



# Cheesecake Collection

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## WHITE CHOCOLATE CHEESECAKE WITH MOCHA PINOT NOIR SAUCE

24 oz (750 g) cream cheese, softened	4 squares white chocolate, melted
3/4 cup (175 mL) sugar	1/2 cup (125 mL) whipping cream
1/4 cup (50 mL) flour	1 tsp (5 mL) vanilla
3 eggs	Mocha Pinot Noir Sauce, recipe follows

Wrap outside of a 10 inch (25 cm) springform pan with foil. Grease inside of pan. Using medium speed of an electric mixer, beat together cream cheese, sugar and flour until smooth. Beat in eggs, one at a time, beating well after each addition. Beat in melted white chocolate. Using low speed, beat in cream and vanilla just until blended. Pour mixture into prepared pan. Place pan in a large roasting pan. Pour enough boiling water into roasting pan to come two-thirds up sides of springform pan. Bake at 325°F (160°C) for 1 1/4 hours or until centre of cheesecake is puffed and jiggles slightly when shaken. Remove springform pan from roasting pan; remove foil. Place springform pan on a rack and allow cheesecake to cool. Cover and refrigerate for at least 8 hours or overnight. Do not freeze. Run a knife around sides of pan to loosen. Remove sides of pan. Slice cheesecake with a hot wet knife. Serve with Mocha Pinot Noir Sauce. Serves 10 - 12.

**Mocha Pinot Noir Sauce:** Combine 2 cups (500 mL) chocolate chips, 1/2 cup (125 mL) whipping cream, 1 tbsp (15 mL) butter and 1 1/2 tsp (7 mL) instant coffee granules in a small saucepan. Cook over low heat, stirring frequently, until chocolate chips are melted. Remove from heat and stir in 1/3 cup (75 mL) Pinot Noir or other dry red wine. Cool slightly; serve immediately. Makes 2 cups (500 mL).

## FROZEN CANDY CANE CHEESECAKES

8 oz (250 g) cream cheese, softened	3/4 cup (175 mL) finely crushed peppermint-flavoured candy canes
1 can (300 mL) sweetened condensed milk	16 - 18 foil baking cups, papers removed
1/2 tsp (2 mL) vanilla	Whipped cream
1 cup (250 mL) whipping cream, whipped	Crushed peppermint-flavoured candy canes

Using medium speed of an electric mixer, beat cream cheese until smooth. Gradually beat in sweetened condensed milk and vanilla until smooth. Gently fold in whipped cream. Fold in finely crushed candy canes. Line muffin cups with foil baking cups. Spoon cream cheese mixture into baking cups. Cover and freeze for at least 8 hours or up to 2 weeks. To serve, garnish cheesecakes with whipped cream and sprinkle with crushed candy canes. Serves 16 - 18.

**Cook's note:** The paper liners that separate the foil baking cups may be used for baking muffins.

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## IRISH SATIN CHEESECAKE

1 cup (250 mL) graham wafer crumbs	4 eggs
3 tbsp (40 mL) sugar	1/3 cup (75 mL) Irish cream liqueur
3 tbsp (40 mL) butter, melted	2 tsp (10 mL) vanilla
24 oz (750 g) cream cheese, softened	1 cup (250 mL) sour cream
1 cup (250 mL) sugar	Sour Cream Topping, recipe follows
Dash salt	

To prepare crust, combine crumbs, 3 tbsp (40 mL) sugar and melted butter. Press mixture into bottom and 1 inch (2.5 cm) up sides of a greased 9 inch (23 cm) springform pan. Refrigerate until ready to use. To prepare filling, use medium speed of an electric mixer and beat together cream cheese, 1 cup (250 mL) sugar and salt until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in liqueur and vanilla. Using low speed, beat in sour cream just until blended. Spoon filling into prepared crust. Bake at 350°F (180°C) for 60 - 65 minutes or just until filling is set. Remove from oven; turn off oven. Spread topping over cheesecake; return to oven. With door closed, let cheesecake stand for 45 minutes. Remove from oven and immediately run a knife around sides of pan to loosen. Cool on a rack. Cover and refrigerate for 8 hours or overnight. Slice cheesecake with a hot wet knife. Do not freeze. Serves 10 - 12.

**Sour Cream Topping:** Combine 1 cup (250 mL) sour cream, 1/4 cup (50 mL) sugar and 1/2 tsp (2 mL) vanilla until blended.

