

Mr. Food
TEST KITCHEN

The *Ultimate* Dessert Menu

35 of Our Best Cheesecake Recipes

"OOH IT'S SO GOOD!!®"





The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Copyright 2013 by Ginsburg Enterprises Incorporated, unless otherwise noted

Published April 2013

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders. When used, trademarks are for the benefit of the trademark owner only.

Mr. Food, OOH IT'S SO GOOD!! and the Mr. Food likeness are trademarks of Ginsburg Enterprises Incorporated.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com



Dear Friend,

When you wake up in the middle of the night with a hankering for something sweet, we know just what dessert to turn to: cheesecake. With its creamy, rich filling and decadently smooth texture, it's like munching down on a little piece of heaven with every bite.

We begin our free eCookbook with some chocolatey favorites like one of our all-time most popular desserts, **Chocolate Chip Cheesecake** (page 4). Bring it out the next time you have a potluck and watch the raves come in! Or if you're a fan of chocolate sandwich cookies, check out our **Black & White Cheesecake Bars** (page 6) for a mouthwatering treat.

Get the taste of fall all year long with our creamy pumpkin cheesecakes! From our Halloween-ready **Pumpkin Cheesecake Pie** (page 8) to our bite-sized **Pumpkin Cheesecake Squares** (page 10), you'll savor the combination of spices with every bite. If you don't want to heat up your oven, don't worry because we've got recipes like our **No-Bake Cheesecake** (page 14) to keep that house cool.

If you've ever traveled to the Big Apple, we bet you can remember your first slice of an authentic New York cheesecake. We've recreated the magic with our recipe for **New York Deli Style Cheesecake** (page 17) — just as good as the original! And if you're looking for just a quick taste of a decadent dessert, our mini cheesecakes have you covered. Who could turn down a **Mini Chocolate Chip Cheesecake** (page 21)?

Get ready for a "berry" tasty dessert with strawberry and blueberry cheesecakes that are simply too good to be true! From our **Upside Down Strawberry Cheesecake** (page 24) to our **Blueberry Patch Cheesecake Pie** (page 28), these are sure to be your new fruity favorites. If none of these fit your fancy, we've got some special treats at the end, including **Cannoli Cheesecake** (page 30) and **Key Lime Pie Cheesecake** (page 31), guaranteed to bring you even more of that...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 35 decadent cheesecakes. Remember, *The Ultimate Dessert Menu* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Table of Contents

How to Bake the Perfect
Cheesecake.....1

Chocolate

Chocolate Cherry Cheesecake... 2

Chocolate Cheesecakes..... 3

Chocolate Chip Cheesecake.....4

Fudge Cheesecake Bars.....5

Oreo

Black & White
Cheesecake Bars.....6

Cookies 'n' Cream
Cheesecake.....7

Pumpkin

Pumpkin Cheesecake Pie..... 8

Easy Pumpkin Cheesecake.....9

Pumpkin Cheesecake
Squares.....10

Pumpkin Patch Cheesecake.....11

No Bake

Double Chocolate No-Bake
Cheesecake.....12

No-Bake Eggnog Cheesecake .. 13

No-Bake Cheesecake.....14

New York

New York Cheesecake
Squares..... 15

New York Cheesecake.....16

New York Deli Style
Cheesecake.....17

Mini

Mini Monster Cheesecakes.....18

Blueberry Cheesecake Minis.....19

Bite-Sized Chocolate
Cheesecake.....20

Mini Chocolate Chip
Cheesecakes.....21

Strawberry

Double Strawberry Swirl
Cheesecake.....22

Low Fat Strawberry Cheesecake...23

Upside Down Strawberry
Cheesecake.....24

Berry Cheesecake Ice Cream
Squares.....25

Strawberry Cheesecake Bars.....26

Blueberry

Upside Down Berry Cheesecake...27

Blueberry Patch Cheesecake Pie...28

Easy 3 Step Blueberry
Swirl Cheesecake.....29

Miscellaneous

Cannoli Cheesecake.....30

Key Lime Pie Cheesecake.....31

Tasty Toffee Cheesecake.....32

Snappy Turtle Cheesecake.....33

White Chocolate Macadamia Nut
Cheesecake..... 34

Black Forest Cheesecake..... 35

Sunshine Cheesecake..... 36

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

How to Bake a Perfect Cheesecake

We get a lot of questions from our readers and viewers asking for tips for baking the best cheesecakes. So, we sat down with the entire Test Kitchen team and got all of their best tricks and tips for making cheesecake! From how to avoid cracks in cheesecake to how to freeze cheesecake (yes, you can!) and more, you'll learn everything you wanted to know in this list of cheesecake baking tips.

How to Avoid a Cracked Cheesecake:

- A cheesecake is basically a form of custard. And just like a custard, the eggs in a cheesecake are what helps it to set. A cheesecake should cook gently and slowly because of this — otherwise, you could end up with a funky texture or cracks on the surface. You may have seen some cheesecake recipes that call for a cheesecake to be baked in a water bath; that is one method for cooking it gently and slowly.
- At the Mr. Food Test Kitchen, we strive to keep things simple. One of the tricks we like to use to help prevent cracking is to allow the cake to cool in the oven with the door open for 30 minutes. This should be done when the center is still slightly wobbly; it will continue to cook very gently and set in the warm oven as it cools.

More Tips for Baking Cheesecakes:

- Bring ingredients to room temperature before baking. 30 minutes should do the trick! If you don't do this, you could end up with lumps in your cheesecake.
- Don't overmix ingredients; beat until just combined. Using ingredients that are too cold, like cream cheese, can also lead to overmixing.
- For the very best taste, serve your cheesecake at room temperature. And don't put any toppings on too early — 1 to 2 hours before serving is best.
- Before cutting, place your knife under hot running water and wipe it dry. This will ensure a nice, clean cut.
- Store your well-wrapped cheesecake in the refrigerator for up to 3 days.
- You can freeze most cheesecakes for up to one month. Be sure to double-wrap using plastic wrap and aluminum foil, but first freeze for about 30 minutes so that it hardens enough for you to wrap it without damaging it.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Cherry Cheesecake

This is no ordinary cheesecake! If you like ooey, gooey chocolate-covered cherries, grab a fork and a tall glass of ice-cold milk and get ready to indulge in our awesome Chocolate Cherry Cheesecake!

