, then prop door open with wooden spoon, and let cheesecake slowly cool in water bath for 1 hour.

Remove roasting pan from oven, then carefully lift springform pan out of water and remove foil. Set cheesecake on a rack and let come to room temperature. Once completely cool, loosely cover cheesecake with plastic wrap and refrigerate, 4 hours, or preferably overnight. When ready to serve, carefully remove sides of springform pan and warm remaining 1/2 cup Nutella in the microwave; pour over cheesecake.

Cannoli Cheesecake



PREP TIME: 0 HOURS 30 MINS **TOTAL**
TIME: 6 HOURS 55 MINS
YIELDS: 10 - 12

Studded with mini chocolate chips and topped with pieces of waffle cones, this Italian-style cheesecake is insane.

INGREDIENTS

FOR THE CRUST

15 graham crackers

3 tbsp. sugar

1/8 tsp. kosher salt

4 tbsp. butter, melted

FOR THE CHEESECAKE

3/4 c. mini chocolate chips, plus more for garnish

1 tsp. all-purpose flour

2 8-oz. packages cream cheese, at room temperature

1 15-oz. container ricotta cheese, drained for several hours or overnight

1 1/4 c. sugar

1/2 tsp. kosher salt

1 tbsp. pure vanilla extract

4 large eggs, room temperature

Broken waffle cones, for garnish

DIRECTIONS

Make the Crust: Butter a 9" springform pan and wrap bottom and sides of pan in a double layer of aluminum foil.

Set a rack in middle of oven and preheat oven to 350°.

In a food processor or blender, grind graham crackers into fine crumbs. Add sugar and salt and pulse to combine.

Transfer to a medium bowl, add butter, and mix together until crumbs are evenly moist. Transfer crust to pan and press into bottom, filling pan about a third of the way up the sides.

Freeze 10 minutes.

Place pan on a baking sheet and bake crust 10 minutes. Set on a rack to cool and reduce oven temperature to 325°.

Make the Cheesecake: In a small bowl, toss mini chocolate chips with flour and set aside.

Bring a medium saucepan of water to a boil.

In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat cream cheese on medium, scraping down bowl as necessary, until completely smooth, 3 to 4 minutes. Add ricotta and beat, scraping down the bowl as necessary, until just combined, about 1 minute.

Add sugar, salt, and vanilla and beat, until just combined, 30 seconds. Add eggs, 1 at a time, beating 1 minute after each addition and scraping down bowl as necessary.

Pour about a third of cheesecake batter into the cooled crust and sprinkle with about a third of chocolate chips. Add another third of batter, followed by another third of chocolate chips. Add remaining batter, smooth top of cheesecake, and sprinkle with remaining chocolate chips. Place cheesecake in a deep roasting pan and set on the middle rack of the oven.

Carefully pour enough boiling water into roasting pan to come about halfway up the sides of the springform pan. Bake until top is just starting to brown and crack, 1 hour and 15 minutes. Turn off oven, prop door open with a wooden spoon, and let cheesecake slowly cool in water bath for 1 hour.

Remove roasting pan and springform pan from oven, then carefully lift springform pan out of the water and remove foil. Set cheesecake on a rack and let come to room temperature. Once completely cool, loosely cover cheesecake with plastic wrap and refrigerate 4 hours, or preferably overnight. When ready to serve, carefully remove sides of the springform pan and garnish with waffle cone pieces. Refrigerate cheesecake up to 4 days.

Baileys Cheesecake



PREP TIME: 0 HOURS 25 MINS **TOTAL**
TIME: 0 HOURS 25 MINS
YIELDS: 10

Whether or not you're celebrating **St. Paddy's Day**, you deserve this fudgy cheesecake. Let's break down why this cheesecake is truly the best.

The Crust

Sure, graham cracker crusts are great. But an OREO crust?! The best part about an Oreo crust is that the cream helps bind it together, so you don't need to use too much butter. Golden Oreos would be a delicious substitute if you're not into the classic kind.

The Cheesecake Filling

This creamy, decadent filling is made even MORE creamy and decadent with the addition of Baileys. Since we're adding so much liquid (and liquid is the enemy of perfect cheesecake), we've added a bit of cornstarch to prevent cracking. You're welcome to leave it out, but word to the wise: Even if you're using a water bath, this much liquid is likely to cause cracks. This certainly won't effect the flavor, and since you're covering the whole thing in ganache, it won't effect the presentation too much, either.

The Ganache Topping

There's nothing a big bowl of ganache can't improve. We like using semisweet chocolate chips for this recipe, but milk or dark chocolate chips would make a fine substitute. If you don't have chips lying around, you can also use chocolate bars! Just chop up your bars into chocolate chip-size pieces and place in a heatproof bowl. Et voilà, a cheesecake so

irresistibly good, you'll want to make it wayyy more than once a year.

INGREDIENTS

FOR THE CRUST

26 Oreo cookies

4 tbsp. butter, melted, plus more for pan

Pinch of kosher salt

FOR THE CHEESECAKE

4 (8-oz.) bars cream cheese, softened

1 1/2 c. granulated sugar

1/4 c. cornstarch

4 large eggs

2/3 c. Baileys Irish Cream

1 tsp. pure vanilla extract

FOR THE GANACHE

2/3 c. heavy cream

2 c. semisweet chocolate chips

DIRECTIONS

Preheat oven to 325° and butter an 8" or 9" springform pan.

Make crust: In a food processor, blend Oreos with melted butter and salt. Pat into a springform pan and set aside while you make filling.

Make cheesecake: In a large bowl using a hand mixer, beat cream cheese and sugar until completely smooth and fluffy. Add cornstarch, then add eggs. Add Baileys and vanilla. Pour batter into crust and place on a large baking sheet. Bake until center of cheesecake is only slightly jiggly, 1 hour 20 minutes to 1 hour 30 minutes. Let cheesecake cool in oven, 1 hour, then refrigerate until completely cool, 4 hours or up to overnight. (If you'd like to use a water bath, tightly wrap outside of springform pan with two layers of aluminum foil. Transfer to a deep roasting pan and pour in enough boiling water to reach halfway up the cheesecake pan. Bake as directed.)