## RASPBERRY RIPPLE CHEESECAKE

1/2 cup (125 mL) graham wafer crumbs	3 eggs
1/2 cup (125 mL) raspberry jam	2 tbsp (25 mL) lemon juice
24 oz (750 g) cream cheese, softened	2 tsp (10 mL) vanilla
1 cup (250 mL) sugar	2 cups (500 mL) sour cream
1/4 tsp (1 mL) salt	Raspberry Cream, recipe follows, optional

Sprinkle crumbs over bottom of a greased 9 inch (23 cm) springform pan; rotate pan so crumbs also adhere to sides of pan. In a small saucepan, melt jam over low heat. Strain jam through a fine sieve to remove seeds; discard seeds. Measure 1/3 cup (75 mL) sieved jam; set aside for filling. Reserve any remaining sieved jam for Raspberry Cream. Cool jam to room temperature. To prepare filling, use medium speed of an electric mixer and beat together cream cheese, sugar and salt until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in lemon juice and vanilla. Using low speed, beat in sour cream just until blended. Do not overbeat. Spoon one-third of filling into prepared pan; drizzle with half of sieved jam. Repeat layers, ending with the remaining one-third of filling. Swirl batter gently with a knife. Bake at 350°F (180°C) for 45 - 50 minutes or just until filling is set. Turn off oven. With door closed, let cheesecake stand in oven for 30 minutes. Remove from oven and immediately run a knife around sides of pan to loosen. Cool on a rack. Cover and refrigerate for 8 hours or overnight. Up to 1 hour before serving, spread Raspberry Cream over top of cheesecake. Slice cheesecake with a hot wet knife. Do not freeze. Serves 10 - 12.

**Raspberry Cream:** Beat 1 cup (250 mL) whipping cream, 2 tbsp (25 mL) sieved raspberry jam and 1/2 tsp (2 mL) vanilla until stiff peaks form.

## GRASSHOPPER SOUFFLE CHEESECAKE

1 1/2 cups (375 mL) chocolate wafer crumbs	1/3 cup (75 mL) green creme de menthe
1/4 cup (50 mL) butter, melted	1/4 cup (50 mL) white creme de cacao
16 oz (500 g) cream cheese, softened	6 eggs, separated
1 cup (250 mL) sugar, divided	1 cup (250 mL) sour cream
2 tbsp (25 mL) flour	Chocolate curls
1/2 tsp (2 mL) salt	

To prepare crust, combine crumbs and melted butter until blended. Press mixture onto bottom and partway up sides of a lightly greased 10 inch (25 cm) springform pan. To prepare filling, use medium speed of an electric mixer and beat together cream cheese, 3/4 cup (175 mL) sugar, flour and salt until fluffy. Add creme de menthe and creme de cacao; beat just until blended. Using low speed, beat in egg yolks and sour cream just until blended. Do not overbeat. Using clean beaters and medium speed, beat egg whites until soft peaks form. Gradually add remaining sugar and beat until stiff peaks form. Fold beaten egg whites into cream cheese mixture. Spoon filling into crust. Bake at 350°F (180°C) for 60 - 65 minutes or until cheesecake is puffed and jiggles slightly when shaken. Do not overbake. Remove from oven and immediately run a knife around sides of pan to loosen. Cool on a rack. Cover and refrigerate for 8 hours or overnight. Garnish with chocolate curls. Slice cheesecake with a hot wet knife. Do not freeze. Serves 10 - 12.

## TIRAMISU CHEESECAKE

2 pkgs (4 oz/125 g) ladyfingers	1/2 cup (125 mL) sugar
1/2 cup (100 mL) coffee liqueur, divided	1/2 cup (125 mL) milk
8 squares semi-sweet chocolate	1 envelope unflavoured gelatin
1/2 cup (125 mL) strong coffee	1 cup (250 mL) whipping cream, whipped
16 oz (500 g) cream cheese, softened	Cocoa

Arrange half of ladyfingers, trimming to fit as necessary, in bottom of a 9 inch (23 cm) springform pan. Drizzle with 2 tbsp (25 mL) liqueur. Melt chocolate and coffee in a heavy saucepan over low heat. Cool to room temperature. Beat together cream cheese and sugar. Gradually beat in milk. In a small saucepan, sprinkle gelatin over 1/4 cup (50 mL) coffee liqueur. Heat over low heat until melted. Beat gelatin into cheese mixture until smooth. Fold in whipped cream. Pour half of chocolate mixture over ladyfingers. Spread with half of cream cheese mixture. Trim and arrange remaining ladyfingers over top. Drizzle with remaining 2 tbsp (25 mL) liqueur. Repeat layering with chocolate and cream cheese mixtures. Cover and refrigerate for at least 8 hours or up to 3 days. Do not freeze. Dust with cocoa to serve. Cut into wedges using a hot wet knife. Serves 10 - 12.