Serves: 8

Cooking Time: 35 min

Chilling Time: 1 hr

What You'll Need:

2 (8-ounce) packages cream cheese, softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
1 (10-ounce) jar maraschino cherries, well drained, divided
1/2 cup (3 ounces) semisweet chocolate chips
1 (9-inch) graham cracker pie crust
1 (8-ounce) container frozen whipped topping, thawed
1/4 teaspoon unsweetened cocoa



What To Do:

1. Preheat oven to 375 degrees F.
2. In a large bowl with an electric mixer on medium speed, beat cream cheese and sugar until creamy. Add eggs and vanilla and continue beating until thoroughly combined.
3. Set aside 8 cherries for garnish, then coarsely chop rest. Add chopped cherries and chocolate chips to cream cheese mixture; mix well, then pour into pie crust.
4. Bake 35 to 40 minutes or until center is firm. Chill 1 hour, then spread on whipped topping and sprinkle with cocoa. Garnish with remaining cherries. Cover loosely and chill until ready to serve.



Feel free to substitute 2 cups fresh whipped cream in place of the whipped topping.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Cheesecakes

We recommend making two of these 'cause no self-respecting chocoholic can have just one! (And you know that everybody will be asking, "Seconds, please!")

Makes: 2 9-inch cheesecakes

Cooking Time: 2 hr

Chilling Time: 2 hr

What You'll Need:

3 (8-ounce) packages cream cheese, softened
1 cup sugar
2 eggs
1 cup (6 ounces) semisweet chocolate chips, melted
3/4 cup sour cream
1/2 cup cold black coffee
2 nine-inch graham cracker pie crusts

What To Do:

1. Preheat oven to 350 degrees F.
2. In a medium bowl with an electric mixer on medium speed, beat cream cheese, sugar, and eggs until creamy. Add melted chocolate, sour cream, and coffee. Continue beating until mixture is smooth and uniform in color throughout. Divide mixture evenly between pie crusts.
3. Bake 1 hour, or until centers are set. Turn off oven and leave cheesecakes in oven with the door ajar for 1 hour.
4. Allow to cool completely, then cover and chill at least 2 hours before serving.



Decorate as desired with whipped cream, cocoa, shaved chocolate, or any of your favorites. And, of course, you can freeze one of the cakes if you'd like. Just be sure to wrap it tightly in plastic wrap.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Chocolate Chip Cheesecake

A classic! A favorite! And incredibly delicious! This simple Chocolate Chip Cheesecake is sure to become your standard.

Serves: 15

Cooking Time: 45 min

What You'll Need:

3 (8-ounce) packages cream cheese, softened
3 eggs
3/4 cup sugar
1 teaspoon vanilla extract
2 (16.5-ounce) rolls refrigerator chocolate chip cookie dough



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat together cream cheese, eggs, sugar, and vanilla extract until well mixed; set aside.
3. Slice cookie dough rolls into 1/4-inch slices. Arrange slices from one roll on bottom of a greased 9- x 13-inch glass baking dish; press together so there are no holes in dough. Spoon cream cheese mixture evenly over dough; top with remaining slices of cookie dough.
4. Bake 45 to 50 minutes, or until golden and center is slightly firm.
5. Remove from oven, let cool, then refrigerate. Cut into slices when well chilled.



Keep cookie dough refrigerated until just before slicing. You can serve the cheesecake plain, with chocolate sauce, with fudge or whipped topping...whatever's your favorite.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Fudge Cheesecake Bars

Rich fudge and creamy cheesecake? Say no more, the name Fudge Cheesecake Bars speaks for itself.

Makes: 36 bars

Cooking Time: 40 min

What You'll Need:

4 (1-ounce) bars Hershey's unsweetened baking chocolate
1 cup (2 sticks) butter
2-1/2 cups sugar, divided
4 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (8-ounce) package cream cheese, softened
1 (13-ounce) package Hershey's Hugs Chocolates or Hugs with Almonds chocolates, divided

What To Do:

1. Preheat oven to 350 degrees F.
2. Place baking chocolate and butter in a large microwave-safe bowl. Microwave on high for 2 to 2-1/2 minutes, stirring after each minute, until chocolate and butter are completely melted. Beat in 2 cups sugar, 3 eggs, and the vanilla until blended. Stir in flour then spread batter into a greased 9- x 13-inch baking pan.
3. In a medium bowl, beat cream cheese, the remaining 1/2 cup sugar, and remaining egg.
4. Remove wrappers from 12 chocolate pieces; coarsely chop, then stir them into the cream cheese mixture. Drop by dollops over the top of the chocolate batter. With a knife, swirl the chocolate batter to the top to create a marbled effect. Bake 35 to 40 minutes, or just until set. Cool completely in pan on a wire rack. Cut into bars.
5. Remove wrappers from remaining chocolate pieces and press them onto the tops of the bars. Cover and refrigerate any leftover bars.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Black & White Cheesecake Bars

Our Black & White Cheesecake Bars are so darn good, you'll need to make a double batch if you're planning on having any left for yourself. The combo of everyone's favorite chocolate sandwich cookies laced throughout this creamy cheesecake is simply awesome!

Makes: 20 bars

Cooking Time: 45 min

Chilling Time: 4 hr

What You'll Need:

1 (15.5-ounce) package cream-filled chocolate sandwich cookies, divided
5 tablespoons butter, melted
3 (8-ounce) packages cream cheese, softened
1 cup sugar
1/2 cup sour cream
1 teaspoon vanilla extract
3 eggs



What To Do:

1. Preheat oven to 350 degrees F. Line a 9- x 13-inch baking dish with aluminum foil hanging over sides.
2. Place 28 cookies in a food processor and process until finely ground. Place in a medium bowl, add butter, and mix well. Place crumbs in prepared pan and press mixture evenly into bottom. Refrigerate until ready to fill.
3. In a large bowl, beat cream cheese and sugar until smooth. Beat in sour cream and vanilla. Add eggs, one at a time, beating well after each addition. Coarsely chop remaining cookies and stir into batter. Pour mixture into crust.
4. Bake 45 minutes, or until edges are firm and center is slightly jiggly. Let cool 1 hour. Cover and refrigerate at least 4 hours.
5. Lift cake out of pan using foil, and place on cutting board. Cut into bars and serve, or refrigerate until ready to serve.



