



## Strawberry Cheesecake

*By Rebecca Touliatos*

Yield: 1 each, 10"

### Ingredients

2 C	All-purpose flour
¾ C	Confectioners' sugar
¾ C	Butter, softened
2 #	Cream cheese, softened
1 ½ C	Sugar
4 ea	Eggs, large
2 T	All-purpose flour
1/3 C	Strawberry syrup
1 T	Strawberry extract
½ tsp	Red food coloring

Strawberry Sauce, recipe follows

### Method

1. Preheat oven to 300°F.
2. In a medium bowl, combine flour, confectioners' sugar, and salt. Using a pastry blender, cut in the butter until the mixture is crumbly. Press firmly on the bottom and 1" up the sides of a 10" spring form pan. Bake for 12 minutes.
3. In a large bowl, beat the cream cheese and sugar with a mixer at medium speed until fluffy. Beat in the eggs, one at a time, beating well after each addition. Stir in the flour.
4. Reserve 1 ½ C batter, and pour remaining the batter into the prepared pan; set aside.
5. In a medium bowl, combine 1C of the reserved batter with the strawberry syrup, strawberry extract, and food coloring. Pour over the batter in the spring form pan. Drop the remaining ½ C of batter by tablespoonfuls, over the strawberry batter. Using a knife, swirl the batter until it is pretty.
6. Bake for 1 hour, 15 minutes; turn oven off. Leave in oven with door closed for 4 hours.
7. Remove the cheesecake from oven. Gently run a knife around edge of pan to release sides. Cool completely in pan on wire rack. Cover and chill 8 hours. Remove sides of pan to serve.
8. Serve with Strawberry Sauce.

## Strawberry Sauce

Yield: approximately 1 C

### Ingredients

10 oz	Sliced strawberries, frozen, in syrup
1 T	Cornstarch
1 C	Strawberries, fresh, sliced

### Method

1. Process strawberries until well blended. Pour mixture through a wire-mesh strainer into a small saucepan; discard seeds.
2. Stir cornstarch into strawberry juice, and bring to a boil over medium-high heat, stirring constantly for 1 minute, or until the mixture clears and is thickened.
3. Remove from heat; stir in strawberries, and let cool. Cover, and chill 4 hours.



Pecan Pie Cheesecake  
*By Rebecca Touliatos*

Yield: 1 each, 9"

Ingredients, Crust

1 $\frac{3}{4}$ C	Vanilla wafer crumbs
$\frac{1}{4}$ C	Brown sugar, firmly packed
$\frac{1}{3}$ C	Butter, melted

Ingredients, Pecan Pie Filling

1 C	Sugar
$\frac{2}{3}$ C	Dark corn syrup
$\frac{1}{3}$ C	Butter, melted
2 ea	Eggs, large
1 $\frac{1}{2}$ C	Pecans, chopped
1 tsp	Vanilla extract

Ingredients, Cheesecake Filling

24 oz	Cream cheese, softened
1 $\frac{1}{4}$ C	Brown sugar, firmly packed
2 T	All-purpose flour
4 ea	Eggs, large
$\frac{2}{3}$ C	Heavy whipping cream
1 tsp	Vanilla extract

Method, Crust

1. Preheat oven to 350°F.
2. In a medium bowl, combine vanilla wafer crumbs and brown sugar. Add melted butter, stirring to combine. Press evenly into bottom and up sides of a 9" spring form pan. Bake for 6 minutes; let cool.

Method, Pecan Pie Filling

1. In a medium saucepan, combine all filling ingredients, stirring to combine.
2. Bring to a boil over medium-high heat; reduce heat, and simmer, stirring constantly, for 8 to 10 minutes, or until thickened. Pour into prepared crust; set aside.

Method, Cheesecake Filling

1. Reduce oven temperature to 325°F.
2. In a large bowl, beat cream cheese with an electric mixer at medium speed until creamy.
3. Add sugar and flour and beat until fluffy.
4. Beat in eggs, 1 at a time, beating well after each addition.
5. Stir in cream and vanilla.
6. Pour cheesecake mixture over pecan pie filling. Bake for 1 hour. Turn oven off, leave cheesecake in oven with oven door closed for 1 hour.
7. Run a knife around edges of cheesecake to release sides. Let cool completely. Chill for at least 4 hours before serving.



## Chocolate Explosion Cheesecake

*By Rebecca Touliatos*

Yield: 1 each, 9”

### Ingredients, Crust

2 C	Chocolate graham cracker crumbs, crushed
1/3 C	Sugar
1/3 C	Butter, melted

### Ingredients, Chocolate Layer

6 oz	Semisweet chocolate
6 T	Butter
½ C	Sugar
2 ea	Eggs, large
2 T	All-purpose flour

### Ingredients, Cheesecake Layer

½ C	Caramel ice cream topping
16 oz	Chocolate chip cookie dough, packaged “log”, refrigerated
16 oz	Cream cheese, softened
¾ C	Sugar
3 ea	Eggs, large
1 tsp	Vanilla extract
1 T	All-purpose flour
½ C	Sour cream

### Ingredients, Chocolate Ganache

3 oz	Semi sweet chocolate
2 T	Heavy whipping cream

### Method, Crust

1. Preheat oven to 300°F.
2. In a medium bowl, combine cracker crumbs and sugar. Add melted butter, stirring to combine. Press crust into bottom and 1” up sides of a 9” spring form pan. Bake for 6 minutes; let cool.

### Method, Chocolate Layer

1. In a medium bowl, combine chocolate and butter. Microwave on high in 30-second intervals, stirring after each until chocolate is melted and smooth, about 1 ½ minutes total.
2. Whisk in the sugar, eggs, and flour until just combined. Pour into bottom of cooled crust and bake for 15 minutes. Cool.

### Method, Cheesecake Layer

1. Spread caramel topping evenly over chocolate layer.
2. Cut the cookie dough crosswise into 1” slices and place the slices in an even layer over caramel, pressing gently together to seal edges.
3. In a large bowl, beat the cream cheese and sugar together at medium speed with an electric mixer until creamy. Beat in the eggs, one at a time, beating well after each addition.
4. Beat in the vanilla and flour and mix until just combined. Stir in sour cream. Pour over cookie dough layer, and bake 1 hour.
5. Remove from oven, and gently run a knife around edges to release crust from sides of pan. Cool completely.

### Method, Chocolate Ganache

1. Combine the chocolate and heavy cream.
2. Microwave on high in 30 second intervals, stirring after each interval, until the chocolate is melted and smooth, about 1 minute total.
3. Spread over cooled cheesecake. Refrigerate at least 8 hours before serving.