## INDIVIDUAL CHEESECAKES

18 gingersnaps	2 eggs
16 oz (500 g) cream cheese, softened	1 tsp (5 mL) vanilla
3/4 cup (175 mL) sugar	Fresh fruit or pie filling
Dash salt	

Place a gingersnap in bottom of each of 18 paper-lined muffin cups. Using medium speed of an electric mixer, beat together cream cheese, sugar and salt until smooth. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Fill muffin cups three-quarters full with cream cheese mixture. Bake at 350°F (180°C) for 35 - 40 minutes or just until filling is set. Remove from pans and cool on a rack. Cover and refrigerate for at least 1 hour or up to 3 days. Cheesecakes may be frozen for up to 1 month. Top with fresh fruit or pie filling just before serving. Makes 18 individual cheesecakes.

**Cook's Note:** *Chocolate or vanilla wafers may be substituted for gingersnaps.*

## MARGARITA CHEESECAKE

1 1/4 cups (300 mL) graham wafer crumbs	3 tbsp (40 mL) orange liqueur
1/4 cup (50 mL) butter, melted	3 tbsp (40 mL) tequila
24 oz (750 g) light cream cheese, softened	3 tbsp (40 mL) fresh lime juice
3/4 cup (175 mL) sugar	1 tbsp (15 mL) flour
4 eggs	Sour Cream Lime Topping, recipe follows
1 1/4 cups (300 mL) light sour cream	

To prepare crust, combine crumbs and melted butter. Press mixture on bottom and 1 inch (2.5 cm) up sides of a greased 9 inch (23 cm) springform pan. Refrigerate until ready to use. Beat together cream cheese and sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in next 5 ingredients (sour cream through flour). Do not overbeat. Spoon filling into prepared crust. Bake at 350°F (180°C) for 50 minutes or just until filling is set. The center will still be slightly soft. Remove from oven; turn oven off. Spread topping over cheesecake. Return to oven. With door closed, let cheesecake stand for 45 minutes. Remove from oven and immediately run a knife around sides of pan to loosen. Cool on a rack. Cover and refrigerate for 8 hours or overnight. Slice cheesecake with a hot wet knife. Do not freeze. Serves 10 - 12.

**Sour Cream Lime Topping:** Combine 3/4 cup (175 mL) light sour cream, 1 tbsp (15 mL) fresh lime juice, 1 tbsp (15 mL) sugar and 1/2 tsp (2 mL) grated lime peel until blended.

## BEST EVER BLUEBERRY CHEESECAKE

1 1/2 cups (375 mL) chocolate wafer crumbs	4 eggs
1/4 cup (50 mL) sugar	1 cup (250 mL) sour cream
1/4 cup (50 mL) butter, melted	1 tbsp (15 mL) grated lemon peel
24 oz (750 g) cream cheese, softened	1 tsp (5 mL) vanilla
1 1/4 cups (300 mL) sugar	1 1/2 cups (375 mL) blueberries
1/4 cup (50 mL) flour	Sour Cream Topping, recipe follows
1/2 tsp (2 mL) salt	

To prepare crust, combine wafer crumbs, 1/4 cup (50 mL) sugar and butter. Press mixture into bottom and partway up sides of a greased 9 inch (23 cm) springform pan; set aside. Using medium speed of an electric mixer, beat cream cheese and 1 1/4 cups (300 mL) sugar until fluffy. Beat in flour and salt. Beat in eggs, one at a time, beating well after each addition. Add sour cream, peel and vanilla. Beat just until blended; do not overbeat. Fold in blueberries. Spoon cream cheese mixture into crust. Bake at 325°F (160°C) for 1 hour or just until filling is set. Remove from oven and immediately run a knife around sides of pan to loosen. Cool on a rack. Cover and refrigerate for 8 hours or overnight. To serve, spread Sour Cream Topping over cheesecake. Slice cheesecake with a hot wet knife. Serves 10 - 12.

**Sour Cream Topping:** Beat together 1 cup (250 mL) whipping cream, 2 tbsp (25 mL) sour cream and 1 tbsp (15 mL) icing sugar until stiff peaks form.