For an added touch, garnish with whipped cream and any extra cookie crumbs.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Cookies 'n' Cream Cheesecake

Cream-filled chocolate sandwich cookies make our already sinfully rich homemade cheesecake even more luscious! Bake up our easy Cookies 'n' Cream Cheesecake and be a homemade hero to your gang!

Serves: 12

Cooking Time: 55 min

Chilling Time: 8 hr

What You'll Need:

1 (20-ounce) package cream-filled chocolate sandwich cookies (see Note)

6 tablespoons butter, melted

3 (8-ounce) packages cream cheese, softened

1-1/4 cups sugar, divided

4 eggs

2 teaspoons vanilla extract, divided

1 (16-ounce) container sour cream

1 tablespoon unsweetened cocoa

1/2 cup frozen whipped topping, thawed



What To Do:

1. Preheat oven to 350 degrees F. Place 30 cookies in a resealable plastic bag; using a rolling pin, crush cookies then place crumbs in a medium bowl with the butter; mix well then spread mixture into bottom and halfway up sides of a 10-inch springform pan. Chill until ready to use.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese and 1 cup sugar until creamy. Add eggs one at a time, beating well after each addition, then add 1 teaspoon vanilla, and mix well.
3. Set aside 6 cookies for garnish then break up remaining cookies. Stir cookie pieces into cream cheese mixture then pour into crust.
4. Bake 55 to 60 minutes, or until firm. Remove from oven and let cool 5 minutes.
5. Meanwhile, in a medium bowl, using a spoon, stir together sour cream, cocoa, remaining sugar and vanilla until well combined. Carefully spread sour cream mixture over top of cheesecake then bake 5 more minutes.
6. Let cool, then chill 8 hours or overnight. Cover until ready to serve. When ready to serve, remove from pan to a serving plate and spoon 12 equal-sized dollops of whipped topping on top. Cut the 6 reserved cookies in half and place half a cookie on each dollop of whipped topping.



During different holiday seasons, you can usually find sandwich cookies filled with colored creams. These make really festive cheesecakes.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Pumpkin Cheesecake Pie

Pumpkin Cheesecake Pie features something unexpected on the bottom: a pizza crust! This is sure to be one of the most unique and tasty cheesecakes you've ever eaten.

Serves: 6

Cooking Time: 40 min

Chilling Time: 4 hr

What You'll Need:

- 1 (8-inch) Italian-style pizza crust
- 2 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar
- 1 egg
- 1 (15-ounce) can 100% pure pumpkin (not pie filling)
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger

What To Do:

1. Preheat oven to 350 degrees F. Place pizza crust in a 9-inch pie plate.
2. In a large bowl, combine the cream cheese, sugar, and egg; beat with an electric mixer on medium speed until smooth. Add the pumpkin, cinnamon, and ginger and continue beating until well blended. Spoon mixture over the crust.
3. Bake 40 to 45 minutes, or until set.
4. Let cool, then cover and chill at least 4 hours or overnight.



Serve wedges topped with a dollop of whipped cream and a sprinkle of cinnamon.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Easy Pumpkin Cheesecake

There's something special about autumn desserts. We sure seem to crave them, especially when the temperature drops and the leaves start to change color. Well, here's one that doesn't add a lot of work to your busy fall schedule. (And the best part is that you can enjoy this one any time of the year!)

Serves: 10

Cooking Time: 50 min

Chilling Time: 4 hr

What You'll Need:

1 egg yolk plus 2 whole eggs
1 prepared 10-inch graham cracker pie crust (extra-serving size)
2 packages (8 ounces each) cream cheese, softened
3/4 cup sugar
1 (15-ounce) can 100% pure pumpkin (not pie filling)
1-1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger



What To Do:

1. Preheat oven to 350 degrees F. Beat egg yolk and brush onto pie crust. Bake crust for 5 minutes; set aside.
2. In a large bowl, combine 2 eggs, cream cheese, and sugar, and beat with an electric beater on medium speed until smooth. Add pumpkin, cinnamon, and ginger and continue beating until well blended.
3. Spoon mixture into prepared pie crust and bake 40 to 45 minutes, or until set.
4. Let cool, then refrigerate for several hours or overnight.



This is great plain, but we usually add a dollop of whipped cream or a scoop of ice cream. Mmmm!!

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Pumpkin Cheesecake Squares

Pumpkin and spice make these squares perfect holiday fare, while a pound cake mix makes 'em a snap to prepare.

Makes: 48 squares

Preparation Time: 10 min

Cooking Time: 30 min

What You'll Need:

1 (16-ounce) package pound cake mix
4 teaspoons pumpkin pie spice, divided
3 large eggs
2 tablespoons butter, melted
1 (8-ounce) package cream cheese, softened
1 (15-ounce) can pumpkin
1 (14-ounce) can sweetened condensed milk
1/2 teaspoon salt
1 cup chopped pecans



What To Do:

1. Preheat oven to 350 degrees. Combine cake mix, 2 teaspoons pumpkin pie spice, 1 egg, and the melted butter in a large mixing bowl; beat at low speed of an electric beater until crumbly. Press dough into a greased 10- x 15-inch rimmed baking sheet.
2. Beat softened cream cheese at medium speed until creamy. Add remaining 2 teaspoons pumpkin pie spice, remaining 2 eggs, the pumpkin, condensed milk, and salt; beat until blended. Pour over crust; sprinkle with pecans.
3. Bake 30 minutes or until set. Cool completely in pan on a wire rack. Cover and chill. Cut into squares.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Pumpkin Patch Cheesecake

Our whimsical Pumpkin Patch Cheesecake is a ghostly good treat for your haunted Halloween party. This easy cheesecake recipe with its yummy cookie crumb crust is literally to-die-for.