When ready to serve, make ganache: In a small saucepan over low heat, heat heavy cream. Place chocolate in a heatproof bowl and pour hot cream on top. Let sit 3 minutes, then stir until creamy, until no lumps remain. Refrigerate ganache until slightly thick, 15 minutes, and spread all over cheesecake. Let set 10 minutes, then serve.

Strawberry Cheesecake



PREP TIME: 0 HOURS 20 MINS **TOTAL**
TIME: 6 HOURS 30 MINS
YIELDS: 12

INGREDIENTS

FOR THE CHEESECAKE

3 8-oz. blocks cream cheese, softened

1 c. sugar

3 large eggs

1/4 c. sour cream

1 tsp. pure vanilla extract

1 tsp. lemon zest

Sliced strawberries, for garnish

FOR THE CRUST

15 graham crackers, crushed

5 tbsp. butter, melted

2 tbsp. sugar

pinch of kosher salt

FOR THE SAUCE

1 c. strawberry preserves

2 tsp. water (or lemon juice)

DIRECTIONS

Preheat oven to 325° and grease a 9" springform pan with cooking spray. Make cheesecake mixture: In a large bowl using a hand mixer, beat cream cheese and sugar until

combined. Add eggs and beat until combined, then add sour cream, vanilla and lemon zest.

Make crust: Stir together graham cracker crumbs, butter, sugar, and salt until completely moist. Spray a 9" springform pan with cooking spray and press graham mixture into prepared pan until packed. Pour cheesecake mixture over crust.

Bake until slightly jiggly in the center, about 1 hour 10 minutes. Let cool 1 hour in oven, then refrigerate until completely cool, at least 4 hours and up to overnight.

Make glaze: In a small saucepan over medium heat, combine strawberry preserves and lemon juice. Whisk constantly until the mixture is smooth.

Top the cheesecake with strawberries, then brush the glaze over strawberries. Slice into wedges and serve cold.

Creamsicle Cheesecake



PREP TIME: 0 HOURS 20 MINS

TOTAL TIME: 6 HOURS 50 MINS

YIELDS: 8 SERVINGS

The batter might feel kind of loose as you're adding it to the pan—don't worry! After a couple hours in the refrigerator the cheesecake mixture will be perfectly firm and creamy.

INGREDIENTS

FOR THE CRUST

24 whole Golden Oreo cookies, crushed

6 tbsp. melted butter

Pinch of kosher salt

FOR THE FILLING

1 (3-oz.) box orange Jell-O

1 c. boiling water

2 c. whipped topping

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

1/4 c. sour cream

1 c. powdered sugar

1 tsp. pure vanilla extract

Pinch of kosher salt

FOR GARNISH

1 c. whipped topping

1 clementine, peeled and separated into segments

DIRECTIONS

In a large bowl, whisk together orange Jell-O and boiling water until Jell-O is completely dissolved. Set aside to cool completely.

Make crust: In a medium bowl, mix together Oreo crumbs, butter, and salt. Press into the bottom of an 8" springform pan and up the sides.

Make filling: In another large bowl, beat cream cheese and sour cream until smooth, then add powdered sugar, vanilla, and salt. Fold whipped topping into cream cheese mixture, then pour half of mixture into cooled Jell-O. Whisk until smooth.

Onto the crust, alternate pouring 1/4 cup dollops of cream cheese and Jell-O mixtures until both mixtures are used up. With a butter knife, gently swirl the layers. Cover and refrigerate for 6 hours, or until firm.

To serve: When firm, pipe dollops of whipped topping around the outside of the cheesecake. Top each dollop with a clementine segment, garnish with orange zest, and serve.

1.Thin Mint Cheesecake



This no-bake cheesecake is every mint chocolate lover's dream.

PREP TIME: 0 HOURS 25 MINS **TOTAL**

TIME: 0 HOURS 25 MINS

YIELDS: 8 - 10

INGREDIENTS

FOR THE CRUST

Cooking spray, for pan

20 Thin Mints

1/4 c. unsalted butter, melted

pinch of kosher salt

FOR THE CHEESECAKE

16 oz. (2 blocks) cream cheese, softened

3/4 c. powdered sugar

2 c. cold heavy cream

1 tsp. peppermint extract

26 Thin Mints, divided

Chocolate sauce, for drizzling

DIRECTIONS Grease an 8" springform pan with cooking spray and line bottom with parchment paper. Make the crust: In the bowl of a food processor, pulse Thin Mints into fine crumbs. Add butter and salt and pulse to combine. Press mixture into prepared pan and refrigerate while you make the filling.

In a large bowl using an electric mixer, beat cream cheese until light and fluffy, 2 minutes. Add sugar to combine, then gradually add cream and beat on high speed until stiff peaks form. Add peppermint extract.

Crush 12 Thin Mints and fold 8 of them into the cream cheese mixture. Spread over the crust and sprinkle with the remaining 4 crushed Thin Mints. Refrigerate until firm, at least 5 hours and up to overnight.

To serve, release cake from pan and press remaining 14 Thin Mints against the sides of the cake. Drizzle with chocolate sauce, if desired.

Frozen Hot Chocolate Cheesecake



Take your hot chocolate obsession from winter to summer with this cheesecake.

PREP TIME: 0 HOURS 20 MINS **TOTAL**

TIME: 4 HOURS 20 MINS

YIELDS: 8 - 10

INGREDIENTS

FOR THE CRUST

24 oreos

6 tbsp. melted butter

1/4 c. sugar

FOR THE CHEESECAKE

2 blocks cream cheese, softened

1/2 c. powdered sugar

1/4 c. chocolate sauce

3 hot cocoa packs

pinch of salt

2 c. heavy cream

1 c. mini marshmallows

DIRECTIONS

Make crust: In a food processor, pulse Oreos until they are fine crumbs. Transfer crumbs to a bowl, then add butter and sugar and stir until combined. The texture should be similar to wet sand.

Grease a 9" pie plate and press in the crust mixture.

In a large bowl using a hand mixer, beat cream cheese until light and fluffy. Add powdered sugar, chocolate sauce, cocoa packets and salt and mix until smooth.

Add about half of the heavy cream and beat until smooth.

Add the rest of the heavy cream and beat until very fluffy.

Fold in mini marshmallows. Pour cheesecake mixture into the prepared crust.

Freeze until solid, about 4 hours.

