Vanilla Bean Cheesecake

A creamy vanilla cheesecake with vanilla bean specks
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
6 tablespoons butter, melted

FillingÂ Ingredients:

24 ounces cream cheese, softened
1 vanilla bean pod
1 1/4 cups sugar
1 tablespoon corn starch
4 eggs
1/2 cup sour cream
2 tablespoons vanilla extract
Instructions:

1.
Combine crust ingredients in a mixing bowl and stir until well-mixed.
Press crumbs into a greased 9-inch springform pan, working crumbs up the
sides of the pan if desired. Bake crust at 350 degrees for 10 minutes.
Remove from oven and set aside to cool.

2. Place softened cream cheese into a large bowl.

3. Scrape the soft inside seeds out of the vanilla bean. In a small
bowl, stir the vanilla bean seeds into the sugar until evenly

dispersed.
Add cornstarch and mix well.

4. Add sugar mixture to cream cheese; beat with mixer on medium-low until smooth (about 2 minutes).

5. Crack eggs into a separate bowl; add eggs one at a time to the
filling mixture, beating on low speed and scraping down the sides after
adding each egg. Add sour cream and vanilla extract.

6. Pour mixture into prepared crust. Bake at 325 degrees for 80-90
minutes or until almost set. Sides should be set with a slight rippling
effect at the center of the cake (the cake will completely set as it
cools and is refrigerated).

7. Remove from oven and place on a cooling rack. After 30-60 minutes you can remove the springform; you may need to run a knife around the edge of the cheesecake. After cooled, place cheesecake in the refrigerator for at least 6 hours or overnight before serving.



Vanilla Bean Cheesecake

This recipe is from Tammy’s Recipes.

Orange Vanilla Dream Cheesecake

A creamy cheesecake with orange and vanilla swirls, full of flavor!
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/4 cups graham cracker crumbs
3 tablespoons sugar
4 tablespoons butter

Filling Ingredients:

3 packages (24 ounces) cream cheese, softened
1 1/4 cups sugar
2 tablespoons corn starch
4 eggs
8 ounces sour cream
1 tablespoon vanilla
2 egg yolks
1 tablespoon orange extract
1 tablespoon orange zest
3 drops red food coloring
12 drops yellow food coloring
Instructions:

1. To prepare crust, combine graham cracker crumbs and sugar

in a bowl. Melt butter and stir thoroughly into crumb mixture.

2. Lightly grease a 9-inch springform pan with butter. Press crumbs into bottom of the springform pan, working them up the sides if desired (the bottom of a 1-cup measuring cup works well for this).

3. Bake crust at 325 degrees for 8-10 minutes. Cool completely.*

4. Begin making the cheesecake filling by placing softened cream cheese into a large bowl. Mix sugar and corn starch in a bowl and then add to cream cheese; stir until smooth. (You can also use an electric mixer on the lowest speed, but doing so will add extra air into the cheesecake and increase the chance of cracking during baking.)

5. Crack 4 eggs into a bowl; add eggs one at a time to the filling mixture and stir, scaping down the sides after adding each egg.

6. Mix in sour cream.

7. Place two cups of cream cheese mixture into a second bowl.

8. In the original bowl, stir in vanilla and set aside.**

9. In the second bowl, add 2 egg yolks, orange extract, orange zest, and the food colorings, and stir.

10. Using a 1-cup measure, pour mixtures into the center of the springform pan by alternating white and orange filling. (To create a “perfect” swirl, pour batter directly into the middle of the

pan. Each
additional pouring will form a new circle inside the last.)

11. If desired: When finished pouring fillings into the pan, very
slightly swirl the top of the cake with a knife to achieve a gentle
marbling effect.

12. Place into preheated oven (325 degrees) and bake for 80-90
minutes or until almost set. Sides should be set with a slight rippling
effect at the center of the cake (the cake will completely set as it
cools and is refrigerated).

13. Remove from oven and place on a cooling rack. After about 30-60
minutes you can remove the outside of the springform; you may need to
run a knife around the edge of the cheese cake to loosen the sides
before removing the springform.

14. After cooled, place uncovered cheesecake in the refrigerator for 6 hours or overnight before serving. Slice into 12-16 slices.



Orange Vanilla Dream Cheesecake

This recipe is from Tammy’s Recipes.

Pumpkin Cheesecake

A creamy spicy pumpkin cheesecake with graham cracker crust
Yield:

12-16 servings
Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
5 tablespoons melted butter
1/16 teaspoon ginger
1/16 teaspoon cloves
1/4 teaspoon nutmeg

Filling Ingredients:

1 cup canned/pureed/mashed pumpkin
1/2 cup heavy whipping cream

2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 teaspoon salt
20 ounces cream cheese, softened
1/2 cup sugar
1/2 cup packed light brown sugar
1 tablespoon cornstarch (sift if there are lumps!)
4 large eggs, at room temperature

Whipped cream, for serving (optional)
Instructions:

1.
Make cheesecake crust by combining crust ingredients and mixing well.
Press into the bottom of a greased 9-inch springform pan. Bake at 325
degrees for 15 minutes. Cool on wire rack.