Serves: 12

Cooking Time: 55 min

Chilling Time: 8 hr

What You'll Need:

1 (16.6-ounce) package orange cream-filled chocolate sandwich cookies (see Note)
4 tablespoons butter, melted
3 (8-ounce) packages cream cheese, softened
1-1/4 cups sugar, divided
4 eggs
2 teaspoons vanilla extract, divided
1 (16-ounce) container sour cream
5 drops red food color
10 drops yellow food color



What To Do:

1. Preheat oven to 350 degrees F. Place 23 cookies in a resealable plastic bag. Using a rolling pin, crush cookies then place crumbs in a medium bowl with the butter; mix well then spread mixture into bottom of a 10-inch springform pan. Chill until ready to fill.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese and 1 cup sugar until creamy. Add eggs one at a time, beating well after each addition, then add 1 teaspoon vanilla and mix well.
3. Bake 55 to 60 minutes, or until firm. Remove from oven and let cool 5 minutes.
4. Meanwhile, in a medium bowl, using a spoon, stir together sour cream, the remaining sugar and vanilla, and the food color until well combined. Carefully spread sour cream mixture over top of cheesecake then bake 5 more minutes.
5. Let cool then chill overnight or at least 8 hours. Decorate top of cake by making a pumpkin face using reserved 2 cookies (see photo). Serve immediately, or cover until ready to serve.



Orange cream-filled chocolate sandwich cookies are seasonal and can only be found in grocery stores around Halloween.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Double Chocolate No-Bake Cheesecake

Not a chocolate lover? Taste this and you will be!

Serves: 6

Cooking Time: 10 min

What You'll Need:

- 1 cup semisweet chocolate chips
- 1 (8-ounce) package cream cheese, softened
- 1/4 cup (1/2 stick) butter, softened
- 1/2 cup sugar
- 1/3 cup sour cream
- 1/4 teaspoon almond extract
- 1 cup heavy cream
- 1 prepared 9-inch chocolate-flavored pie crust

What To Do:

1. Melt chocolate chips in a double boiler over simmering water or place in a microwavable bowl and microwave on high (full power) 1 to 1-1/2 minutes or until melted; set aside to cool.
2. In a large bowl, beat cream cheese, butter, and sugar until smooth and fluffy. Add sour cream, almond extract, and cooled melted chocolate; beat until well mixed.
3. In a small chilled bowl, whip heavy cream until stiff. Fold by hand (not with an electric mixer) into chocolate mixture. Spoon into chocolate-flavored pie crust and smooth top with a spatula.
4. Chill until firm. Keep refrigerated.



Serve with sprinkled cocoa, shaved chocolate or toasted almonds over dollops of additional whipped cream.

No-Bake Eggnog Cheesecake

Save this recipe for the holidays, 'cause when your oven is full of roasted turkey or glazed ham and all the trimmings, it's nice to know you can make a cheesecake that doesn't need any baking!

Serves: 9

Chilling Time: 3 hr

What You'll Need:

3/4 cup graham cracker crumbs
1/2 cup sugar, divided
1/2 teaspoon ground nutmeg
1/4 cup (1/2 stick) butter, melted
1 (0.25 ounces) envelope unflavored gelatin
1/4 cup cold water
1 (8 ounces) package cream cheese, softened
1 cup eggnog
1 cup (1/2-pint) heavy cream



What To Do:

1. In small bowl, combine graham cracker crumbs, 1/4 cup sugar, nutmeg, and butter; mix well. Press into bottom of 8-inch-square baking dish; set aside.
2. In small saucepan, combine gelatin and water; stir over low heat 3 to 4 minutes, until dissolved. Remove from heat; set aside.
3. In large bowl, with an electric beater on medium speed, beat cream cheese and the remaining 1/4 cup sugar until well blended. Stir in dissolved gelatin and eggnog until well blended. Refrigerate 8 to 10 minutes, until slightly thickened.
4. In a medium-sized bowl, whip cream. Fold whipped cream into eggnog mixture, then pour over prepared crust, cover, and chill 3 to 4 hours before serving.



For an extra-special holiday look, sprinkle the top with some additional nutmeg.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

No-Bake Cheesecake

Enjoy this easy cheesecake recipe any time of the year 'cause there's no baking! It'll have them (and you) cheering.

Serves: 6

Chilling Time: 4 hr

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sugar
- 1 cup (1/2 pint) sour cream
- 2 teaspoons vanilla extract
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 prepared 9-inch graham cracker pie crust



What To Do:

1. In a large bowl, beat cream cheese until smooth; gradually beat in the sugar.
2. Blend in sour cream and vanilla. Fold in whipped topping until well mixed. Spoon mixture into crust.
3. Chill 4 to 5 hours to set. Keep refrigerated.



This is nice garnished with your favorite fresh fruit or pie filling, or sprinkled with crumbled chocolate cookies.

New York Cheesecake Squares

These cheesecake squares could be stars on Broadway...and on your kitchen table, too.

Makes: 16 squares

Cooking Time: 45 min

What You'll Need:

1 cup all-purpose flour	2 tablespoons milk
1/3 cup butter, softened	2 tablespoons lemon juice
1/3 cup packed brown sugar	1/2 teaspoon vanilla extract
1/2 cup chopped walnuts	1/2 teaspoon grated lemon peel
1 (8-ounce) package cream cheese, softened	1 egg
1/2 cup confectioners' sugar	

What To Do:

1. Preheat oven to 350 degree F.
2. In a large bowl, combine flour, butter, and brown sugar; beat about 3 minutes; stir in walnuts then measure out 1 cup of the flour mixture and set aside.
3. Press remaining flour mixture into an ungreased 8-inch square baking pan to form a crust. Bake 12 minutes, or until light brown.
4. Bake 25 to 30 minutes, or until firm in center. Let cool on a baking rack then cut into 2-inch squares.



servings?

Why not top each square with a dollop of your favorite pie filling before

New York Cheesecake

Our easy take on the Big Apple favorite, rich and creamy New York Cheesecake, is inspired by the famous mile-high version you can still find at the Carnegie Deli in New York City.

