


125 best cheesecake recipes pdf

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Best Classic Cheesecake Recipe No Bake Pumpkin Cheesecake Oreo Cheesecake Girl Scout Samoas Mini Cheesecakes Lemon Meringue Cheesecake No-Bake Keto Cheesecake Cookie Dough Cheesecake Caramel Apple Cheesecake Pumpkin Cheesecake Basque Burnt Cheesecake Cheesecake Stuffed Strawberries Cheesecake Dip Sopapilla Cheesecake Bars Pumpkin Pie Cheesecake Banana Pudding Cheesecake Recipe Banana Cheesecake Black Forest Cheesecake No-Bake Oreo Cheesecake Recipe Peppermint Bark Cheesecake Recipe Tiramisu Cheesecake Recipe Nutella Cheesecake Pecan Pie Cheesecake Recipe Italian Cheesecake Recipe Pineapple Upside Down Cheesecake Turtle Cheesecake Coconut Cheesecake Recipe S'mores Cheesecake No-Bake Cool Whip Cheesecake Recipe Strawberry Cheesecake Recipe Tahini Cheesecake Chocolate Swirl Cheesecake Japanese Cheesecake Eggnog Cheesecake White Chocolate Raspberry Cheesecake Key Lime Bars Heavenly Cheesecake Recipes for Your Holiday Table Polish Cheesecake (Sernik) Recipes No-Bake Strawberry Icebox Cheesecake Sernik Polish Cheesecake Cheesecake Baklava Mango Swirl Cheesecake German Cheesecake With Quark (Kaesekuchen) Fastest Cheesecake Brown Sugar Cheesecake With Caramel Pecan Topping Mandarin Orange Cheesecake Polish Wheel Cake (Kotacz Weselny) Recipe Layered Pumpkin Cheesecake Israeli Cheesecake (Dairy) No-Bake Chocolate Cheesecake New York Style Cheesecake With Strawberries Maple Whipped Cream Recipe Classic New York Cheesecake Fresh Strawberry Cheesecake Pie Raspberry Swirl Cheesecake Easy No-Bake Pineapple Cheesecake Salted Caramel Popcorn Cheesecake Best Cheesecake Delivery Services Krispy Kreme Doughnut Cheesecake Recipe Polish-American-Style Cheesecake (Sernik Philadelphia) 7 Mistakes to Avoid When Making Cheesecake ConsumerAffairs is not a government agency. Companies displayed may pay us to be Authorized or when you click a link, call a number or fill a form on our site. Our content is intended to be used for general information purposes only. It is very important to do your own analysis before making any investment based on your own personal circumstances and consult with your own investment, financial, tax and legal advisers.Company NMLS Identifier #2110672Copyright © 2022 Consumers Unified LLC. All Rights Reserved. The contents of this site may not be republished, reprinted, rewritten or recirculated without written permission. Start your morning right with these breakfast recipes, including granola, waffles, eggs, and everything in between.Advertisement - Continue Reading BelowAdvertisement - Continue Reading BelowAdvertisement - Continue Reading Below Home Recipes Dishes & Beverages Cheesecakes Total Time Prep: 20 min. Bake: 45 min. + chilling Makes 8 servings I've passed this recipe on to dozens of folks. My daughter was so fond of it that she served it for her wedding instead of traditional cake. —Howard Koch, Lima, Ohio Best Ever Cheesecake Recipe photo by Taste of Home Every editorial product is independently selected, though we may be compensated or receive an affiliate commission if you buy something through our links. Ratings and prices are accurate and items are in stock as of time of publication. 1-1/4 cups graham cracker crumbs1/3 cup butter, melted1/4 cup sugarFILLING/TOPPING:2 packages (8 ounces each) cream cheese, softened2 large eggs, room temperature, lightly beaten2/3 cup sugar, divided2 teaspoons vanilla extract, dividedDash salt1 cup sour creamWhipped cream, optional Preheat oven to 350°. In a bowl, combine the graham cracker crumbs, butter and sugar. Pat into the bottom and 1 in. up the sides of an 8-in. springform pan. Chill. For filling, beat cream cheese and eggs in a bowl on medium speed for 1 minute. Add 1/3 cup sugar, 1 teaspoon vanilla and salt. Continue beating until well blended, about 1 minute. Pour into crust. Place pan on a baking sheet. Bake for 35 minutes. Cool for 10 minutes. For topping, combine the sour cream and remaining sugar and vanilla in a small bowl; spread over cheesecake. Bake 10 minutes longer. Cool completely on a wire rack. Refrigerate 3 hours or overnight. If desired, serve with whipped cream. 1 piece: 504 calories, 36g fat (20g saturated fat), 131mg cholesterol, 357mg sodium, 40g carbohydrate (30g sugars, 1g fiber), 7g protein. Usually served plain (with no topping at all), dense and only moderately sweet, New York-style cheesecake is a study in understated deliciousness. This recipe's detailed instructions will help you make a wonderful classic cheesecake with a graham cracker crust on your first try. If you're not in the graham cracker mood, opt for Junior's Original New York Cheesecake, which has a sponge cake crust. Try Gluten-Free New York Cheesecake if you need to avoid wheat. Alisa von Dobeneck / [id.nctodo.com](#) Nothing says holidays quite the same way as eggnog. This eggnog white chocolate cheesecake will be part of a very merry celebration with its gingersnap crust and light, fluffy texture. The Spruce / Leah Maroney If eggnog cheesecake puts you in a Christmas state of mind, this peppermint bark cheesecake should really seal the deal. Made with peppermint bark, peppermint extract, and crushed candy canes, it has enough minty goodness to rival any after-dinner candy. The Spruce / Diana Rattray Sweet potatoes are delicious, nutritious, and quite economical when in season, so we should probably be