

Dark Chocolate Cheesecake (baked)

A rich, creamy cheesecake bursting with dark, rich semi-sweet chocolate

Yield:

16

Ingredients:

Crust

1 1/2 cups graham cracker crumbs*

6 Tablespoons butter, melted

3 Tablespoons sugar

Filling

6 oz. semi-sweet chocolate

12 Tablespoons cocoa powder (baking cocoa)

4 Tablespoons butter

28 ounces cream cheese, room temperature (4 1/2 8 oz. packages)

1 cup sugar**

2 teaspoons vanilla extract

4 eggs, room temperature

3/4 cup sour cream (6 oz.)

Optional: 1 Tablespoon cornstarch mixed in 1 Tablespoon cold water

Instructions:

1. Preheat oven to 350 degrees. Place a metal or glass bowl on the bottom rack with bottled water.

2. Crust: Mix the graham cracker crumbs, melted butter, and sugar. Grease a 9 inch springform pan (sides and bottom) and

press the graham cracker mixture evenly along the bottom of the springform pan.

3. Mix the baking cocoa and butter until smooth. Then add the mixture and semi-sweet chocolate chips to a sauce pan on low on the stove and cover. Stir mixture periodically until all the chips are melted and the mixture is mixed.

4. In a large bowl beat the cream cheese with a mixer until smooth. Add vanilla and sugar. Slowly add one egg at a time while beating with an electric mixer on low, doing a scrape down of the bowl with a spatula periodically. Add and mix in sour cream. (Optional: Also add cornstarch mixture and mix in).

5. Slowly beat in chocolate mixture—beat just enough to mix in evenly.

6. Pour into crust.

7. Bake for 60-80 minutes, depending on desired doneness

8. Cool and then remove rim. Refrigerate before serving. Best served 24 hours or longer after you begin refrigeration.



This recipe is from Tammy's Recipes.

Basic Cheesecake

Creamy vanilla cheesecake, waiting to be topped with your favorite fruit

Yield:

8 servings

Ingredients:

12 ounces cream cheese, softened

4 ounces (1/2 cup) sour cream

3/4 cup sugar

2 eggs

1 teaspoon vanilla

one 9-inch graham cracker crust*

Instructions:

1. In a large bowl, beat cream cheese, sour cream, sugar, eggs, and vanilla until smooth.
2. Pour into crust and bake for 45 minutes at 350 degrees. Remove from the oven and let cool.
3. Chill for at least 4 hours or up to two days before serving. Top with fruit topping (photo shown with cherry topping), whipped cream, or just eat plain!



This recipe is from Tammy's Recipes.

Cream Cheese Brownies

Rich chocolate brownies topped with a layer of marbled “cheesecake”

Yield:

24 brownies

Ingredients:

For brownies:

1 c butter (2 sticks), melted
2 c sugar
2 t vanilla
4 eggs
3/4 c cocoa
1 c flour
1/2 t baking powder
1/4 t salt
1 c chopped nuts, optional

For cream cheese topping:

1/3 c sugar
8 oz cream cheese, softened or slightly warmed
1 egg
1/2 t vanilla

Instructions:

1. In large bowl, cream butter and sugar. Add vanilla, eggs, and cocoa, beating after each addition.

2. Add flour, baking powder, and salt. Add nuts if using. Pour batter into greased 9 x 13 pan.
3. In separate bowl, mix sugar and cream cheese until no lumps remain. Stir in egg and vanilla. Pour over brownie batter. Cut through batter with knife several times for a marbled effect.
4. Bake at 350 degrees for 35-40 minutes until cream cheese topping is slightly browned.
5. Cool and store in refrigerator.



This recipe is from Tammy's Recipes.

Olivia's Cheesecake

A rich, nutty cheesecake with pretzel crust

Yield:

16 servings

Ingredients:

Crust:

1 1/2 cups crushed pretzels
1/3 cup butter or margarine, melted

Filling:

40 ounces (5 [8oz.] packages) cream cheese
1 1/2 cups sugar
3/4 cup creamy peanut butter
2 teaspoons vanilla
3 eggs
1 cup peanut butter chips
1 cup semi-sweet chips

Topping:

8 ounces (1 cup) sour cream
3 tablespoons creamy peanut butter
1/2 cup sugar
1/2 cup finely chopped unsalted peanuts

Instructions:

1. To make crust: mix together crushed pretzels and butter or

margarine. Press into bottom of a 10-inch springform pan.