Buckeye Cheesecake



Satisfy your peanut butter and chocolate craving.

PREP TIME: 0 HOURS 30 MINS **TOTAL**

TIME: 8 HOURS 0 MINS

YIELDS: 8 - 10

INGREDIENTS

FOR THE OREO CRUST

24 whole Oreos

6 tbsp. melted butter

pinch of salt

FOR THE PEANUT BUTTER FILLING

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

3/4 c. sugar

3 large eggs

3/4 c. creamy peanut butter

1/4 c. sour cream
1 tsp. pure vanilla extract
1/2 tsp. salt

FOR THE GANACHE

3/4 c. heavy cream
1 1/2 c. chocolate chips

DIRECTIONS

Preheat oven to 325° and spray an 8" or 9" springform pan with cooking spray. Make crust: In a large Ziploc bag or a food processor fitted with a metal blade, crush or blend Oreos until fine crumbs form. Transfer to a bowl and pour in melted butter and a pinch of salt. Stir until crumbs are completely coated and moist.

Make cheesecake filling: In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese, peanut butter, and sugar. Add eggs, one at a time, then sour cream, vanilla, and salt.

Press Oreo mixture into pan and 1/3 of the way up the sides, packing tightly. Pour cheesecake filling over crust. Wrap pan in aluminum foil and place on a baking sheet. Bake until center of cheesecake only slightly jiggles, 1 hour to 1 hour 30 minutes. Turn off heat, prop open oven door, and let

cheesecake cool in oven, 1 hour, then refrigerate cheesecake until firm, at least 5 hours and up to overnight.

Make ganache topping: In a small skillet over medium heat, heat heavy cream until steaming. Pour over chocolate chips and let sit for 5 minutes. Whisk until smooth then cool slightly. Pour ganache over the cooled cheesecake. Refrigerate until the ganache is set, another 10 minutes. Slice and serve.

Amaretto Cheesecake



PREP TIME: 0 HOURS 25 MINS **TOTAL**
TIME: 6 HOURS 25 MINS
YIELDS: 8

INGREDIENTS

FOR THE CRUST

1 1/2 c. Nilla Wafers, crushed

6 tbsp. butter, melted

1/3 c. sugar

Pinch kosher salt

FOR THE FILLING

4 8-oz. bars cream cheese, softened
1 1/2 c. sugar
3 tbsp. cornstarch
4 large eggs
1/3 c. amaretto liqueur
1 tsp. pure vanilla extract

FOR THE TOPPING

1/3 c. brown sugar
2 tbsp. butter
3 tbsp. heavy cream
1/2 tsp. salt
1 c. slivered almonds

DIRECTIONS

Preheat oven to 325° and butter an 8" or 9" springform pan. Make crust: in a large bowl, combine crushed Nillas with butter, sugar and salt. Pat into prepared springform pan and set aside while you make the filling.

In a large bowl using a hand mixer, beat cream cheese and sugar until completely smooth and fluffy. Add cornstarch, then add eggs. Add Amaretto and vanilla and mix to combine.

Pour batter into crust and place on a large baking sheet. (If you'd like to use a water bath, tightly wrap outside of

springform pan with two layers of aluminum foil. Transfer to a deep roasting pan and pour in enough boiling water to reach halfway up the cheesecake pan. Bake as directed.)

Bake until center of cheesecake is only slightly jiggly, 1 hour 20 minutes to 1 hour 30 minutes. Let cheesecake cool in oven, 1 hour, then refrigerate until completely cool, 4 hours or up to overnight.

Meanwhile, make topping: In a small saucepan over medium heat, combine brown sugar, butter, cream and salt. Bring to a simmer and let thicken for two minutes. Add slivered almonds and toss until they are coated and shiny. Let cool slightly.

Spoon topping over cheesecake and serve.

Double Reese's Cheesecake



Double the Reese's, double the flavor.

PREP TIME: 0 HOURS 25 MINS **TOTAL**

TIME: 7 HOURS 25 MINS

YIELDS: 12

INGREDIENTS

FOR THE CRUST

20 Nutter Butters

6 tbsp. melted butter

FOR THE CHEESECAKE

22 Reese's Peanut Butter Cups, divided

3 8-oz. blocks cream cheese, softened

3/4 c. sugar

3 large eggs

1 c. creamy peanut butter, divided

1/4 c. sour cream

1 tsp. pure vanilla extract

Reese's pieces, for topping

DIRECTIONS

Preheat oven to 350° and double-wrap an 8" springform pan with aluminum foil.

Make crust: In a food processor, pulse Nutter Butters until blended. Add melted butter and pulse until combined, then press mixture into pan until firmly packed.

Top with a layer of 16 Reese's cups (they will be tight).

Make cheesecake: In a large bowl using a hand mixer or in the bowl of stand mixer using the paddle attachment, beat

cream cheese and sugar until fluffy. Beat in eggs, 3/4 cup peanut butter, sour cream, and vanilla.

Pour cheesecake filling over Reese's layer.

Bake in a water bath until only slightly jiggly in the center, 1 hour.

Let cool in oven with door open 1 hour more, then remove from water bath and refrigerate until firm, at least 5 hours and up to overnight.

When ready to serve, microwave remaining 1/4 cup peanut butter until melty and drizzle over cheesecake, then drizzle with melted chocolate.

Halve remaining Reese's Cups and arrange in a ring around the edge of the cheesecake.

Sprinkle the middle with Reese's Pieces and serve.

Death By Chocolate Cheesecake



PREP TIME: 0 HOURS 25 MINS

TIME: 1 HOUR 0 MINS

YIELDS: 10 SERVINGS

TIME: 5 HOURS 25 MINS

COOK

TOTAL

INGREDIENTS

COOKIE CRUST

24 whole Oreo cookies

6 tbsp. melted butter

Pinch of kosher salt

CHOCOLATE CHEESECAKE

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

3/4 c. granulated sugar

1/2 c. packed light brown sugar

1/4 c. cocoa powder

1/4 tsp. kosher salt

4 large eggs

9 oz. bittersweet chocolate, chopped and melted

CHOCOLATE GANACHE

1 1/2 c. chocolate chips

3/4 c. heavy cream

Chocolate shavings, for garnish

DIRECTIONS

Preheat oven to 350° and position an oven rack in the middle of the oven.

