

# 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, scraping 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% 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.

---

## 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)  
1 pie crust (unbaked) plus top (cut for lattice\*\*)

Instructions:

1. Prepare bottom 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 evenly 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 Smith apples (or other cooking apples),  
pared, cored, and thinly 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 just enough oats 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 homemade 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 Fahrenheit), 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.