Bratfest Cheesecake

Oven=350  Bake time=55 minutes
Yield: 2 cakes.

FILLING:
1 1/2 lbs cream cheese, *softened*
4 eggs
1 1/2 c sugar
1/2 c powdered milk
4 tsp vanilla extract
1 1/2 tsp almond extract

TOPPING:
2 c sour cream
2 tsp vanilla extract
2/3 c sugar

Combine cake ingredients in a large mixing bowl, beating the shit out of it until all lumps are crushed. Pour equally into two 9" graham cracker crusts. Bake at 350F 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. Mix together topping ingredients and pour onto cakes. 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. May need some experimenting with topping volume or temperature.*
Grasshopper Cheesecake  
Oven=350  Bake Time=40 minutes  
Yield: 2 cakes  

FILLING:  
1 1/2 lbs cream cheese, *softened*  
4 eggs  
1 1/3 c sugar  
1/2 c creme de menthe  
1/4 c creme de cacao  

TOPPING:  
8 oz semisweet chocolate chips (about 1 1/2 c)  
1 c sour cream  

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

Melt chocolate chips and blend in sour cream. Spread over cooled cakes. Don't pick at it. Really, this time I mean it!