Make crust: In a large Ziploc bag or a food processor fitted with a metal blade, crush or blend Oreos until fine crumbs form. Transfer to a bowl and pour in melted butter. Add salt and stir until crumbs are completely coated and moist.

Make cheesecake: In a large bowl using a hand mixer (or in the bowl of a stand mixer using the paddle attachment), beat cream cheese, sugars, cocoa powder, and salt until smooth. Add eggs one a time, beating well between each addition. Fold in melted chocolate.

Coat a 9" springform pan with cooking spray and press Oreo mixture into pan and 1/3 of the way up the sides, packing tightly. Pour cheesecake filling over crust.

Bake until cheesecake is only slightly jiggly in the center, 1 hour to 1 hour 15 minutes. (If you want to use a water bath to ensure cheesecake top does not crack, wrap the outside of the pan in aluminum foil and place in a baking dish. Place on oven rack and pour in enough boiling water to reach halfway up the pan. Follow baking instructions.) If using a water bath, remove pan from water and unwrap foil. Refrigerate cheesecake until totally chilled, at least 4 hours and up to overnight.

Make ganache: Place chocolate chips in a medium heatproof bowl and set aside. Heat heavy cream in a small saucepan over medium heat. When bubbles begin to break the surface around the edges of the pan, turn off the heat. Pour the hot cream over chocolate chips, whisking constantly until the sauce is smooth.

Pour ganache on top of the cheesecake. Garnish with chocolate shavings. Return to the refrigerator for about 10 more minutes to let the ganache set.

Brownie Bottom Cheesecake



PREP TIME: 0 HOURS 15 MINS **TOTAL**
TIME: 7 HOURS 0 MINS
YIELDS: 10 - 12

INGREDIENTS

1 box brownie mix, plus ingredients called for on box
2 (8 oz.) blocks cream cheese, softened
1/2 c. sugar

2 large eggs

2 tbsp. sour cream

1 tsp. pure vanilla extract

1 c. semisweet chocolate chips

1 tbsp. all-purpose flour

Melted chocolate, for drizzling

Chocolate shavings, for garnish (optional)

DIRECTIONS

Preheat oven to 325° and grease an 8" or 9" springform pan with cooking spray. Prepare brownie batter according to package instructions and pour into prepared pan.

Bake until brownie is set and a toothpick comes out clean, about 45 minutes. Let cool.

In a large bowl using a hand mixer, beat cream cheese and sugar until light and fluffy. Add eggs one at a time, mixing well between each addition. Add sour cream and vanilla and beat until evenly combined.

In a small bowl, toss chocolate chips and flour and fold into cheesecake mixture.

Pour cheesecake mixture over brownie crust. Wrap bottom of pan in aluminum foil and place in a deep roasting pan.

Transfer to oven, then pour in enough boiling water to come up halfway in pan. Bake until center of cheesecake only slightly jiggles, about 45 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour, then remove aluminum foil and refrigerate cheesecake in pan until firm, at least 5 hours and up to overnight.

Drizzle with melted chocolate and garnish with chocolate shavings, if using, before serving.

Chocolate-Peanut Butter Cheesecake



PREP TIME: 0 HOURS 45 MINS

TOTAL TIME: 7 HOURS 25 MINS

YIELDS: 10 - 12

INGREDIENTS

FOR THE CRUST

15 chocolate graham crackers

3 tbsp. granulated sugar

1/8 tsp. kosher salt

4 tbsp. butter, melted

FOR THE CHEESECAKE

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

1 c. packed light brown sugar

1/2 tsp. kosher salt
1 tbsp. pure vanilla extract
4 large eggs, room temperature
1 c. creamy peanut butter
3/4 c. heavy cream
1/2 c. sour cream
Chopped Reese's, for garnish

FOR THE CHOCOLATE GANACHE

6 oz. bittersweet or semisweet chocolate, coarsely chopped
3/4 c. heavy cream
1/8 tsp. kosher salt

DIRECTIONS

MAKE THE CRUST:

Butter the inside of a 9" springform pan. Set rack in middle of oven and preheat to 350°.

In a food processor or blender, grind chocolate graham crackers into fine crumbs. Add sugar and salt and pulse to combine. Transfer to a medium bowl, add butter, and use fork or fingers to blend mixture until crumbs are evenly moist.

Press into bottom and about a third of the way up the sides of springform pan. Freeze 10 minutes.

Place pan on baking sheet and bake crust for 10 minutes. Set on rack to cool and reduce oven temperature to 325°.

Meanwhile, bring a medium saucepan or tea kettle full of water to a boil.

MAKE THE CHEESECAKE:

In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat cream cheese on medium, scraping down the bowl as necessary, until completely smooth, 3 to 4 minutes. Add sugar and salt and beat, scraping down bowl as necessary, until smooth and fluffy, 3 to 4 minutes. Add vanilla and beat for 30 seconds. Add eggs, 1 at a time, beating for 1 minute after each addition and occasionally scraping bottom and sides of bowl. Add peanut butter, heavy cream, and sour cream and beat on low until completely smooth and streak-free, about 1 minute. Pour cheesecake batter into cooled crust and smooth top.

Wrap bottom of springform pan with a double layer of aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway up sides of springform pan.

Bake cheesecake until top is just starting to brown and crack, about 1 hour and 30 minutes. Turn off oven, prop door open with wooden spoon, and let cheesecake slowly cool in water bath for 1 hour.

Remove roasting pan from oven, then carefully lift springform pan out of water and remove foil. Set cheesecake on rack and let come to room temperature. Once completely cool, loosely cover cheesecake with plastic wrap and refrigerate, 4 hours, or preferably overnight.

MAKE THE CHOCOLATE GANACHE AND DECORATE CHEESECAKE:

When ready to serve, carefully remove sides of springform pan. Place chocolate in a clean, dry medium bowl.

In a small saucepan over medium heat, warm cream until just barely simmering. Pour warm cream over chocolate and let sit 10 minutes, then add salt and stir until smooth.

Pour ganache over cheesecake, spreading it evenly and allowing some to drip down sides of cake. Sprinkle with chopped Reese's.

Cheesecake Egg Rolls



Crazy egg rolls are kind of our thing and we love this cheesecake version. The strawberry dipping sauce is mandatory because it is so good.

