31 Bratfest Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 55 minutes
YIELD: 2 cakes

Ingredients

– 1 ½ lbs. cream cheese, softened
– 4 eggs
– 1 ½ cups sugar
– ½ cups powdered milk
– 4 tsp. vanilla extract
– 1 ½ tsp. almond extract
– 2 graham cracker crusts

Topping

– 2 cups sour cream
– 2 tsp. vanilla extract
– 2/3 cup sugar

1. Combine cake ingredients in a large mixing bowl, beating the shit out of it until all lumps are crushed. Pour equally into two 9 inch graham cracker crusts.

2. Bake at 350°F for 35 minutes, rotating cakes at least once. Keep a pan or bowl of water in the bottom of the oven to keep cakes moist.

3. Mix together topping ingredients and pour onto cakes.

4. Bake an additional 20 minutes. Have a beer. When topping at center is barely tacky to the touch and edges begin to brown, cakes are done. This cake is tricky because edges are brown far in advance of the center being tacky. It may need some experimenting with topping volume or temperature.
32 Grasshopper Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 40 minutes
YIELD: 2 cakes

Ingredients

- 1 1/2 lbs. cream cheese, softened
- 4 eggs
- 1 1/3 cups sugar
- 1/2 cup creme de menthe
- 1/4 cup creme de cacao
- 2 chocolate cookie crusts

Topping

- 8 oz. semisweet chocolate chips (about 1 1/2 cups)
- 1 cup sour cream

1. Combine cake ingredients in a large mixing bowl, beating the shit out of it until all lumps are crushed. Pour equally into two 9 inch chocolate cookie crusts. Bake at 350°F for 40 minutes. Let cool.

2. Melt chocolate chips and blend in sour cream. Spread over cooled cakes. Don’t pick at it. Really, this time I mean it!
33 Mocha Chocha With Extra Egg Yolka Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 40 minutes
YIELD: 2 cakes

Ingredients

- 4 oz. chocolate chips (about \( \frac{3}{4} \) cup)
- 1 \( \frac{1}{2} \) lbs. cream cheese, softened
- 4 eggs
- 1 \( \frac{1}{2} \) cups sugar
- 2 Tbls. instant coffee + a bit of water to dissolve it into sludge
- dash salt
- 2 chocolate cookie crusts

1. Melt the chocolate; stir until smooth. Beat the cream cheese until soft and smooth. Add the eggs one at a time to the cream cheese. Gradually add the sugar, mixing until well blended. Add the melted chocolate, instant coffee and salt. Stir until blended. Turn the mixture into the chocolate cookie crust.

2. Bake in the center of the oven until the cake center is almost set, about 40 minutes. (It will firm when chilled.) Let the cheesecake cool on counter for at least 45 minutes. Cover and refrigerate.
34 The Great Pumpkin Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 75 minutes
YIELD: 2 cakes

Ingredients

- 1 1/2 lbs. cream cheese, softened
- 14 oz. sweetened condensed milk
- 16 oz. pumpkin puree
- 4 eggs
- 3 Tbls. orange juice
- 1 tsp. pumpkin pie spice
- 1/4 tsp. salt
- 2 Nilla wafer (or graham cracker) crusts


2. Pour into Nilla wafer (or graham cracker) crusts.

3. Bake until the edges spring back when touched lightly, about 75 minutes. The center will still be soft. Cool. Chill.
35 Chocolate Swirl Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 50 minutes
YIELD: 2 cakes

Ingredients

– 12 oz. bittersweet chocolate (about 2 1/2 cups)  
– 1/2 cup rum  
– 1 1/2 lb. cream cheese, softened  
– 1 1/2 cups extra fine sugar  
– 1 cup sour cream  
– 2 Tbs. vanilla extract  
– 8 jumbo eggs  
– 2 graham cracker crusts