Serves: 12

Cooking Time: 55 min

Chilling Time: 6 hr

What You'll Need:

1 (18-ounce) package refrigerated sugar cookie dough, cut into 1/2-inch slices
4 (8-ounce) packages cream cheese, softened
1-1/4 cups sugar
2 eggs
1/2 cup sour cream
3/4 cup all-purpose flour
1 teaspoon vanilla extract
2 tablespoons lemon juice



What To Do:

1. Preheat oven to 400 degrees F. Coat bottom of a 9-inch springform pan with cooking spray.
2. Line bottom of prepared pan with half of the cookie dough slices; with your fingers, spread dough to create a solid crust. Bake 10 minutes, or until golden. Let cool.
3. Press remaining dough slices around sides of pan to create a side crust; set aside. Increase oven temperature to 475 degrees F.
4. In a large bowl, beat cream cheese with sugar until smooth. Beat in remaining ingredients until well combined. Spoon batter into crust and bake 12 to 15 minutes, or until top is golden. Reduce oven temperature to 350 degrees F. and bake 30 more minutes.
5. Remove cheesecake from oven; let cool 4 to 5 hours at room temperature. Remove springform pan ring; cover, and chill at least 6 hours before serving.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

New York Deli Style Cheesecake

One of the most famous New York-style cheesecakes is from Lindy's Restaurant. People flock from all over to taste bite after creamy bite of their luscious cheesecake. Lucky for us, we can sample this similar version without leaving our kitchens.

Serves: 8

Cooking Time: 1 hr 15 min

What You'll Need:

1 cup plus 2 tablespoons all-purpose flour, divided
1-1/2 cups sugar, divided
1/2 cup (1 stick) butter, softened
2 egg yolks
Grated peel of 1 lemon, divided
3 (8-ounce) packages cream cheese, softened
1/2 teaspoon vanilla extract
3 whole eggs
1/4 cup milk
1/4 teaspoon salt

What To Do:

1. Preheat oven to 450 degree F.
2. In a large bowl, combine 1 cup flour, 1/4 cup sugar, the butter, 1 egg yolk, and grated peel of half a lemon; mix well and press into bottom and sides of a 9-inch springform pan.
3. In a large bowl, beat cream cheese, vanilla, and remaining grated peel of half a lemon until smooth. Add remaining 1-1/4 cups sugar, 2 tablespoons flour, and egg yolk, the whole eggs, milk, and salt; beat until smooth then pour into crust.
4. Bake 15 minutes; reduce heat to 300 degree F. and bake 55 to 60 more minutes, or until center is set. Remove from oven and allow to cool 1 hour. Cover and chill overnight before serving.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Mini Monster Cheesecakes

Festive orange 'n' black mini cheesecakes are a spooktastic way to celebrate Halloween! Your own little monsters will surely enjoy these creamy treats.

Makes: 24 miniature cheesecakes

Cooking Time: 25 min

What You'll Need:

24 orange cream-filled chocolate sandwich cookies (see Note)

3 (8-ounce) packages cream cheese, softened

1/4 cup (½ stick) butter, melted

2 teaspoons vanilla extract

1 (14-ounce) can sweetened condensed milk

3 eggs



What To Do:

1. Preheat oven to 300 degrees F. Line 24 regular-sized muffin cups with paper baking cups. Place a cookie in bottom of each paper cup.
2. In a large bowl, with an electric beater on medium speed, beat cream cheese, butter, and vanilla until creamy. Slowly add sweetened condensed milk then the eggs until thoroughly mixed. Spoon batter into baking cups until almost full.
3. Bake 25 to 30 minutes, or until set. Cool completely then refrigerate until ready to serve.



Orange cream-filled chocolate sandwich cookies can only be found in stores in the fall, around Halloween.

Blueberry Cheesecake Minis

Everybody loves cheesecake, and this one's no exception. And what makes this cheesecake better than the rest is that it's in individual portions so everybody gets their own mini blueberry cheesecake!

Serves: 8

Chilling Time: 2 hr

What You'll Need:

14 vanilla wafers
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
1/3 cup lemon juice from concentrate
1-1/4 cups fresh blueberries



What To Do:

1. Place 12 paper cupcake liners in a muffin pan. Place 1 vanilla wafer in each liner. Crumble remaining 2 wafers into a small bowl; set aside.
2. In a medium bowl, with an electric mixer, beat cream cheese until smooth. Gradually beat in sweetened condensed milk. Add lemon juice; stir until mixture starts to thicken.
3. Set aside 12 large blueberries; fold remaining blueberries into cream cheese mixture. Spoon mixture into cupcake liners. Top each with reserved wafer crumbs and a large blueberry. Cover loosely with waxed paper, and chill at least 2 hours before serving.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Bite-Sized Chocolate Cheesecake

If cheesecake is your weakness, you won't be able to resist these bite-sized mini cheesecakes that are so rich and yummy they'll satisfy your craving without overdoing it!

Makes: 24

Preparation Time: 5 min

Cooking Time: 30 min

Chilling Time: 2 hr

What You'll Need:

24 vanilla wafer cookies
3 (8-ounce) packages cream cheese, softened
1/2 cup unsweetened cocoa
1/4 cup (1/2 stick) butter, melted
2 teaspoons vanilla extract
1 (14-ounce) can sweetened condensed milk
3 eggs



What To Do:

1. Preheat oven to 300 degrees F.
2. Line 24 regular-sized muffin cups with paper baking cups. Place a vanilla wafer in the bottom of each paper cup.
3. In a large bowl, with an electric beater on medium speed, beat cream cheese until creamy. Add cocoa, butter, and vanilla, beating until well blended.
4. Slowly add sweetened condensed milk then the eggs, until thoroughly mixed. Spoon into the baking cups.
5. Bake 30 to 35 minutes, or until set. Cool completely then refrigerate 2 hours or until ready to serve.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Mini Chocolate Chip Cheesecakes

If you love cheesecake, then our Mini Chocolate Chip Cheesecakes are for you! The muffin-tin cookie dough crust bakes up quick to be filled with a creamy no-bake filling that is just plain scrumptious.

Serves: 24

Cooking Time: 10 min

What You'll Need:

- 1 (18-ounce) package refrigerated chocolate chip cookie dough
- 1 (8-ounce) package cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon unsweetened cocoa (see Note)



What To Do:

1. Preheat oven to 375 degrees F. Coat a mini muffin tin with cooking spray.
2. Slice cookie dough into 24 slices. Roll each slice into a ball and place in prepared muffin tin. Press down in center of each, making a deep well. Bake 10 to 12 minutes, or until edges are set and "crusts" are light brown.
3. Remove from oven and press down in center of each with a spoon, making an indentation. Let stand 5 minutes then remove to wire racks to cool completely.
4. In a small bowl, with an electric beater on medium speed, beat cream cheese, sugar, and vanilla until smooth. Spoon 1 teaspoon cream cheese mixture into each cup. Dust tops with cocoa. Serve immediately, or cover and keep chilled until ready to serve.