PREP TIME: 0 HOURS 15 MINS **TOTAL**
TIME: 0 HOURS 30 MINS
YIELDS: 12

INGREDIENTS

FOR THE SAUCE

2 c. chopped strawberries

2 tbsp. water

2 tbsp. granulated sugar

FOR THE EGGROLLS

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

1/2 c. granulated sugar

1/2 c. sour cream

1 tsp. pure vanilla extract

Pinch kosher salt

12 eggroll wrappers

Vegetable oil, for frying

Powdered sugar, for garnish

DIRECTIONS

In a small sauce pan over medium heat, combine strawberries, water, and sugar. Stir to combine and bring to a simmer. Stirring frequently, cook until thick and jammy, 3 to 4 minutes. Transfer to a medium bowl and set aside.

In a large bowl, combine cream cheese with sugar, sour cream, vanilla, and kosher salt. Using a hand mixer, beat ingredients until fully combined.

Place an egg roll wrapper on a clean surface in a diamond shape and spoon approximately 3 tablespoons cream cheese mixture into a line in the center. Fold up bottom half and tightly fold in sides. Gently roll, then seal fold with a couple drops of water.

In a large skillet over medium heat, heat oil (it should reach 1" up the side of pan) until it starts to bubble. Add egg rolls and fry until golden, 1 minute per side. Transfer to a paper towel-lined plate to cool slightly.

Dust with powdered sugar and serve with strawberry sauce.

Rumchata Cheesecake



We hate when recipes call for just a tablespoon or two of booze. This cheesecake calls for a generous pour—enough so that you can actually taste the RumChata once the cheesecake is baked.

PREP TIME: 0 HOURS 30 MINS **TOTAL**

TIME: 8 HOURS 0 MINS

YIELDS: 12 SERVINGS

INGREDIENTS

FOR THE CRUST

Cooking spray

9 graham crackers (1 sleeve), finely crushed

6 tbsp. melted butter

1/4 c. granulated sugar

2 tsp. ground cinnamon

Pinch kosher salt

FOR THE FILLING

4 (8-oz.) blocks cream cheese, softened

3/4 c. granulated sugar

1/4 c. packed brown sugar

4 large eggs

1 tsp. pure vanilla extract

1/3 c. RumChata liqueur

3 tbsp. cornstarch

1/2 tsp. ground cinnamon

Pinch kosher salt

FOR THE TOPPING

Cool Whip

Cinnamon sugar

Caramel sauce

DIRECTIONS

Preheat oven to 325° and grease an 8" or 9" springform pan with cooking spray. Make crust: In a large bowl, stir graham cracker crumbs, butter, sugar, cinnamon, and salt until combined. Press into the bottom of the prepared pan and up the sides. Set aside.

In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese with sugars until no lumps remain. Add eggs, one at a time, then stir in vanilla and RumChata. Add cornstarch, cinnamon, and salt and beat until combined. Pour mixture over crust.

Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan. Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off the heat, prop open oven door, and let cheesecake cool in oven, 1 hour. Remove foil and refrigerate cheesecake for at least 5 hours and up to overnight.

Spread Cool Whip on top of cheesecake in a thick layer, then sprinkle all over with cinnamon sugar. Pipe more Cool Whip

around the edges of cheesecake, then drizzle piped Cool Whip with caramel.

Upside Down Cheesecake Apple Pie



This pie is a SHOW. STOPPER. It's basically three desserts in one! That's cheesecake, pecan pie, and apple pie, for those counting.

I know it might be tempting to slice into the pie while it's still warm, but BEWARE—the cheesecake layer will not be set! Let it chill in your refrigerator for at least 2 hours before slicing. Trust us, it's worth it.

PREP TIME: 0 HOURS 20 MINS

TOTAL TIME: 1 HOUR 20 MINS

YIELDS: 8 SERVINGS

INGREDIENTS

1 c. whole pecans

1/2 c. granulated sugar

4 tbsp. melted butter

1 (14.1-oz.) package refrigerated pie crusts

FOR CHEESECAKE LAYER

2 (8-oz.) packages cream cheese

1/2 c. granulated sugar
2 large eggs
3 tbsp. all-purpose flour
2 tsp. pure vanilla extract
1/2 tsp. salt

FOR APPLE PIE LAYER

3 large apples (such as Granny Smith), peeled and sliced
Juice of 1/2 lemon
2 tbsp. cornstarch
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg (optional)
vanilla ice cream, for serving (optional)
caramel sauce, for serving (optional)

DIRECTIONS

Preheat oven to 375°F. In a medium bowl, whisk together sugar and melted butter. Spread in an even layer on the bottom of a 9" pie plate, and sprinkle over pecans in a single layer. Unroll one pie crust and drape over pie plate, pressing gently to fit plate. Trim edges of crust to edge of pie dish. Make cheesecake layer: In a large bowl using a hand mixer, beat cream cheese and sugar until smooth. Beat in eggs one at a time, then beat in flour, vanilla, and salt.

Make apple pie layer: In another large bowl, toss apples with lemon juice, cornstarch, cinnamon, and nutmeg, if using.

Assemble pie: spread cheesecake mixture in an even layer on the bottom of your pie crust. Top with apples and arrange in an even layer. Cover with remaining pie crust, trim excess dough, then crimp with the tines of a fork. Make 4 small cuts in the center of your pie with a paring knife.

Place on a baking sheet and bake until crust is golden and apples are cooked through, 45 to 50 minutes.

Cool for 10 minutes before inverting onto a large plate. Let cool to room temperature, then transfer to the refrigerator to chill for 2 hours. Top each slice with a scoop of ice cream and a drizzle of caramel before serving.

CANNOLI CHEESECAKE



1. This Cannoli Cheesecake is made with a mix of ricotta and mascarpone cheese for a cheesecake that tastes like the classic Italian dessert. It has a touch of cinnamon and mini chocolate chips for a truly delicious treat!

