

# 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!

Additional Notes:

\*You

can make your own crust by combining 1 cup graham cracker crumbs, 2

tablespoons sugar, and 4 tablespoons melted butter. Press into the

bottom of your dish and fill as directed.

This basic cheesecake recipes was one of the first recipes we added to this website! It's easy and delightfully creamy.



## Basic Cheesecake

This recipe is from Tammy's Recipes.

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# 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.



Olivia's Cheesecake

This recipe is from Tammy's Recipes.

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# 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.



## Lemon Meringue Cheesecake

This recipe is from Tammy's Recipes.

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# 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.



Vanilla Raspberry Cheesecake

This recipe is from Tammy's Recipes.

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## Triple Chocolate Cream Pie

A thick layer of silky chocolate cream sandwiched between a crunchy chocolate crust and thin chocolate shell

Yield:

10

## Ingredients:

Crust (alternate: two 8" graham cracker pie shells)

1 cup chocolate graham cracker crumbs \*

2 Tablespoons sugar

4 Tablespoons butter, melted

## Filling

1/4 cup sugar

1/4 cup chocolate syrup

1 cup semi-sweet chocolate chips

8 oz. (1 package) cream cheese, room temperature

1 3/4 cups milk

3 oz. (1 package) chocolate pudding

8 oz. whipped cream or whipped topping

## Topping

1/3 cup semi-sweet chocolate chips

1 1/2 Tablespoons butter

## Instructions:

### Crust

1.

If making your own crust grease a 8" or 9" springform pan.Â Mix the

graham cracker crumbs \* and sugar; add butter and mix. Flatten  
\*\* in

your springform pan. Bake for 7 minutes at 350 degrees. Set  
aside to  
cool.

### Filling

2. Place sugar, chocolate syrup, semi-sweet  
chocolate chips, and cream cheese in a sauce pan on the stove  
(preferably with the cream cheese on bottom) and cover for 15  
minutes.

3. In a separate dish mix pudding mix and milk.



4. Stir the cream cheese mixture until fairly homogenous; add cream cheese mixture to pudding and mix with electric beater.
5. Add whipped cream – but do not overbeat!
6. Well grease the sides of the springform pan again (this helps prevent the filling from sticking to the pan).
7. Pour mixture into springform pan or pie crusts.
8. Freeze for 4 hours, or preferably overnight.

#### Topping

9. Add butter and chocolate chips to a small sauce pan on low. Stir.
10. Once mixture is melted and smooth remove from heat and allow to cool for 5 minutes.
11. Pour over the top of the triple chocolate pie and spread evenly over the top using a spatula.
12. Return to freezer for at least 10 minutes to allow chocolate shell to harden.
13. You may need to use a thin, narrow spatula around the edges to help loosen the pie from the springform pan.
14. Once removed from the springform pan you can return any leftovers to the freezer. Simply cover in plastic wrap.

#### Additional Notes:

- \* If using graham crackers, place them in an empty cereal bag and roll with a rolling pin to create crumbs.
- \*\* Small spatulas / pancake turners are an excellent tool to get an even and flat crust.
- \*\*\* Cutting out a piece of wax paper and placing at the bottom of the springform pan can make removal later much easier.

\*\*\*\* The dish is most easily sliced when thoroughly frozen; likewise the thin chocolate shell is most easily broken with a fork when the dish is served cold directly from the freezer, although some people do prefer the dish to slightly warm to give it a creamier texture.



Triple Chocolate Cream Pie

This recipe is from Tammy's Recipes.

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## Deluxe Whole Wheat Strawberry Shortcake

A light and fluffy whole wheat cake topped with whipped cream and fresh strawberries

Yield:

8 servings

Ingredients:

4 eggs, separated

3/4 cup sugar, divided\*

1 cup whole wheat flour

1/3 cup water

1/4 cup oil

1 1/2 teaspoons baking powder

1/2 teaspoon vanilla extract

1 pound (about 2 cups) fresh strawberries, washed and sliced

1 cup whipping cream

1 tablespoons sugar

1/2 teaspoon vanilla

Instructions:

1.

In a large bowl with electric mixer at high speed, beat egg whites

until soft peaks form. Continue beating at high speed and add 1/4 cup

sugar, about 2 tablespoonfuls at a time. Beat well after each addition,

until sugar is completely dissolved and egg whites stand in stiff peaks.

2. In another mixing bowl, use an electric mixer to combine the egg

yolks, flour, water, oil, baking powder, vanilla, and 1/2 cup of sugar.

Using a rubber spatula, gently fold the flour mixture into the beaten

egg whites until completely blended. Pour batter into a greased and

floured 9-inch springform pan or two smaller round cake pans.