Instead of dusting these with the cocoa, you might want to top them with some cherry pie filling for a mini cherry-chocolate treat that kids of any age will love!

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Double Strawberry Swirl Cheesecake

Berri-licious from the inside out, our Double Strawberry Swirl Cheesecake is a decadent homemade dessert for company or anytime!

Serves: 12

Cooking Time: 1 hr

Chilling Time: 8 hr

What You'll Need:

2 cups graham cracker crumbs
1/2 cup (1 stick) butter, melted
1-1/4 cups plus 2 tablespoons sugar, divided
2 (8-ounce) packages cream cheese, softened
4 eggs
2 teaspoons vanilla extract, divided
4 tablespoons seedless strawberry jam, divided
6 drops red food coloring, divided
1 (16-ounce) container sour cream
1 (10-ounce) package frozen strawberry halves in syrup, thawed



What To Do:

1. Preheat oven to 350 degrees F. In a medium bowl, combine graham cracker crumbs, butter, and 2 tablespoons sugar; mix well. Press mixture into a 10-inch springform pan, covering the bottom and sides. Chill until ready to fill.
2. In a large bowl, with an electric mixer on medium speed, blend cream cheese and 1 cup sugar. Add eggs, one at a time, and 1 teaspoon vanilla; mix well. Reserve 1/2 cup of filling in a small bowl. Pour remaining filling over chilled crust.
3. Add 2 tablespoons strawberry jam and 3 drops red food coloring to reserved filling; mix well. Drop spoonfuls onto cheesecake filling, then run a knife in a swirl pattern through cheesecake.
4. Bake 55 to 60 minutes, or until firm. Remove from oven and let sit 5 minutes.
5. Meanwhile, in a medium bowl, mix sour cream, remaining sugar, and remaining vanilla with a spoon until well combined. Pour 1-1/2 cups of sour cream mixture over top of cheesecake. Mix remaining sour cream mixture with remaining strawberry jam and food color. Drizzle over top and swirl with a knife. Bake 5 minutes. Remove from oven and let cool.
6. Refrigerate overnight. Remove from pan, slice, and drizzle with strawberries in syrup.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Low Fat Strawberry Cheesecake

The next time the gang tells you they're coming over, ask if they'd rather have a low-fat dessert or cheesecake. Of course, with this one you get the best of both, slice after slice!

Serves: 8

Cooking Time: 35 min

Chilling Time: 3 hr

What You'll Need:

1 (16-ounce) container 1% low-fat cottage cheese

3/4 cup egg substitute

4 ounces reduced-fat cream cheese, softened

1/3 cup plus 1 tablespoon sugar, divided

1 teaspoon vanilla extract

1/2 cup low-fat vanilla yogurt

1/8 teaspoon lemon juice

1 pint fresh strawberries, sliced

What To Do:

1. Preheat oven to 350 degrees F. Coat a 9-inch pie plate with cooking spray.
2. In a blender, combine cottage cheese, egg substitute, cream cheese, 1/3 cup sugar, and vanilla. Cover and blend for 1 minute, until smooth. Pour into prepared 9-inch pie plate
3. Bake 35 to 40 minutes, until center is firm.
4. In a small bowl, combine yogurt, remaining 1 tablespoon sugar, and lemon juice; mix well. Spread evenly over cheesecake, then bake 5 minutes. Remove from oven and cool completely. Top with sliced strawberries, then cover loosely and chill least 3 hours before serving.



Sometimes we top this with a combination of raspberries, blackberries, and blueberries, or even sliced kiwifruit!

Upside Down Strawberry Cheesecake

Fresh strawberries add a light taste to this clever, creamy little dessert. Upside Down Strawberry Cheesecake is particularly perfect for a summer picnic!

Serves: 8

Preparation Time: 20 min

What You'll Need:

- 1 cup (1/2 pint) heavy cream
- 1 (8-ounce) package cream cheese, softened
- 1 (4-serving) package vanilla instant pudding and pie filling mix
- 1/2 cup milk
- 2 tablespoons sugar
- 1/2 teaspoon lemon juice
- 1 pint fresh strawberries, washed, hulled, and halved
- 4 graham crackers, crumbled



What To Do:

1. In a medium bowl, beat heavy cream until stiff peaks form; set aside.
2. In a large bowl, beat cream cheese until creamy. Add pudding mix, milk, sugar, and lemon juice, and continue beating until smooth.
3. Add whipped cream and stir until well blended. Place strawberry halves in a 9-inch pie plate. Spoon cream cheese mixture over them and top with crumbled graham crackers.
4. Serve, or cover and chill until ready to serve.



For a quick-and-easy conventional strawberry cheesecake, just spoon this cream cheese filling into a prepared 9-inch graham cracker pie crust and top with the strawberries.

Berry Cheesecake Ice Cream Squares

There'll be lots of screaming for this scrumptious homemade frozen novelty! With a fresh-as-a-berry-patch strawberry garnish, our Berry Cheesecake Ice Cream Squares are simply irresistible.

Serves: 20

Chilling Time: 6 hr

What You'll Need:

2 cups finely crushed butter crackers (See Note)
1 stick (1/2 cup) butter, melted
1 (3.4-ounce) package instant cheesecake pudding and pie filling
2 cups milk
1-1/2 quarts strawberry ice cream, softened
1 (8-ounce) container frozen whipped topping, thawed
20 strawberries for garnish



What To Do:

1. In a medium bowl, combine cracker crumbs and butter; mix well. Press crumbs into bottom of a 9- x 13- inch baking dish; refrigerate until ready to fill.
2. In a large bowl, whisk together pudding and milk until slightly thickened. Stir in ice cream until well mixed. Evenly spoon into crust. Spread whipped topping evenly over ice cream; cover.
3. Freeze 6 hours or overnight. Cut into squares, top each with a strawberry, and serve immediately.



Our Test Kitchen tried these with both Ritz and Sunshine crackers. Both worked fine.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Strawberry Cheesecake Bars

"Wow!" That's what the reaction will be when you serve these delectable Strawberry Cheesecake Bars. They start with the ease of a strawberry cake mix covered with a creamy cheesecake-like topping. Talk about heavenly!