Prep Time: 20 minutes **Cook Time:** 1 hour 55 minutes

Total Time: 2 hours 15 minutes

Yield: 12-14 Slices

2.INGREDIENTS

3.CRUST

2 ¼ cups (302g) graham cracker crumbs OR cannoli shells
(better Flavor)

½ cup (112g) salted butter, melted

3 tbsp (39g) sugar

4.FILLING

20 ounces (566g) Galbani Ricotta Cheese

12 oz (339g) mascarpone cheese

1 cup (207g) sugar

3 tbsp (24g) all purpose flour

1 tsp ground cinnamon

1 tbsp vanilla extract

4 large eggs, room temperature

5.WHIPPED CREAM

1/2 cup (120ml) heavy whipping cream, cold

5 tbsp (36g) powdered sugar

3 tbsp (50g) Galbani Ricotta Cheese

1/2 tsp vanilla extract

Mini chocolate chips

6.INSTRUCTIONS

7.CRUST

8. 1. Preheat oven to 325°F (163°C). Line a 9-inch springform pan with parchment paper in the bottom and grease the

sides.

2. Mix together the crust ingredients until well combined and press the mixture into the bottom and up the sides of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil to prepare it for a water bath. Here is a **tutorial** on how I set up a pan for a waterbath. Set prepared pan aside.

9.FILLING

- 10.1. Reduce oven temperature to 300°F (148°C).
 2. In a large bowl, mix the ricotta cheese, mascarpone cheese, sugar and flour on low speed until combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks, and to make sure you don't over mix. Scrape down the sides of the bowl.
 3. Add the cinnamon and vanilla extract and mix on low speed until well combined.
 4. Add the eggs one at a time, mixing slowly to combine. Scrape down the sides of the bowl as needed to make sure everything is well combined.
 5. Pour the cheesecake batter into the crust and spread evenly.
 6. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
 7. Bake the cheesecake for 1 hour and 45 minutes, or until the edges are set and the center is still jiggly when moved (but not liquidy).

8. Turn off the oven and leave the cheesecake in oven with the door closed for 30 minutes. Do not open the door.
9. Crack oven door and leave the cheesecake in the oven for another 30 minutes. This cooling process helps the cheesecake cool slowly to prevent cracks.
10. Remove the cheesecake from the oven, then remove the pan from the water bath and remove the aluminum foil. Refrigerate the cheesecake until completely cooled and firm, 6-7 hours or overnight.
11. When the cheesecake is cooled and firm, remove it from the springform pan.
12. To make the whipped cream, add the heavy whipping cream, powdered sugar, ricotta cheese and vanilla extract to a large mixer bowl. Whip on high speed until stiff peaks form.
13. Spread the whipped cream on top of the cheesecake, then sprinkle with mini chocolate chips and a little additional powdered sugar, if desired.
14. Refrigerate until ready to serve. Cheesecake is best for 3-4 days.

Autumn Cheesecake



This is a delicious Apple Cheesecake that I usually make in the fall.

Prep: 30 mins **Cook:** 1 hr 10 mins **Additional:** 2 hrs 20 mins **Total:** 4 hrs **Servings:** 12

Ingredients

1 cup graham cracker crumbs
½ cup finely chopped pecans

3 tablespoons white sugar
½ teaspoon ground cinnamon
¼ cup unsalted butter, melted
2 (8 ounce) packages cream cheese, softened
½ cup white sugar
2 eggs
½ teaspoon vanilla extract
4 cups apples - peeled, cored and thinly sliced
⅓ cup white sugar
½ teaspoon ground cinnamon
¼ cup chopped pecans

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, stir together the graham cracker crumbs, 1/2 cup finely chopped pecans, 3 tablespoons sugar, 1/2 teaspoon cinnamon and melted butter; press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes.

Step 2

In a large bowl, combine cream cheese and 1/2 cup sugar. Mix at medium speed until smooth. Beat in eggs one at a time, mixing well after each addition. Blend in vanilla; pour filling into the baked crust.

Step 3

In a small bowl, stir together 1/3 cup sugar and 1/2 teaspoon cinnamon. Toss the cinnamon-sugar with the apples to coat. Spoon apple mixture over cream cheese layer and sprinkle with 1/4 cup chopped pecans.

Step 4

Bake in preheated oven for 60 to 70 minutes. With a knife, loosen cake from rim of pan. Let cool, then remove the rim of pan. Chill cake before serving.

TURTLE CHEESECAKE



This Turtle Cheesecake Recipe is made with a graham cracker crust and plenty of caramel, chocolate and pecans! It's rich, creamy and sure to be a hit!

Prep Time: 1 hour 10 minutes **Cook Time:** 2 hours 45 minutes
Total Time: 3 hours 55 minutes

Yield: 12-14 slices

INGREDIENTS

CARAMEL SAUCE

2 cups (414g) sugar

1/2 cup (112g) salted Challenge butter, room temperature

1 cup (240ml) heavy whipping cream, room temperature

5 tbsp (41g) all-purpose flour, sifted

1/4 cup (28g) pecan chips

CRUST

2 cups (268g) graham cracker crumbs

1/2 cup (112g) , melted

3 tbsp brown sugar

1/4 cup (28g) pecan chips

FILLING

4 oz (2/3 cup | 116g) semi-sweet chocolate chips

6 tbsp (90ml) heavy whipping cream

24 oz (678g) cream cheese, room temperature

1 cup (144g) light brown sugar

3 tbsp (24g) all-purpose flour

1 cup (230g) sour cream

1 1/2 tbsp vanilla extract

3 large eggs

CHOCOLATE DRIZZLE

2 oz (1/3 cup | 58g) semi-sweet chocolate chips

3 tbsp (45ml) heavy whipping cream

INSTRUCTIONS

1. To make the caramel sauce, pour the sugar into an even layer in a large saucepan.
2. Heat on medium-high heat, whisking the sugar until melted. The sugar will clump up first, but will eventually completely melt. This should take about 10 minutes.
3. Once the sugar has melted, stop whisking and allow to cook until the sugar has turned to a little darker amber color. You may notice a nutty aroma. The change in color will happen quickly, so don't let it go too long or get too dark or it'll burn. Remove the caramel from the heat.