3. Bake cake at 325 degrees for about 40 minutes or until the top of

the cake springs back when lightly touched with finger and cake tests

done. Remove from oven and allow to cool completely before removing from

pan. The cake will sink slightly as it cools.

4. Beat whipping cream in a chilled bowl on high until soft peaks

form. Add a tablespoon of sugar and 1/2 teaspoon vanilla and continue beating until cream is stiff.

5. To serve, spread the whipped cream over the cake. Top with strawberries. Cut into slices and serve! Or, cut into slices and top each slice with whipped cream and strawberries just before serving.



Deluxe Whole Wheat Strawberry Shortcake

This recipe is from Tammy's Recipes.

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## 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% cacao)

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 around 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.

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## Easy Fruit Coffee Cake

A fluffy, fruity coffee cake with a sweet crusty topping

Yield:

9 servings

Ingredients:

2 cups all-purpose flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 eggs

1/4 cup vegetable oil

3/4 cup milk

1 cup blueberries, cranberries\*, raspberries, chopped strawberries, or finely-chopped apples

Topping Ingredients:



1/3 cup all-purpose flour

1/3 cup brown sugar

1/4 cup softened butter

1 teaspoon cinnamon

Instructions:

1. In a large mixing bowl, combine flour, sugar, baking powder, and salt.

2. In another bowl, beat eggs until frothy. (We use an electric mixer for this.) Mix in oil and milk.

3. Pour milk mixture into dry ingredients and stir. Fold in fruit.

4. Pour batter into a greased 8- or 9-inch square baking pan\*\*.

5. Mix topping ingredients together (should be coarse crumbs/lumps of topping) and sprinkle over batter.

6. Bake at 350 degrees for 50-60 minutes, until cake tests done in the middle. Cover cake loosely with foil if the top starts browning too quickly (I usually place foil over the cake after about 45-50 minutes).

7. Serve hot, or cool in pan. □

Additional Notes:

\*We put frozen cranberries in a food processor for a minute or so, to chop them coarsely.



Easy Fruit Coffee Cake

This recipe is from Tammy's Recipes.

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## **Pineapple Carrot Cake with Cream Cheese Frosting**

A moist, sweet carrot-pineapple cake with a light cream cheese frosting

Yield:

9 servings

Ingredients:

1 1/2 cups flour

1 cup sugar

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon cinnamon

1 teaspoon salt

1 teaspoon vanilla

2/3 cup oil  
2 eggs  
1 cup (packed) finely shredded carrot  
1/2 cup crushed pineapple (with juice)

#### Frosting Ingredients:

3 ounces cream cheese, softened  
1 tablespoon butter, softened  
1 teaspoon vanilla  
2 cups sifted powdered sugar  
milk, as needed  
1/2 cup chopped pecans, optional

#### Instructions:

1. To make the cake, sift dry ingredients together in a large bowl.
2. Add wet ingredients and mix on medium speed for 2 minutes.
3. Pour batter into a greased and floured 9×9-inch baking pan.
4. Bake at 350 degrees for 35 minutes or until cake tests done.
5. Cool 10 minutes on wire rack, and then remove from pan. Cover with a clean towel and frost when cool.
6. To make frosting, beat cream cheese, butter, and vanilla until fluffy. Add powdered sugar. Beat, adding a little milk as needed to achieve desired consistency. Sprinkle chopped pecans over the frosted cake, if desired.



Pineapple Carrot Cake with Cream Cheese Frosting

This recipe is from Tammy's Recipes.

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## Oatmeal Spice Cake

A dark spicy oatmeal cake with a sweet broiled coconut topping

Yield:

16-24 servings

Ingredients:

Spice Cake Ingredients:

1 1/2 cups flour

1 cup quick oats

1 cup brown sugar

1/2 cup granulated sugar

1 1/2 teaspoons baking soda

1 1/2 teaspoons cinnamon

1/2 teaspoon salt

1/2 teaspoon nutmeg

1/2 cup butter, softened or melted

1 cup water  
2 eggs  
2 tablespoons molasses

#### Coconut Topping Ingredients:

1/4 cup butter  
2/3 cup brown sugar  
1/2 cup shredded coconut  
1/2 cup chopped pecans  
3 tablespoons light cream or whole milk

#### Instructions:

1. Measure all cake ingredients into a large mixing bowl. Blend 1/2 minute on low speed, and then for 3 minutes on high.
2. Pour batter into a greased 9 x 13 baking pan. Bake at 350 degrees for 35-40 minutes or until cake tests done. Cool cake slightly.
3. To make coconut topping, melt butter in sauce pan. Add brown sugar and stir over medium heat until sugar is mostly dissolved. Add coconut, pecans, and cream. Spread topping over cake and broil cake for 2-3 minutes, until topping is bubbly and browned.



Oatmeal Spice Cake

This recipe is from Tammy's Recipes.