Serves: 24

Cooking Time: 30 min

What You'll Need:

1 (18.25-ounce) package strawberry cake mix
1/2 cup butter, melted
1 large egg, lightly beaten
1 (8-ounce) package cream cheese, softened
1 (16-ounce) package powdered sugar
2 large eggs, lightly beaten
1 teaspoon vanilla extract



What To Do:

1. Preheat oven to 375 degrees F.
2. Combine cake mix and butter in a large bowl. Add one egg; stir well. Press into a lightly greased 9- x 13- inch pan.
3. Beat cream cheese, powdered sugar, and 2 eggs at medium speed with an electric beater until creamy; stir in vanilla. Pour cream cheese mixture over crust.
4. Bake 30 minutes or until just set; cool completely on a wire rack. Cut into bars.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Upside Down Berry Cheesecake

Anybody can serve right-side-up cheesecake. Only somebody really special would take a traditional dessert like cheesecake and turn it upside down with such fantastic results! Give it a whirl and see for yourself!

Serves: 6

Preparation Time: 10 min

What You'll Need:

1 cup (1/2 pint) heavy cream
1 (8-ounce) package cream cheese, softened
1 (4-serving size) package vanilla instant pudding and pie filling mix
1/2 cup milk
2 tablespoons sugar
1/2 teaspoon lemon juice
1 pint fresh blueberries, washed and patted dry
4 graham crackers, crumbled



What To Do:

1. In a medium bowl, beat heavy cream until stiff peaks form; set aside.
2. In a large bowl, beat cream cheese until creamy. Add pudding mix, milk, sugar, and lemon juice and continue beating until smooth.
3. Add whipped cream and stir until well blended. Place berries in a 9-inch pie plate. Spoon cream cheese mixture over them and top with crumbled graham crackers.
4. Serve, or cover and chill until ready to serve.



For a quick-and-easy conventional fresh berry cheesecake, just spoon this cream cheese filling into a prepared 9-inch graham cracker pie crust and top with the berries.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Blueberry Patch Cheesecake Pie

Right-side-up or upside-down, Blueberry Patch Cheesecake Pie is one creamy cheesecake that's a thumbs-up favorite time and time again.

Serves: 6

Preparation Time: 20 min

What You'll Need:

- 1 cup heavy cream
- 1 (8-ounce) package cream cheese, softened
- 1 (4-serving size) package vanilla instant pudding and pie filling mix
- 1/2 cup milk
- 2 tablespoons sugar
- 1/2 teaspoon lemon juice
- 1 pint fresh blueberries, washed
- 1 (9-inch) graham cracker pie crust, crumbled

What To Do:

1. In a medium bowl, beat heavy cream until stiff peaks form; set aside.
2. In a large bowl, beat cream cheese until creamy. Add pudding mix, milk, sugar, and lemon juice, and continue beating until smooth. Add whipped cream and stir until well blended.
3. Place blueberries in a 9-inch pie plate. Spoon cream cheese mixture over them and top with crumbled graham cracker crust. Serve, or cover and chill until ready to serve.



For a conventional quick-and-easy blueberry cheesecake, just spoon the cream cheese filling into the pie crust and top with the blueberries.

Easy 3 Step Blueberry Swirl Cheesecake

Making a cheesecake just doesn't get any easier than with our three-step version. A ready-made crust and canned pie filling takes care of most of the fuss.

Serves: 8

Cooking Time: 40 min

What You'll Need:

2 (8-ounce) packages cream cheese, softened

1/2 cup sugar

2 large eggs

1/4 teaspoon vanilla extract

1 (9-inch) graham cracker crust

1 (21-ounce) can blueberry pie filling, divided

What To Do:

1. Preheat oven to 350 degrees F.
2. Beat cream cheese at medium speed with an electric beater until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in vanilla.
3. Pour cream cheese mixture into graham cracker crust; spoon 2/3 cup blueberry pie filling over cream cheese mixture. Swirl gently with a knife to create a marbled effect. Cover remaining pie filling, and store in refrigerator.
4. Bake cheesecake 40 minutes or until center is set. Let cool completely in pan on a wire rack. Cover and chill 8 hours. Spread reserved pie filling over cheesecake before serving.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Cannoli Cheesecake

Take your taste buds to a "Little Italy" bakery when you make our easy cannoli-inspired cheesecake. Every forkful of this creamy, rich Cannoli Cheesecake will earn you a thumbs up!

Serves: 8

Cooking Time: 1 hr 5 min

What You'll Need:

1 cup graham cracker crumbs
1/4 cup chopped almonds
3 tablespoons butter, melted
1 (15-ounce) container part-skim ricotta cheese
1 cup plain low-fat yogurt
3/4 cup sugar
2 tablespoons all-purpose flour
1 teaspoon almond extract
1 teaspoon orange zest
1 (8-ounce) package reduced-fat cream cheese, softened
2 eggs
1 teaspoon vanilla extract
1/2 cup mini chocolate chips



What To Do:

1. Preheat oven to 350 degrees F.
2. In a small bowl, combine graham cracker crumbs, chopped almonds, and melted butter; press into bottom and up sides of a 9-inch deep-dish pie plate. Bake 3 to 5 minutes, or until lightly browned; let cool. (Leave the oven on.)
3. In a large bowl, with an electric beater on medium speed, combine ricotta cheese, yogurt, sugar, flour, almond extract, and orange zest until well combined; set aside.
4. In another large bowl, with beater on medium speed, beat cream cheese, eggs, and vanilla until thoroughly combined. Stir in ricotta mixture and chocolate chips until well combined. Pour into pie crust.
5. Bake 60 to 65 minutes, or until center is nearly set. Cool 30 to 45 minutes, then refrigerate overnight before serving.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Key Lime Pie Cheesecake

This is as simple as Key Lime Pie, but smoother and creamier. Feel those breezes, that warm sunshine? This may not be the same as a few days in the islands but it will sure make dessert time a tropical pleasure.

Serves: 6

Cooking Time: 5 min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping, thawed
- 1 cup fresh lime juice (about 5 limes)
- 1 baked 9-inch pie shell
- Lime slices and fresh mint leaves for garnish (optional)

What To Do:

1. In a large bowl, combine cream cheese, sweetened condensed milk, and whipped topping. Stir in lime juice until well blended and mixture is thick and smooth.
2. Immediately pour lime filling into pie shell. Pie can be served at once, but for best flavor, chill it about 2 hours.
3. Garnish with fresh lime slices and fresh mint leaves, if desired.