4. Add the butter and whisk until combined. The mixture will bubble up quite a bit, but keep whisking until all the butter has melted and combined.
5. Slowly pour the heavy cream into the caramel and whisk until incorporated. I find it can help to add just a bit at a time until the caramel starts to thin out, then you can add the rest. Whisk until well incorporated and smooth.
6. Set about 1 cup of caramel sauce aside for topping. Add the flour and pecan chips to the remaining caramel and set that aside.
7. To make the cheesecake crust, preheat oven to 325°F (163°C). Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
8. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.
9. Bake the crust for 10 minutes, then set aside to cool.
10. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in . Set prepared pan aside.
11. Reduce oven temperature to 300°F (148°C).
12. Pour the caramel sauce with the pecans and flour into the bottom of the crust and spread into an even layer.
13. To make the cheesecake filling, put the chocolate chips in a small bowl.
14. Heat the heavy whipping cream just until it begins to boil, then pour over the chocolate chips. Allow it to sit for 2-3 minutes, then whisk until smooth.
15. Pour the chocolate into an even layer over the caramel sauce in the crust.
16. In a large bowl, beat the cream cheese, brown sugar and

flour on low speed until well combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.

17. Add the sour cream and vanilla extract and mix on low speed until well combined.

18. Add the eggs one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined.

19. Pour the cheesecake batter into the crust, over the chocolate.

20. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.

21. Bake for 1 hour 35 minutes. The center should be set, but still jiggle.

22. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.

23. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking.

24. Remove the cheesecake from the oven and remove the water bath and wrapping.

25. Pour about 1/2 cup of the remaining caramel sauce over the top of the cheesecake and spread into an even layer. If the caramel sauce has firmed up too much to pour, heat it up for about 10 seconds.

26. Refrigerate cheesecake until completely cool and firm, 5-

6 hours. When the cheesecake is cool and firm, remove it from the springform pan and place on a serving dish.

27. Place the chocolate chips for the drizzle in a small bowl. Heat the heavy whipping cream just until it begins to boil, then pour over the chocolate chips. Allow it to sit for 3-4 minutes, then whisk until smooth.

28. Drizzle the remaining caramel sauce and chocolate sauce over the cheesecake and sprinkle with a few more pecan chips. Refrigerate cheesecake until ready to serve.

Cheesecake Factory Snickers Cheesecake



My favorite candy bar is a Snickers. I love caramel...had to share this with you. I might make it with Milky Ways since my son is allergic to peanuts.

Prep:30 Min **Cook:**1 Hr 25 Min **Serves:**10-15

Ingredients

1 pkg 9oz chocolate wafers not oreo cookies (i found these at big lots)

4 Tbsp butter, melted

3 8-oz pkgs of cream cheese

1 c sugar

4 eggs

1 tsp vanilla extract

1 c heavy cream

1 1/2 lb snack-size snicker candy bars, cut into sixths

1 jar of fudge ice cream topping

if you choose to garnish with homemade whipping cream you will need to buy a larger size container

How to Make Cheesecake Factory Snickers Cheesecake

Preheat oven to 325 degrees

Grind cookies into fine crumbs in a food processor

Add butter and mix until blended

Press into bottom and about 1 inch up the sides of a 9 1/2 or 10-inch spring form pan

In a large bowl, beat cream cheese and sugar with mixer on medium speed until smooth

Beat in eggs one at a time

Beat in vanilla and cream, beat 3 to 4 minutes

Fold in 1 1/2 cup of candy bars

Bake 1 hour and 15 to 25 minutes, or until cheesecake is almost set but center still jiggles slightly

let cool to room temperature...I open my oven to cool

Sprinkle remaining candy bars over top of cake

Refrigerate for 4 to 5 hrs before serving

Remove springform pan

Just before serving, drizzle fudge topping over cheesecake, and top with whipped cream

SNICKERS CHEESECAKE



Snickers Cheesecake slice on white plate close up

Snickers Cheesecake is a vanilla cheesecake full of chopped Snickers bars, layered with chocolate & caramel sauce and nestled in an Oreo crust. It's an amazing thick, creamy and gooey treat!

Prep Time: 20 minutes **Cook Time:** 1 hour 45 minutes **Total Time:** 2 hours 5 minutes
Yeild: 12-14 Slices

INGREDIENTS

CRUST

2 cups Oreo crumbs

4 tbsp butter, melted

CHEESECAKE FILLING

24 ounces packages of cream cheese, room temperature (three 8 ounce packages)

1 cup sugar

2 tbsp flour

4 eggs, room temperature

1 cup sour cream

1 1/2 tsp vanilla extract

30–35 mini snickers bars, chopped

1/4 cup chocolate sauce

1/4 cup caramel sauce

TOPPING

Whipped cream (recipe)

additional chocolate sauce (I use this one)

additional caramel sauce (I use this one)

additional chopped mini Snickers

INSTRUCTIONS

CRUST

1. Heat oven to 325 degrees.
2. In a small bowl, combine crust ingredients and mix well.
3. Press mixture into the bottom and up the sides of a 9-inch springform pan with parchment paper in the bottom.
4. Bake crust for 10 minutes then remove.
5. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in, and set aside.

CHEESECAKE FILLING

1. Reduce oven to 300 degrees.
2. In a large bowl, blend the cream cheese, sugar and flour with an electric mixer until combined (Use low speed to keep less air from getting into the batter, which can cause cracks). Scrape down the sides of the bowl.
3. Add eggs one at a time, beating slowly and scraping the sides of the bowl after each addition.
4. Add the sour cream and vanilla extract. Beat on low speed until well combined.
5. Gently stir in the chopped Snickers.
6. Add about half of the filling to the springform pan.
7. Pour the chocolate and caramel sauce on top of the filling. Then, use an offset spatula to swirl the sauces into the filling.
7. Pour the remaining cheesecake filling into the pan and again use the offset spatula to swirl around the chocolate and caramel sauces.

8. Drop the cheesecake on the counter a few times to release air bubbles that can cause cracks.
9. Place springform pan inside another pan. Fill outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
10. Bake for 1 hour and 35-40 minutes.
11. Turn off heat and leave cheesecake in oven with door closed for 20 minutes.
12. Crack oven door and leave the cheesecake in the oven for another 20 minutes or until set. This cooling process helps the cheesecake cool slowly to prevent cracks.
13. Remove cheesecake from oven and chill.
14. Remove springform pan sides from cheesecake and top with additional chocolate and caramel sauce, chopped mini Snickers and whipped cream.

NOTES

I used an entire 19.50 oz bag of mini Snickers. After adding about 35 chopped mini Snickers to the cheesecake, I used the remainder for the top of the cheesecake. You could get by with less Snickers if you don't add as much to the top.

