

Grandma's Cheesecake

Crust:

2 cups crushed graham crackers

¼ cup finely chopped walnuts

½ cup butter (2stick), softened

1 TB light brown sugar

½ tsp salt

Filling:

16 oz. cream cheese, room temperature (2x 8oz. boxes)

1 cup sugar

1 tsp. PURE VANILLA EXTRACT

½ tsp. ALMOND EXTRACT

2 egg yolks

3 eggs

24 oz. sour cream (3 cups)

Preheat oven to 400°. In a mixing bowl, combine the crust ingredients and mix well. Press into the bottom and partially up the sides of a 9-inch springform pan. In a second mixing bowl, cream together the cream cheese, sugar and EXTRACTS until smooth. Add the egg yolks and beat well.

Beat the 3 eggs separately and then blend into the cream cheese mixture. Fold in the sour cream. Pour the filling into the springform pan. Bake at 400° for 20 minutes and then reduce the oven temperature to 275° and bake for an additional 60-70 minutes. At 60 minutes, jiggle the oven rack gently to see if the cake is firm. If it wiggles a lot give it the extra 10 minutes. Turn off the oven and leave the door ajar for an hour while the cheesecake cools. Then remove from oven, run a thin knife around the inside of the pan, place on a serving plate and gently unsnap the springform. Refrigerate until ready to serve.

German Cheesecake

Crust:

330g Flour
130g Sugar
130g Butter
2 Eggs
2 pkg Vanillasugar
1 pkg Baking powder

Cheesecake filling:

1 kg Quark
300g Sugar
2 pkg Vanilla pudding powder
100ml Oil (pref. sun flower oil)
4 Eggs
1 organic lemon peel

Preheat oven to 400°. In mixing bowl, combine crust ingredients and mix well. Press into the bottom and partially up the sides of 26cm springform pan. In a second mixing bowl, put all ingredients in and mix well. Pour filling into the springform. Bake at 400° for about 1 hr.

Let cake cool down completely before taking it out , since cake is too soft when still warm.



New York Style Cheesecake

Makes: 12 servings, one slice

Total Time: 2 hr 30 min

Graham Cracker Crust

- 1 3/4 cups graham cracker crumbs
- 1/4 tsp. cinnamon
- 3 tsp. sugar
- 1/4 cup butter, melted

New York Style Filling

- 32 ounces cream cheese, room temperature
- 1 cup sugar
- 4 Tbsp. flour
- 5 eggs
- 1/3 cup whipping cream
- 1 tsp. lemon peel
- 1 tsp. orange peel
- 1 tsp. vanilla extract
- 1 cup Breakstone's Sour Cream
- 1 can pie filling (any flavor) optional

Directions:

In a small bowl stir together graham cracker crumbs, cinnamon, and sugar. Add melted butter. Press into bottom of a 10 inch springform pan. Set aside.

Preheat oven to 350°F. In a large bowl beat cream cheese, sugar, and flour until smooth. Add eggs one at a time. Beat well after each one. Add whipping cream, lemon and orange peel, vanilla, and sour cream. Beat well, scraping down bowl. Put springform pan onto a cookie sheet. Pour mixture into prepared pan.

Bake at 350°F for 15 MINUTES ONLY!!! Then reduce heat to 200°F. Bake for 1 hour and 20 minutes. DO NOT OPEN OVEN WHILE BAKING. Turn off oven and leave cheesecake in oven for 30 minutes. Cool cheesecake in pan. Refrigerate when cool.

Notes:

Remove cheesecake from pan before serving. You may pour any flavor pie filling over cooled cheesecake.