Another nice way to serve this is topped with whipped cream or whipped topping and sprinkled with grated lime rind, it looks even fresher and more scrumptious.

Tasty Toffee Cheesecake

When I can't quite make up my mind between cookies, candy, or cheesecake...it doesn't matter! With this one, I don't have to choose!

Serves: 8

Cooking Time: 45 min

What You'll Need:

1 (16 ounces) package refrigerated oatmeal cookie dough with chocolate and butterscotch chips (see Note)

2 (8 ounces each) packages cream cheese, softened

2 eggs

1/2 cup sugar

1 teaspoon vanilla extract

4 (1.4 ounces each) toffee candy bars, coarsely chopped



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9-inch deep dish pie plate with cooking spray.
2. Slice cookie dough into 24 slices and arrange on bottom and up sides of prepared pie plate. Press dough together, making a uniform "crust"; set aside.
3. In a large bowl, with an electric beater on medium speed, beat cream cheese, eggs, sugar, and vanilla 1 minute, until well mixed. Stir in candy pieces and pour into pie plate. Bake 40 to 45 minutes, until center is firm. Remove from oven and allow to cool. Cover loosely then chill at least 4 hours before serving.



To make the cookie dough easier to slice, freeze it for 2 to 3 hours before starting this recipe.

Snappy Turtle Cheesecake

Why slave for hours to make cheesecake from scratch when you can make this delicious, sinful recipe in a matter of minutes? Start with a store-bought cheesecake, and top with cashews, caramel topping, and fudge topping. Dessert's on the table in no time!

Serves: 8

Preparation Time: 15 min

What You'll Need:

- 1 (23.5-ounce) frozen French cheesecake
- 1/2 cup caramel topping
- 3/4 cup lightly salted cashew halves, coarsely chopped
- 1/3 (7.25-ounce) bottle chocolate fudge shell topping

What To Do:

1. Remove cheesecake from package, and place on a serving plate.
2. Spoon caramel topping evenly over top of cheesecake; sprinkle with cashews. Shake shell topping 20 seconds before using. Drizzle shell topping over cashews, allowing it to drip down sides of cake.
3. Chill cheesecake until shell topping hardens.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

White Chocolate Macadamia Nut Cheesecake

Cheesecake recipe lovers might as well toss out their scale 'cause one slice of our sinfully rich White Chocolate Macadamia Nut Cheesecake is worth splurging on. It's so worth it; you shouldn't feel guilty.

Serves: 12

Cooking Time: 45 min

What You'll Need:

1 (7-ounce) jar macadamia nuts, divided
1 cup plus 2 tablespoons sugar, divided
1 cup graham cracker crumbs
1/4 cup (1/2 stick) butter, melted
3 (8-ounce) packages cream cheese, softened
2 eggs
3/4 cup sour cream
2 (6-ounce) packages white baking bars, melted



What To Do:

1. Preheat oven to 350 degrees F.
2. In a blender or food processor, finely chop 1/2 cup macadamia nuts with 2 tablespoons sugar. Place in a medium bowl and add graham cracker crumbs and melted butter; mix well. Press into bottom of a 10-inch springform pan.
3. In a large bowl, with an electric beater on medium speed, beat cream cheese, the remaining 1 cup sugar, and the eggs until smooth. Add sour cream then the melted white baking bars, mixing until well combined after each addition.
4. With a knife, coarsely chop remaining macadamia nuts and stir into cream cheese mixture. Pour over crust and bake 45 to 50 minutes, until almost set in the center.
5. Turn off oven and leave cheesecake in oven with door ajar for 1 hour. Remove from oven and allow to cool completely then cover and chill at least 4 hours, or overnight.



For even more pizzazz, garnish the top with some dark-chocolate-dipped macadamia nuts.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Black Forest Cheesecake

Chocolate and cherries — what a great combination! Here's a cheesy twist with those favorite flavors. It sure is an easy way to be fancy.

Serves: 6

Cooking Time: 40 min

What You'll Need:

- 1 package (8 ounces) cream cheese, softened
- 3/4 cup sugar
- 2 squares (1-ounce each) semisweet chocolate, melted
- 1 teaspoon vanilla extract
- 2 eggs
- 1 prepared 9-inch butter-flavored pie crust
- 1 can (21 ounces) cherry pie filling

What To Do:

1. Preheat oven to 325 degrees F.
2. In a small bowl, beat the cream cheese until fluffy. Add the sugar, chocolate, vanilla extract, and eggs; mix well. Place the crust on a baking sheet. Pour the mixture into the crust.
3. Bake 35 minutes or until the filling springs back when touched lightly. Cool on a wire rack.
4. Spread the cherry pie filling over the top. Chill until ready to serve.



The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

Sunshine Cheesecake

This easy crust cheesecake will make you a baking maven in no time! Rich and creamy, and kissed with a citrusy taste of Florida sunshine - it's a no-fuss fancy idea that they won't be able to wait to indulge in.

Serves: 8

Cooking Time: 35 min

What You'll Need:

2 packages (8 ounces each) cream cheese, softened

3/4 cup sugar

2 eggs

3 tablespoons fresh orange juice

2 tablespoons fresh lemon juice

Zest of one orange

Zest of one lemon

1 (9-inch) graham cracker pie crust (see Tip)



What To Do:

1. Preheat oven to 350 degree F.
2. In a large bowl, beat the cream cheese, sugar, and eggs until well combined. Stir in the orange and lemon juices and zest. Mix until smooth then pour into the pie crust.
3. Bake 35 to 40 minutes, or until set. Remove from the oven and let cool. Cover and chill at least 4 hours before serving.



From the Mr. Food® Fort Lauderdale Series "Catch the Wave of Tropical Tastes"



Preparation: Give this a homestyle touch with a homemade crust that you put together simply by combining 1 cup graham cracker crumbs, 2 tablespoons sugar, and 4 tablespoons melted butter. Spread over the bottom and sides of a 9-inch pie plate then fill as directed.

The Ultimate Dessert Menu: 35 of Our Best Cheesecake Recipes

Find thousands of Mr. Food Test Kitchen recipes, cooking videos, and entertaining ideas, plus sign up for the free Mr. Food Test Kitchen recipe Newsletter at www.mrfood.com