Eggnog Cheesecake



yield: 20 SERVINGS **prep time:** 20 MINUTES **cook time:** 2 HOURS 10 MINUTES
total time: 2 HOURS 30 MINUTES

Ingredients

For The Crust

2 ½ cups (250 g) gingersnap cookie crumbs
¼ cup (50 g) granulated sugar
5 tablespoons unsalted butter, melted

For The Cheesecake

32 ounces (904 g) cream cheese, softened
1 ⅓ (266 g) cup granulated sugar
¾ cup (180 ml) eggnog, room temperature
1 tablespoon vanilla extract
4 large eggs, room temperature, lightly beaten

For The Topping

8 ounces (226 g) mascarpone cheese, softened

¼ cup (30 g) confectioners' sugar

¼ cup (60 ml) eggnog

½ cup (120 ml) heavy cream

ground nutmeg, for garnish

Instructions

Make The Crust

Move the oven rack to the lower third position and heat the oven to 350°F. Wrap the outer bottom of a 9-inch springform pan tightly with aluminum foil.

Combine the gingersnap crumbs, sugar, and melted butter. Press the crumb mixture into the bottom and about 2-inches up the sides of the pan.

Bake for 10 minutes. Set aside to cool while you make the filling.

Make The Cheesecake

Reduce the oven temperature to 300°F.

In a large mixing bowl beat the cream cheese with an electric mixer until smooth and creamy, about 1 minute.

Add the sugar and eggnog, beat until well combined. Add the vanilla, beat on low speed until smooth.

Using a silicone spatula, gently stir in the eggs just until combined. Pour the batter over the prepared crust.

Fill a roasting pan with a few inches of boiling water and place the cheesecake in the center.

Bake for 1 hour, OR until the edges are set and the center is slightly jiggly. Turn the oven off, leave the cheesecake in the water bath in the oven for another hour.

Remove the cheesecake from the water bath and place it on a wire rack. Run a small knife around the outer edge of the cheesecake to loosen it from the pan and set it on a wire rack to cool completely.

Cover and refrigerate for at least 4 hours, preferably overnight.

Make The Topping

Whisk together the mascarpone cheese, confectioner's sugar, and eggnog until smooth.

In a separate bowl, beat the heavy cream with an electric mixer until soft peaks form. Gently fold the whipped cream into the mascarpone mixture until blended.

Spoon over cheesecake slices. Lightly sprinkle with ground nutmeg if desired.

Notes

Plan ahead! Total time does not include chilling time. The cheesecake needs to refrigerate for at least 4 hours before serving.

Oven temps can vary which means your cheesecake may need more time to bake. You'll know it is done cooking when the outer edges of the cheesecake feel firm to the touch while the center looks wet and jiggles when shaken. If the cheesecake doesn't look this way after an hour of cooking, let it cook until it does. Then you can turn the oven off and let the cheesecake rest for another hour in the oven.

Eggnog Cheesecake 1



Total Time Prep: 15 min. Bake: 45 min. + chilling **Makes** 16 servings

Ingredients

1 cup graham cracker crumbs
2 tablespoons sugar
3 tablespoons butter, melted

FILLING:

3 packages (8 ounces each) cream cheese, softened
1 cup sugar
3 tablespoons all-purpose flour
2 large eggs, room temperature, lightly beaten
3/4 cup eggnog
1/2 teaspoon rum extract
Dash ground nutmeg
Whipped cream and additional ground nutmeg, optional

Directions

Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.

In a small bowl, combine the cracker crumbs, sugar and butter. Press onto the bottom of pan. Place on a [baking sheet](#). Bake at 325° for 10 minutes. Cool on a wire rack.

In a large bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low speed just until combined. Gradually stir in the eggnog, extract and nutmeg. Pour filling over crust.

Place springform pan in a larger baking pan; add 1 in. of hot water to larger pan.

Bake at 325° until center is just set and top appears dull, 45-50 minutes. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Loosen sides from pan with a knife; cool 1 hour longer. Refrigerate overnight, covering when completely cooled. If desired, top with whipped cream, then sprinkle with nutmeg.



Eggnog Cheesecake II

Prep: 20 mins Cook: 1 hr 10 mins Total: 1 hr 30 mins Servings: 8 Yield: 8 servings

Ingredients

2 cups crushed vanilla wafers
6 tablespoons butter
½ teaspoon ground nutmeg
4 (8 ounce) packages cream cheese
1 cup white sugar
3 tablespoons all-purpose flour
3 tablespoons rum
1 teaspoon vanilla extract
2 eggs
1 cup heavy cream
4 egg yolks

Directions

Step 1

Preheat oven to 325 degrees F (165 degrees C).

Step 2

Prepare the crust by mixing together the cookie crumbs, butter and nutmeg. Press into the bottom and 1 1/2 inches up side of a 9 inch springform pan. Bake for 10 minutes.

Step 3

Prepare the filling by combining the cream cheese, sugar, flour, rum, and vanilla. Beat with electric mixer at medium speed until well blended. Add eggs one at a time, mixing at low speed after each addition just until blended. Blend in whipping cream and egg yolks; pour into prepared pan.

Step 4

Bake at 325 degrees F (165 degrees C) for 70 minutes or until center is almost set.

Step 5

Run knife or metal spatula around rim of pan to loosen cake; completely cool cake before removing. Refrigerate 4 hours or

overnight before serving. Garnish with whipped topping and ground nutmeg if desired.

Eggnog Cheesecake III



Prep: 30 mins Cook: 55 mins Total: 1 hr 25 mins Servings: 16 Yield: 1 9-inch cake

Ingredients

1 cup graham cracker crumbs
 2 tablespoons white sugar
 3 tablespoons melted butter
 3 (8 ounce) packages cream cheese, softened
 1 cup white sugar
 3 tablespoons all-purpose flour
 $\frac{3}{4}$ cup eggnog
 2 eggs
 2 tablespoons rum
 1 pinch ground nutmeg

Directions

Step 1

Preheat oven to 325 degrees F (165 degrees C).

Step 2

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

Step 3

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Step 4

Preheat oven to 425 degrees F (220 degrees C).

Step 5

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

Step 6

Bake in preheated oven for 10 minutes.

Step 7

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.