2. In a bowl, whisk together pumpkin, whipping cream, vanilla, cinnamon, ginger, nutmeg, cloves, and salt. Set aside.

3. In a large bowl, stir the softened cream cheese until smooth. Add
the sugars and stir until smooth. Mix in the pumpkin mixture, then add
the cornstarch and mix until just blended. Add the eggs, one at a time,
mixing until just combined. (Stir by hand! Using an electric mixture
will incorporate air into the batter, causing the cheesecake to rise and
crack during baking!)

4. Wrap the outside of the springform pan tightly with 2-3

layers of aluminum foil.

5. Pour the filling into the cooled crust. Set the still-wrapped springform pan in a large roasting pan. Carefully pour enough boiling water into the large pan to come up 1 inch on the sides of the springform pan.

6. Bake at 325 degrees for 70 to 80 minutes or until the center is almost set in the middle.

7. Remove cheesecake from water bath and place on a cooling rack.
Carefully remove the foil and run a thin knife around the edge of the cake. This will loosen the cake and help prevent the top from cracking.
When cheesecake has cooled slightly, remove the sides of the springform pan. Allow to cool completely at room temperature.

8. Refrigerate cheesecake for at least 4 hours before serving. Cut into 12-16 slices and serve with whipped cream if desired!



Pumpkin Cheesecake

This recipe is from Tammy’s Recipes.

Chocolate Caramel Almond Cheesecake

A
creamy dense chocolate cheesecake on a chocolate graham cracker crust,
drizzled with chocolate and caramel and sprinkled with almonds
Yield:

12-16 servings
Ingredients:

Crust ingredients:

1 1/2 cups chocolate graham cracker crumbs
3 tablespoons sugar
5 tablespoons butter, melted

Filling ingredients:

20 ounces cream cheese, softened
1 cup sugar
1 tablespoon cornstarch mixed with 1 tablespoon sugar (to remove lumps)
1 tablespoon vanilla extract
4 large eggs, at room temperature
1/2 cup heavy whipping cream
12 ounces dark chocolate chips (60% cocao)

Topping ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
2 tablespoons butter
Caramel*
Sliced almonds

Instructions:

1.
Make crust by combining crust ingredients and pressing into the bottom
of a greased 9-inch springform pan. Bake in a pre-heated 325 degree oven
for 8-10 minutes. Set pan on a wire rack to cool while you make the
cheesecake batter.

2. In a large mixing bowl, gently stir the softened cream cheese with
the sugar and cornstarch/sugar mixture until smooth. Add vanilla and
stir.

3. Add eggs, one at a time, stirring to combine, but being gentle
enough to not incorporate any extra air/bubbles into the batter.

4. In a heavy sauce pan over low heat, melt the chocolate chips with
the whipping cream. When no lumps remain, remove from heat. Allow to
cool slightly (but not completely – or the chocolate will get too thick
to mix!) and then stir the chocolate into the cream cheese mixture,
making a dark chocolate batter.

5. Place two layers of heavy duty aluminum foil on a flat surface,
and place the cooled 9-inch springform pan (with crust) on the foil.
Wrap the foil snugly around the pan to make it water-proof.**

6. Pour the chocolate batter over the crust, smoothing with a

spatula. Place the foil-wrapped pan in a large roasting pan, and pour boiling water into the roasting pan, to come about 1 1/2 inches up the sides of the springform pan.

7. Pre-heat the oven to 325 degrees. Place roasting pan in the middle of the oven and bake for 70-90 minutes, or until cheesecake is almost completely set (only the center will still be slightly wobbly).***

8. Remove roasting pan from the oven, and carefully take the springform pan out of the water bath and place it on a wire rack to cool. Gently remove the foil after setting cheesecake on rack.

9. Run a thin knife aroud the edges of the cheesecake, to allow it to separate from the sides of the springform. (This helps prevent cracks during cooling.) When cheesecake has cooled slightly (maybe for 20 minutes), carefully remove the outside of the springform pan. Allow cheesecake to completely cool.

10. Prepare the toppings by warming the chocolate chips and butter in a saucepan, until chocolate is melted. (Stir to remove lumps.) Allow chocolate to cool slightly. When chocolate is still warm but not hot, put it into a small plastic bag. Snip off a (small) corner of the bag to allow you to squeeze out the chocolate.

11. In a separate pan or bowl, warm the caramel enough to be able to
drizzle it. Drizzle caramel over the cheesecake. Sprinkle sliced almonds
on top of the caramel, and then drizzle the chocolate (from the baggie)
over the almonds and caramel.

