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.

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.

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.

Walnut Apple Pie

A rich homemadeÂ pie of apples, raisins, and walnuts, topped with a crumb topping
Yield:

1 pie
Ingredients:

Pastry:
160g (1 cup) Bread flour

240g (1 1/2 cups) Cake flour
320g (3 sticks, or 1 1/2 cups) butter (cold)
50ml (1/5 cup) ice water

Filling:
7 Fuji apples (large), peeled and cut, or other green apples
50g (2 Tablespoons) butter
120g (slightly less than 2/3 cup) castor sugar
1 lemon (juice)
1/2 tsp cinnamon powder
70g (2/3 cup) raisins soaked in brandy for 1 day
150 g (1 1/2 cups) walnuts (toasted)

Topping:
100g (about 4 ounces, or 1/2 stick) butter
80g (slightly more than 1/3 cup) castor sugar
100g (about 3/4 cup) Cake flour
Instructions:

1.
Filling: Boil apples, add sugar, lemon juice, and butter over low heat
till soft and dry. Add raisins, cinnamon powder, and walnuts, stir
evenly, remove from stove and cool.

2. Pastry: Mix bread and cake flour (no need to sift) in a bowl, cut
clod butter into small cubes and use rubbing method to mix into flour.
Slowly add in ice water and mix into a dough. Chill for half an hour.
Â
Roll out dough onto a floured surface and cut out into pie tin. Prick the base with a fork to prevent puffing when baking.

3. Topping: Use another mixing bowl; pour in cake flour and

castor
sugar. Cut cold butter into small cubes and use rubbing method to create
powdery texture. Do not allow big lumps. Put into fridge to chill for
ten minutes.

4. Put apple fillings onto pie tin or pie shells. Preheat oven at 180 Celsius (350 degrees Farenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



Walnut Apple Pie

This recipe is from Tammy’s Recipes.

Meringue

Light and sweet homemade meringue topping for pies
Yield:

meringue for one 9-inch pie
Ingredients:

3 egg whites

1/2 teaspoon vanilla
1/4 teaspoon cream of tarter OR white vinegar
6 Tablespoons sugar
Instructions:

1. Beat egg whites with vanilla and cream of tarter (OR white vinegar) until soft peaks form.

2. Gradually add sugar, beating until stiff and glossy peaks form and all sugar is dissolved.

3. Spread meringue over pie and bake at 350 degrees for 12-15 minutes, until meringue is lightly browned.

Caramel Apple Pie

Slices of apples surrounded with a delicious vanilla-cinnamon caramel, baked between layers of flakey homemade pie crust
Yield:

12 servings
Ingredients:

6 cups peeled, cored, and thinly sliced cooking apples
1 tablespoon lemon juice (use less if your apples are very tart!)
1/2 cup (packed) brown sugar
1/2 cup white sugar
1/4 cup flour
1 1/2 teaspoons cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 teaspoon vanilla
1/4 cup heavy whipping cream

1/4 cup butter
Instructions:

1. Toss apples with the lemon juice.

2. In a large bowl, whisk together the sugars, flour, cinnamon,
nutmeg, and salt. Add apples and toss to coat. Stir in the vanilla and
heavy cream.

3. In a large skillet or heavy stock pot, melt butter. Add apple
mixture and cook over medium to medium-high heat for 6-8 minutes,
stirring constantly, until apples soften.

4. Pre-heat oven to 450 degrees. Line a 10-inch pie dish with pastry;
pour in apple mixture. Place top crust, sealing the edges with water
(between the crusts) and pinching. Be sure to have air holes in the top
of the crust. (I cut vents while the crust is still on the counter,
before placing crust over the filling.)

5. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and
bake for 35-45 more minutes. If your pie dish is fairly deep, it should
not run over, as long as you have sufficiently sealed the edges. If you
want to be sure your oven stays clean, I recommend putting an old
cookie sheet on a shelf below the pie, to catch any drips.

6. Cool pie before serving. (The piece shown in the photo had
been refrigerated. The pie is slightly more runny at room

temperature!)



Caramel Apple Pie

This recipe is from Tammy’s Recipes.