1. Melt the chocolate over low heat. Add the rum. Set aside.
2. Beat the cream cheese until fluffy. Gradually beat in the sugar, sour cream and vanilla. Beat in the eggs, one at a time. Mix well.
3. Place the bowl over HOT(!!) water and stir until smooth. Pour one quarter of the batter into another bowl. Set aside. Mix the chocolate into the remaining batter. Stir over HOT(!!) water until smooth.
4. Pour the chocolate batter into graham cracker crust. Gently pour the plain batter over the top of the chocolate batter (pouring into 5-6 dots works well). Form swirls in the batter with a fork (some of the chocolate should show).
36 Strawberry-Glazed Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 1 hour
YIELD: 2 cakes

Ingredients

- 1 1/2 lbs. cream cheese, softened
- 2 cups sugar
- 4 tsp. lemon peel, grated
- 1/2 tsp. vanilla extract
- 6 eggs
- 2 graham cracker crusts

Glaze

- 2 cups strawberries, mashed
- 2 cups sugar
- 1/3 cups cornstarch
- 2/3 cups water

1. Beat the cream cheese in a large mixing bowl. Gradually add the sugar. Beat until creamy. Add the lemon peel and vanilla. Beat the eggs in one at a time. Pour into graham cracker crust.

2. Bake until the center is firm (about 1 hour). Cool to room temperature.

37  Tangy Pear Cheesecake

contributed by: BRATFEST

**OVEN:** 350°F  
**BAKE:** 40 minutes  
**YIELD:** 2 cakes

### Ingredients

- 1 1/2 lbs. cream cheese, softened  
- 3/4 cup granulated sugar  
- 2 eggs  
- 3 Tbls. all-purpose flour  
- 2 Tbls. lemon juice  
- 1 1/2 tsp. lemon rind, grated  
- one 32 oz. can pear halves  
- 2 graham cracker crusts

1. Drain the pear halves on paper toweling. Place in a graham cracker crust, cut side down.

2. Beat the cream cheese and sugar in a large bowl until smooth. Beat in the eggs, flour, lemon juice and lemon rind. Gradually add the milk. Pour the mixture over the pears in the crust. (Make sure it covers the pears, this batter does not rise.)

3. Bake until the center is set (about 40 minutes). Cool completely. Chill.
38 Chimpanzee Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 1 hour
YIELD: 2 cakes

Ingredients

- 1 1/2 lbs. cream cheese, softened
- 1/2 cup granulated sugar
- 1 Tbls. lemon juice
- 8 large eggs
- 2 cups sour cream
- 2 cups mashed bananas (approx. 6 medium bananas)
- 2 Nilla Wafer (or graham cracker) crusts

1. In a large mixing bowl, beat the cream cheese, sugar and lemon juice together. Add the eggs, one at a time, beating well after each addition. Stir in the sour cream and the mashed bananas and blend well until very smooth.

2. Pour the mixture into Nilla Wafer (or graham cracker) crust and bake for 1 hour. Cool to room temperature. Chill.
Black Forest Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 50-60 minutes
YIELD: 2 cakes

Ingredients

- 2 graham cracker crusts
- two 32 oz. cans cherry pie filling
- 1 1/2 lbs. cream cheese, softened
- 1 1/3 cups sugar
- 4 large eggs
- 12 oz. semisweet chocolate chips (about 2 1/2 cups), melted
- 1/2 tsp. almond extract

1. Line graham cracker crust with 1/2 the cherry pie filling.

2. Combine cream cheese and sugar, mixing at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and extract; pour over cherries in crust.

40  Chocolate Turtle Cheesecake

contributed by: BRATFEST

OVEN: 350°F
BAKE: 40 minutes
YIELD: 2 cakes

Ingredients

- 28 oz. soft caramels
- 10 oz. evaporated milk
- 2 cups chopped pecans, toasted
- 1 1/2 lbs. cream cheese, softened
- 1 cup sugar
- 2 tsp. vanilla
- 4 large eggs
- 6 oz. semisweet chocolate chips (about 1 cup), melted
- 2 graham cracker crusts

1. In 1 1/2 quart heavy saucepan, melt caramels with milk over low heat, stirring frequently, until smooth. Pour over graham cracker crust. Top with pecans.

2. Combine cream cheese, sugar and vanilla, mixing at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate.