

Cheesecake Base

The base recipe is:

3- 8 oz cream cheese room temperature

¾ cup sugar

2 eggs

1 tsp good vanilla

Graham cracker and butter crust (crush one pkg of graham crackers and add 2 tbsp of melted butter)

Additions to make it special:

Add in's

*A quart of strawberries roughly chopped

*A quart of blueberries

*Honey Crisp 3 apples = Peel apples and cut into chunks add 2 TBSPs of water and simmer in a saucepan adding 2 tsp of Vietnamese cinnamon until the apples begin to get soft. Take it off the heat and leave it to cool before refrigerating

*Dove candies 14 pieces for each cheesecake

*Snickers bar= 2 large snicker bar chopped (cut into pieces) top with chocolate ganache (this works with any candy bar, most frequently requested besides snickers is Reese's peanutbutter) cup)

* ¼ cup real lemon juice (top with any fresh fruit, good for summer) or, Bailey's, Frangelico, Key Lime Juice any liqueurs...

Topping for all chocolate, strawberry, or liqueur

Chocolate ganache= 5 oz semi-sweet chocolate/ ¼ cup of cream microwave 1 minute)

Put batter on top the graham cracker crust in a 9" Spring form pan. Bake 325 Convection or 350 Conventional oven for 55 minutes.

It will begin to pull away from the sides, let it cool at room temperature and slide a knife or spreader around the cheesecake while it's still warm.

Refrigerate for at least 4 hours before removing it from the springform pan, (better overnight if possible) Then top and cool before cutting. Cut in 8 pieces if it's the only dessert with a hot knife.