

CHEESECAKES

CHOCOLATE CHEESECAKE

Chocolate Cracker Crust:

100 ml of butter or hard margarine
1 ½ cups graham cracker crumbs
3 tbsp cocoa
3 tbsp granulated sugar

Filling:

2x1 oz unsweetened chocolate baking squares, cut up
3x1 oz semisweet chocolate baking squares, cut up
3x8-oz cream cheese softened
1 ¼ cups granulated sugar
4 large eggs
½ cup sour cream
1 tsp vanilla
1 tsp rum flavouring.

Chocolate Cracker Crust: Melt butter in saucepan. Stir in graham crumbs, cocoa and sugar. Press in bottom on ungreased 9" spring form pan. Bake in 350 F oven for 10 minutes.

Filling: Melt both chocolates in heavy saucepan over lowest heat, stirring often as it melts. Remove from heat.

Beat cream cheese and sugar in separate bowl until smooth. Add chocolate. Beat.

Add eggs 1 at a time beating slowly after each addition just to mix. Mix in sour cream, vanilla and rum flavouring slowly to mix. Pour over chocolate crust. Bake in 300F oven for about 50 minutes until set. Center will wobble a bit when jiggled. place pan on wire rack. Run knife around top edge to allow cake to settle evenly. Cool. Chill, uncovered, overnight for best flavour. Serves 12.

CHOCOLATE CHEESE BALL

1 - 250 g Cream Cheese	¾ cup icing sugar
½ cup softened butter	2 tbsp Brown Sugar
¼ - ½ tsp VE Vanilla	
¼ cup VE White Belgian Chocolate	
¼ cup VE Milk Belgian Chocolate	

Beat cheese and butter until fluffy, add vanilla and sugars, blended. Add chocolate and blend. Form into a ball or log, roll in chocolate sprinkles, nut crumbs or cocoa powder, wrap in saran wrap and chill about 2 hours. May be frozen

BERRY CHEESE PIE

Gayle Pawlak

Crust: 1 cup of chocolate graham crumbs and 2 tbsp melted margarine

1 can of frozen berry juice 1 cup cream cheese
2 tbsp icing sugar

1. Mix in blender
 2. Blend in 1 litre of cool whip
 3. Freeze whole thing for 15 minutes.
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PEANUTY HOT FUDGE CHEESECAKE

Crust

1 ½ cups graham crumbs ¼ cup white sugar
1/3 cup melted margarine

Preheat oven to 350, pour into spring form pan, bake 10 minutes, cool

Filling

1 8 oz cream cheese 1/3 cup peanut butter
1 cup icing sugar 3 cups cool whip

Topping: ¼ cup chopped peanuts, ¼ cup hot fudge topping, heated

Beat cream cheese, icing sugar and peanut butter at medium speed. Fold in cool whip. Pour onto crust. Sprinkle with peanuts, chill until firm. Drizzle with chocolate.

CHERRY CHEESECAKE

Mom

Crust:

2 cups graham cracker crumbs ½ cup melted margarine
¼ cup sugar

Filling

8oz cream cheese
1 cup icing sugar
mix then add
1 or 2 packages of dream whip - mixed separately first

Topping

Cherry pie filling or 2 cans of cherries and ¼ cup cornstarch
or

1 package of frozen cherries ¼ cup sugar
¼ cup cornstarch add red food coloring

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ICINGS

BUTTERCREAM ICING

½ cup solid vegetable shortening
½ cup butter
1 tsp clear vanilla

4 cups icing sugar
2 tbsp milk

1. Cream butter and sugar
 2. Add vanilla
 3. Gradually add sugar, 1 cup at a time, beating well on medium speed
 4. Scrape sides and bottom often
 5. Icing will be dry
 6. Add milk and beat at medium speed until light and fluffy
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WILTON ICING RECIPE

Becky Hammond

½ cup margarine
2/3 cup shortening
4 cups icing sugar
1 tsp vanilla

½ tsp almond extract
milk or water to thin
cornstarch to cut sweetness

1. Cream margarine and shortening
 2. Add icing sugar and mix well
 3. Add vanilla and extract and beat for several minutes till almost white
 4. When ready, then tbsp at a time
 5. Mix in tints.
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ICING RECIPE

Janice Tucker

3 round tbsp flour
1 cup milk

1 cup margarine
1 cup white sugar
1 tsp vanilla

1. Whisk well before putting on stove
2. Put on high and whisk the whole time
3. Let it boil for 1 minute, it will be thick, put lid on and cool overnight in fridge
4. Use mixer to mix margarine and sugar
5. Beat until very light and fluffy
6. Spoon in the cold mixture
7. Add vanilla
8. Beat until fluffy
9. Spread on cake and enjoy

COOL WHIP FROSTING

1 package instant vanilla pudding
¼ cup powdered sugar
1 cup cold milk
8 oz thawed Cool Whip

Mix pudding, milk and powdered sugar with mixer for 1 minute until creamy. fold in cool whip. Spread on cake.

STABLIZED WHIPPED ICING

1 tsp unflavoured gelatin
1 cup whipped cream (heavy)
4 tsp cold water
¼ cup icing sugar
½ tsp clear vanilla

1. Combine gelatin and cold water
2. Let stand until thick
3. Put on low heat, stirring constantly until gelatin dissolves
4. Remove from heat and let cool
5. Whip cream and other ingredients until thick
6. Beat and add gelatin
7. Whip until stiff
8. Add cocoa for a chocolaty icing.