12. Refrigerate at least 4 hours before serving.



Chocolate Caramel Almond Cheesecake

This recipe is from Tammy’s Recipes.

No-Bake Cherry Cheesecake

A
deliciously cool summer dessert combining graham cracker crust, a
no-bake cheesecake filling, and homemade cherry pie filling on top!
Yield:

24 servings
Ingredients:

Crust ingredients:

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

Cheesecake filling ingredients:

16 ounces cream cheese, at room temperature
2 teaspoons vanilla
2 cups powdered sugar
3 cups whipped cream*

Cherry pie filling:

I make cherry pie filling using this homemade cherry pie filling recipe (requires 3 cups of pitted cherries). If you don’t have fresh cherries, you can use a large can of pre-made cherry pie filling instead.

Instructions:

1.
Combine crust ingredients in a bowl and stir until well-mixed. I like
to use a potato masher to crush the graham crackers to make crumbs.

2. Spread the graham cracker mixture in a glass 9×13-inch casserole
dish. Use a metal spatula or other flat utensil (the bottom of a
measuring cup works also) to press the crust firmly into the dish. Cover
and refrigerate while you prepare the filling.

3. To make the cheesecake filling, beat cream cheese, vanilla,

and
powdered sugar on high until mixed. Add whipped cream and continue to
beat on high until light and fluffy, about 2 minutes.

4. Spoon the cheesecake filling over the graham cracker crust. When
all of the filling has been dabbed on, use a plastic spatula to spread
it evenly.

5. Refrigerate the cheesecake while you make the cherry topping.

6. Spread cooled cherry pie filling over the cheesecake. Or, for an even more attractive presentation, spoon the cherry pie filling on each piece as you serve it! Store in the refrigerator.



No-Bake Cherry Cheesecake

This recipe is from Tammy’s Recipes.

Easy Walnut Cheesecake Squares

Squares of buttery walnut crust with a thin layer of creamy vanilla cheesecake, sprinkled with a nutty crumb topping and baked
Yield:

24 squares
Ingredients:

Crust ingredients:

2/3 cup brown sugar
2 cups flour*
1 cup finely chopped walnuts**
2/3 cup butter, melted

Filling ingredients:

16 ounces cream cheese, softened
1/2 cup sugar
2 eggs
2 tablespoons lemon juice
1 tablespoon vanilla extract
2 tablespoons milk
Instructions:

1.
Preheat oven to 350 degrees. In a medium mixing bowl, mix brown sugar,
flour and nuts together. Add melted butter and stir or mix with clean
hands until light and crumbly.

2. Set aside 1 1/2 cups to be used as topping. Press the remainder

firmly into an 9×13-inch baking pan. (I use the back of a metal pancake
turner to press down.) Bake for 12 minutes.

3. While crust is baking, in another bowl mix cream cheese and sugar
with electric mixer on low until smooth. Add remaining ingredients and
stir gently until mixed.

4. Pour batter into the baking dish over the prepared baked crust and
sprinkle the 1 1/2 cups reserved crumbs on top. Bake for 20-25 minutes
at 350 degrees. (Don’t bake too long, or cheesecake will be dry and not
as creamy!)

5. Cool in dish on wire rack. Cut into 24 squares and refrigerate several hours before serving.

Keep refrigerated and use within 7 days, or freeze the cheesecake squares in a Ziplock freezer bag, with waxed paper between layers to prevent sticking.



Easy Walnut Cheesecake Squares

This recipe is from Tammy’s Recipes.

Slow-Baked New York Cheesecake

This
dense, creamy New York cheesecake is easy to make and turns out
perfectly every time! No air bubbles, no excess browning – just the
best cheesecake ever!
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/4 cups graham cracker crumbs*
3 tablespoons sugar
4 tablespoons butter

Filling Ingredients:

3 pounds (48 ounces) softened cream cheese**
1 3/4 cups granulated sugar
4 whole eggs
4 egg yolks
1 tablespoon vanilla extract
1/2 cup heavy cream
Instructions:

1.
To prepare crust, mix crust ingredients in a bowl. Press

mixture firmly
in the bottom of a lightly-greased 10-inch springform pan. Bake crust
for 6-8 minutes at 325 degrees. Set aside to cool.

2. In a large mixing bowl, mix the softened cream cheese with the 1
3/4 cups sugar by hand or on LOW with an electric mixer, until well-mixed.

3. Add the eggs, a couple at a time, stirring by hand to combine.
Stir in the vanilla and then gently stir in the cream. You should have a
nice smooth batter.

4. Pour batter over the prepared cooled crust. Preheat oven to 250 degrees.

If using a CheesecakeMoat, fill outer ring of CheesecakeMoat half way with room-temperature water, and place springform pan with cheesecake batter in the inner circle of the CheesecakeMoat.