2. Beat cream cheese and sugar well. Add peanut butter and vanilla, beat. Add eggs beating just to combine.

3. Stir in chips. Pour over crust and bake 50-55 minutes or until center is almost set. Cool 15 minutes but leave oven on.

4. Mix first 3 topping ingredients together until smooth. Spread on cake and sprinkle with peanuts. Return to oven for 5 minutes.

5. Cool on a rack 10 minutes and run knife around edge of pan. Cool another hour before refrigerating overnight. When slicing, dip knife in warm water inbetween cutting and wipe off so you don't get a pile up around each slice.



This recipe is from Tammy's Recipes.

Lemon Meringue Cheesecake

Creamy lemon cheesecake pie topped with whipped cream or meringue rivals lemon meringue pie

Yield:

8 servings

Ingredients:

12 oz cream cheese, softened

4 oz sour cream

3/4 c sugar

2 eggs

2 T fresh lemon juice

Zest of one lemon

one 9-inch graham cracker pie crust (You can make your own by combining 1 c graham cracker crumbs, 2 T sugar, and 4 T melted butter)

Whipped cream, for topping

Instructions:

1. In large bowl, beat cream cheese, sour cream, sugar, and eggs. Add lemon juice and zest, and beat until smooth.

2. Pour into pie crust and bake at 350 degrees for 40-45 minutes. Remove from oven and let cool.

3. Chill for at least 4 hours before serving. Top with whipped topping to serve.



This recipe is from Tammy's Recipes.

Vanilla Raspberry Cheesecake

A smooth creamy cheesecake with a pink raspberry layer hiding inside

Yield:

12 servings

Ingredients:

Crust Ingredients:

1 cup graham cracker crumbs

4 tablespoons butter

2 tablespoons sugar

Cheesecake Ingredients:

24 ounces cream cheese, softened

1 1/4 cups sugar

3 eggs, at room temperature

1/2 tablespoon cornstarch

1/2 tablespoon cold water

1/2 tablespoon vanilla

1/2 cup sour cream

1 cup raspberries, mashed

1 tablespoon sugar

1/2 tablespoon cornstarch

1/2 tablespoon water

Instructions:

1. In small saucepan, heat raspberries with 1 tablespoon sugar until boiling.

2. In small bowl, mix 1/2 tablespoon cornstarch with 1/2 tablespoon water. Add to hot mixture, stirring quickly to avoid lumps. Set aside to cool.

3. In small saucepan, melt 4 tablespoons butter. Add 2 tablespoons sugar and the graham cracker crumbs. Mix thoroughly and then press into the bottom of a greased 8" springform pan.

3. In mixing bowl, combine cream cheese and sugar, stirring until smooth. Add eggs one at a time, mixing gently with each addition.

4. In small bowl, mix 1/2 T cornstarch with 1/2 T water. Add to cream cheese mixture and stir.

5. Divide batter in half. Add the cooled raspberry mixture to one half; add 1/2 tablespoon vanilla and 1/2 cup sour cream to second half.

6. Pour 1/2 of vanilla batter into prepared pan, covering the crust. Carefully spread the raspberry batter on top, using a ladle or wide spoon. Finish by carefully spreading the rest of the vanilla batter on top.

7. Bake at 350 degrees for 30 minutes. Move temperature down to 325 degrees, cover loosely with foil, and bake 45 minutes longer.

8. After your cheesecake is finished baking, turn off oven, open the oven door, and allow to cool in oven for 15 minutes before removing to cooling rack. Chill at least 4 hours before serving.



This recipe is from Tammy's Recipes.

Jewish Apple Cake

A soft moist cake with a layer of apples and cinnamon inside

Yield:

10-12 servings

Ingredients:

8 cups peeled and sliced cooking apples (Granny Smith, Cortland, Mc Intosh, Golden Delicious, etc.)

2 cups sugar

2-3 teaspoons cinnamon

3/4 cup oil

3 eggs

1 cup fresh orange juice

1 teaspoon vanilla

2 1/2 cups flour

1/4 teaspoon salt

2 teaspoons baking powder

Instructions:

1. In a large bowl, toss the apples with the cinnamon and 1/2 cup of the sugar.

2. In mixing bowl, blend oil and remaining sugar. Stir in eggs, orange juice, and vanilla. Fold in flour, salt, and baking powder to make a soft smooth batter.