eating more of them. Make this dessert and pat yourself on the back for adding a bit of beta carotene to your diet. If you have pumpkin in the pantry rather than sweet potatoes, create similar flavors with the Easy Pumpkin Cheesecake, or take a different and adventurous approach with Pumpkin and Labneh Cheesecake Parfaits. Continue to 5 of 17 below. Choose this recipe if you are looking for unusual flavors in your cheesecake. Originating on the island of Ibiza, this dessert's enchanting anise, mint flavors, and aromas will not disappoint. For a dessert from Asturias, another region in Spain, have a look at Asturian Cheesecake. The Spruce / Jessie Sheehan Black forest cheesecake combines the best elements of two fabulous desserts. The recipe is relatively easy, skips the typical cheesecake water bath, and can be made up to three days in advance. You'll treat guests to an indulgent chocolate cheesecake on a cookie crust topped with a lovely cherry whipped cream and cherry compote. The Spruce / Kristina Vanni This cheesecake is perfect for fans of pineapple upside-down cake as it combines that old-fashioned dessert with a luscious cheesecake. Once the cheesecake is baked, it is topped with pineapple rings and maraschino cherries covered in a sweet syrup, making for a festive looking and delicious dessert. The Spruce / Kristina Vanni The creamy filling of the classic Italian tiramisu is ideal for transforming into a cheesecake. The traditional coffee flavor and mascarpone make their way into this rich cheesecake, which is surrounded by ladyfingers and topped with a coffee liquor-spiked homemade whipped cream. The quintessential dusting of cocoa powder finishes off this delicious dessert. Continue to 9 of 17 below. The Spruce / Jessie Sheehan As if the holidays aren't busy enough, creating a showstopping dessert can really throw a wrench into the works—unless it's this no-bake Oreo cheesecake recipe. It can be made a day or more ahead and wait patiently in the fridge until the end of the meal to wow your guests. The Spruce / Diana Rattray Love your slow cooker? Use either a round or oval one to bake one medium-sized or two smaller cheesecakes. This slow cooker method has the advantage of conserving the dessert's moisture and allowing it to cool slowly, thus avoiding cracks in the finished product. Similar flavors can also be achieved in the oven with this recipe for Brown Sugar Cheesecake With Caramel Pecan Topping. The Spruce / Leah Maroney These individual no-bake cheesecakes combine cream cheese and Cool Whip dessert topping for a rich and fluffy treat. Top them with fresh berries, slices of kiwi, chunks of pineapple, or other favorite fruit. You can make these up to two days in advance and store them tightly wrapped in the refrigerator. Add the fruit just before serving. The Spruce / Kristina Vanni This tofu cheesecake comes together easily when you make the crust and the filling in the food processor. Both vegans and non-vegans enjoy this luscious dessert, which uses silken tofu, cashews, and coconut cream in place of the dairy and eggs in traditional cheesecake recipes. Plan ahead as the cashews require a one-hour soak before you can use them. Top each slice with fresh fruit or a chocolate drizzle and whipped coconut cream before serving. Continue to 13 of 17 below. Jupiterimages / Getty Images Dairy products are pretty standard in cheesecakes, but this ingenious recipe includes none. The two rich main flavors in this confection will delight both vegans and omnivores alike, leaving absolutely no sense of deprivation. Once you're aboard the health and flavor bandwagon, try other vegan and dairy-free cheesecakes, such as blueberry, cherry, and even mint chocolate chip. Brian Leatart / Photolibrary / Getty Images If you are languishing in cold and gray climate, the ultra-refreshing combination of cream cheese and key lime juice will definitely blow some tropical breeze into your sails. Come back to life with either this regular dairy version or with a Vegan Key Lime Cheesecake. Alex Tran / Moment Open / Getty Images Popular in several Asian countries, soft and fluffy Japanese-style cheesecake tends to be less sweet than it's American-style cousins; and is sometimes described as a cross between a dense cheesecake and a chiffon or sponge cake. As a no-bake confection (calling for unflavored gelatin rather than eggs to give it consistency), this is a dessert that can lend itself to being presented in unusual ways, such as in canning jars or shot glasses. Not ready for a green tea-flavored dessert? Start out with this plain Japanese cheesecake. Cajeta is Mexico's own sweet caramel, and this dessert will remind you of how rich is their culinary tradition. Made with crushed Maria cookies for the crust (as many such creations in Latin America are), and sporting a creamy-fluffy pumpkin layer, this delight requires no oven or springform pan, and it can be made in half an hour (plus fridge time). Continue to 17 of 17 below. The Spruce / Elizabeth LaBau Flavor, ease of making, portion control, and fun factor—what more could a cheesecake ask for? These pops, formed from a premade (purchased or home-baked) cheesecake, will delight young and old, whether on a buffet table or as the perfect small-bite end to a special family dinner. Another bite-sized option is Two-Bite Chocolate Cheesecake Cupcakes.

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