If you don’t have a CheesecakeMoat, I recommend using a 9×13-inch dish of water placed on the shelf below the cheesecake (with cheesecake on shelf above, NOT in the 9×13) or else a traditional water bath.

Cheesecake batter and CheesecakeMoat, ready to go in the oven

5. Bake cheesecake at 250 degrees for about 3 hours. The top of the
cheesecake should feel firm to a soft touch, and be only lightly
browned.

6. Remove cheesecake from oven and allow to cool in pan. Refrigerate overnight, or for at least 8 hours. Cut with

dental floss or a sharp thin knife (wash knife between each cut). Serve plain, or with your favorite cheesecake topping (strawberries, cherries, whipped cream, lemon glaze, etc.).



Slow-Baked New York Cheesecake

This recipe is from Tammy’s Recipes.

Classic Strawberry Rhubarb Pie

This
traditional recipe has the perfect blend of tart rhubarb and luscious
strawberries, topped with a beautiful lattice pie crust
Yield:

12-Aug
Ingredients:

3 1/2 cups rhubarb (stalks cut into 1/2 inch segments)

3 1/2 cups strawberries (stemmed; small berries halved, large berries quartered)
1 Tablespoon lemon juice
1/2 cup brown sugar (packed)
1/2 cup white sugar
1/4 cup corn starch
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 Tablespoon sugar (for dusting)Â
1 pie crust (unbaked) plus top (cut for lattice**)
Instructions:

1. Prepare bottomÂ crust in 9″ pie dish. Preheat oven to 400 degrees.

2. In a large bowl mix rhubarb and strawberries; pour lemon juice over fruit.

3. In a separate large bowl mix sugars, corn starch, cinnamon, nutmeg, and salt.

4. Add fruit to sugar mixture and stir until fruit is evently coated.
The dry ingredients should become like a thick paste coating the fruit.

5. Pour mixture into pie crust.

6. Create a lattice** on the top of the pie crust. Sprinkle top of pie with 1 Tablespoon sugar.

7. Bake at 400 degree for 20 minutes; then reduce to 350 degrees for 45-55 minutes.



Classic Strawberry Rhubarb Pie

This recipe is from Tammy’s Recipes.

Perfect Homemade Apple Pie

This
is the best easy homemade apple pie recipe, with a spicy cinnamon and
nutmeg apple filling. Simple to make, and a favorite with many!
Yield:

8 servings
Ingredients:

6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)
3/4 to 1 cup sugar
3 Tablespoons all-purpose flour
1 1/4 teaspoons ground cinnamon
1/8 teaspoon ground nutmeg
2 Tablespoons butter, sliced thinly
one 9-inch unbaked pie pastry with top Instructions:

1.

If apples lack tartness, sprinkle with about 1 Tablespoon of lemon
juice. Combine sugar, flour, and spices in large mixing bowl.

2. Add apples to sugar mixture and stir to coat.

3. Fill unbaked pie pastry with apple mixture, and lay slices of butter on top.

4. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle top of crust with additional sugar if desired.

5. Bake at 400 degrees for 50 minutes or until apples test to doneness desired.



Perfect Homemade Apple Pie

This recipe is from Tammy’s Recipes.

Homemade Sour Cream Apple Pie

This simple homemade apple pie features a creamy filling and the flavors of vanilla, sour cream, nutmeg, and cinnamon
Yield:

8 servings
Ingredients:

Apple Pie Filling Ingredients:

3/4 cup sugar
3 Tablespoons flour
1 egg
1 cup sour cream
1 teaspoon vanilla
1/4 teaspoon nutmeg
3-4 large Granny SmithÂ apples (or other cooking apples), pared, cored, and thinlyÂ sliced (about 5 cups)

one 9-inch unbaked bottom pie crust

Crumb Topping Ingredients:

1/3 cup sugar
1/3 cup flour
1 teaspoon cinnamon
1/4 cup butter
1/4 to 1/2 cup quick oats
Instructions:

1.
In small mixing bowl, mix ingredients for crumb topping, adding oats
last, and adding justÂ enough oatsÂ to make the mixture crumbly. Set
bowl in refrigerator to chill. (Mixture will be clumpy until well-chilled.)

2. In large mixing bowl, combine 3/4 cup sugar, 3 Tablespoons flour,
the egg, sour cream, vanilla, and nutmeg. Stir until well-mixed. Add
apples and toss to coat.

3. Pour filling into unbaked pie shell. Bake at 400 degrees for 30-40 minutes, until apples are somewhat softened.

4. Remove crumb topping mixture from refrigerator, and crumble with
fork. Sprinkle over pie and return pie to oven for an additional 10
minutes or until apples test to doneness desired.

5. Chill pie before serving.



Homemade Sour Cream Apple Pie

This recipe is from Tammy’s Recipes.