

Cheesecakes (New York style and Old-Fashioned)

New York style Cheesecake

Ingredients:

1 ¼ cups crushed chocolate wafer
½ cup chopped walnuts
1/3 cup sugar
½ cup butter, melted

Filling:

2 packages (8 ounces each) cream cheese, softened
3 tablespoons sour cream
1/3 cup sugar
2 eggs, lightly beaten
½ cup evaporated milk
1 teaspoon lemon juice

Topping

2 cups (16 ounces) sour cream
5 tablespoons sugar
1 teaspoon vanilla extract

Cherry pie filling

Preparations:

In a bowl, combine the wafer crumbs, walnuts and sugar; stir in the butter.. Press onto the bottom and halfway the up the sides of an ungreased springform pan. Freeze for 15 minutes.

In a mixing bowl, beat the cream cheese, sour cream and sugar until fluffy and smooth. Add eggs; beat on low speed just until blended. Combine milk and lemon juice; add to cream cheese mixture just until blended. Pour into crust. Place pan on a baking sheet. Bake at 350 F. for 35-40 minutes or until center is almost set.

Combine the sour cream, sugar and vanilla; carefully spread over cheesecake. Bake 10 minutes longer. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Cover; chill overnight. Remove sides of pan. Top with cherry pie filling.

Old-Fashioned Cheesecake

Ingredients:

1 1/3 cups whole almonds or walnuts, toasted and ground
3/4 cup crushed vanilla wafer
1/3 cup butter melted
3 packages (8 ounces each) cream cheese, softened
1 cup sugar
3 eggs, lightly beaten
2 teaspoons vanilla extract
3/4 teaspoon grated lemon peel

Topping:

2 cups (16 ounces) sour cream
3 tablespoons sugar
1 teaspoon vanilla extract

Assorted fruit, like strawberries, kiwi's (3), peaches, blue berries or raspberries.

Preparations:

In a bowl combine almonds or walnuts and wafer crumbs; stir in butter. Press onto the bottom of a spring form 2 inches up the sides of an ungreased spring form pan. Bake at 350 F. for 5 minutes. Cool on a wire rack.

In a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Beat in vanilla and lemon peel just until blended. Pour into crust. Place pan on a baking sheet and bake at 350 F for 40-45 minutes or until center is almost set.

Combine the sour cream, sugar and vanilla; carefully spread over filling. Bake 10 minutes longer or until edges appear dry. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Cover and chill overnight. Remove sides of pan. Top with assorted fresh fruit.

Simple Cheese cake

1 ready made crust (the biggest one)
2 boxes of cream cheese (1 box is 227 gram or 8 Oz)
4 oz sour cream = 1/2 cup
2 eggs
1 teaspoon vanilla extract
1/2 cup sugar or 1/4 cup (if you like it less sweet)
1/4 cup milk

Mix them all and pour into the crust. Bake for one hour at 350 F., then chill in the refrigerator. If you want you can decorate the cheese cake with fruit and whipped cream or cool whip.