3. Generously grease a 9 x 13 baking pan*. Spoon half the batter into the pan. Arrange the apples in a layer on top, and then spread the remaining batter over the apples.

4. Bake at 350 degrees until browned and cake tests done with

fork or toothpick, about 45-60 minutes.** Cool on wire rack (in pan), covered with a clean towel. To serve (warm or cold), sprinkle with powdered sugar.



This recipe is from Tammy's Recipes.

Triple Chocolate Quick Bread

A sweet chocolate quick bread with chocolate chips inside, topped with a homemade chocolate glaze

Yield:

10-12 servings

Ingredients:

1/2 cup butter, softened

2/3 cup (packed) brown sugar

2 eggs

1 cup (6 ounces) semi-sweet chocolate chips, melted

1 1/2 cups applesauce

2 teaspoons vanilla
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 (3 ounces) cup miniature semi-sweet chocolate chips

Chocolate glaze ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
1 Tablespoon butter
2-3 Tablespoons half and half cream
1/2 cup powdered sugar
1/4 teaspoon vanilla
Pinch of salt

Instructions:

1. In mixing bowl, cream butter and sugar. Add eggs and melted chocolate, mixing well. Add applesauce and vanilla and stir well.
2. In another bowl, combine flour, baking soda, baking powder, and salt. Add to creamed mixture and mix until lumps are removed. Stir in chocolate chips.
3. Spread batter into one large greased loaf pan (8x4x3in.) or into four small greased loaf pans (5-1/2x3x2-in.). Bake at 350 degrees for 45 minutes or until bread tests done.
4. Cool in pans 10 minutes and then remove to a wire rack to finish cooling.
5. Make glaze: Melt chocolate chips and butter; stir in cream. Remove from heat and add sugar, vanilla, and salt. Drizzle over warm bread.



This recipe is from Tammy's Recipes.

Quick Apple Coffee Cake

A quick and easy coffee cake, topped with brown sugar, cinnamon, and apples

Yield:

12-16 servings

Ingredients:

3 cups flour
4 teaspoons baking powder
1 teaspoon salt
6 Tablespoons butter
2/3 cup sugar
2 eggs
1 1/3 cups milk

Apple Topping:

4 Tablespoons butter, melted
1 cup brown sugar
1 1/2 Tablespoons cinnamon
4 cups apples, finely chopped and peeled*

Instructions:

1. Combine flour, baking powder, and salt. Cut in butter; add sugar and mix well.
2. Whisk together eggs and milk, and then stir into dry mixture. Pour batter into a greased 9 x 13-inch baking pan.
3. Mix the ingredients for the topping in a clean bowl and then pour or sprinkle over the batter.
4. Bake at 425 degrees for 25 minutes or until golden brown and cake tests done with toothpick or fork. Serve warm.



This recipe is from Tammy's Recipes.

Fancy Springform Apple Cake

A fragrant vanilla crust with a vanilla cinnamon apple filling

Yield:

12-16 servings

Ingredients:

Cake Crust:

1/2 cup sugar

1/2 cup butter, melted and cooled

1 egg

1 teaspoon vanilla
1/4 teaspoon salt
1 1/2+ cups flour
1 1/2 teaspoons baking powder

Apple Mixture:

7-9 cups sliced peeled cooking/baking apples*
3 Tablespoons lemon juice
1/4 cup sugar

Vanilla Sauce:

3 Tablespoons butter, melted
1 cup sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon ground cinnamon

Optional: powdered sugar for dusting finished cake

Instructions:

1. In a large bowl, combine all crust ingredients to make a soft but stiff dough. Add more flour as needed to ensure that you have a dough and not a batter. Cover with plastic wrap and chill for 15 minutes.
2. In a large bowl, toss the apples with lemon juice and 1/4 cup sugar.
3. Grease the bottom and sides of a 10-inch springform pan. Pat dough evenly on the bottom and sides of the pan (dough should be about 1/8-1/4 inches thick). Fill with apple mixture, pressing gently. Cover with foil.
4. Bake at 350 degrees for 15 minutes; remove foil and bake for an additional 45 minutes or until apples are soft. The apples on top will look a little dry; use a fork or toothpick to test apples for doneness.

5. In a bowl, combine vanilla sauce ingredients in order listed. Pour over hot cake, allowing sauce to fill between the apples. Bake for another 20-25 minutes.

6. Cool cake on wire rack; cover with plastic wrap and chill for 4-6 hours or overnight. Dust with powdered sugar before serving, if desired.

