

Celebrate National Cheesecake Month!

November is National Cheesecake Month — a time to celebrate one of America's most popular year-round desserts. Set for the start of the season when tradition reigns supreme, Cheesecake Month places this time-honored treat in the holiday dessert spotlight.

Everybody loves cheesecake. In restaurants it challenges ice cream and apple pie as the most frequently ordered dessert. At home it's a hands-down favorite for entertaining. Most every cheesecake lover has a special cherished recipe, but devotees are always seeking new variations of this rich and creamy indulgence.

This November, celebrate National Cheesecake Month by baking a delectable homemade cheesecake. Cream cheese gives cheesecake its creamy-rich texture and dairy-fresh flavor.

Try Tempting Trifle Cheesecake as the grand finale to a special meal. Inspired by the classic British dessert, it boasts a coconut macaroon crust, sweet sherry-flavored filling and a topping of raspberry preserves, whipped cream and almonds.

Banana-Peanut Cheesecake is just the dessert to please chocolate lovers in the crowd. Its chocolate crust and topping showcase a rich banana-peanut filling and set a new standard for contemporary taste appeal.

Not every cheesecake is round. Festive Cheesecake Squares are a traditional cheesecake treat with special appeal for kids of all ages. Their rich filling and brown sugar, walnut and candy-flecked base and topping are sure to become a new dessert favorite.

As a clearly classic mealtime conclusion, Old Cheesecake stars. With a graham cracker crumb crust, lemon filling and sour cream topping, it boasts a rich flavor that tastes of tradition.

Tempting Trifle Cheesecake

- 1-1/2 cups soft coconut macaroon cookie crumbs
- 3 8-oz. pkgs. cream cheese, softened
- 3/4 cup sugar
- 4 eggs
- 1/2 cup sour cream
- 1/2 cup whipping cream
- 2 tablespoons sweet sherry
- 1 teaspoon vanilla
- 1 10-oz. jar red raspberry preserves
- 1/2 cup whipping cream, whipped
- Toasted slivered almonds

Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325°, 15 minutes.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla; pour over crust. Bake at 325°, 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Heat preserves until melted. Strain to remove seeds. Spoon over cheesecake, spreading to edges. Top with whipped cream and almonds.

10 to 12 servings

Banana-Peanut Cheesecake

- 1 cup chocolate wafer crumbs
- 1/4 cup margarine, melted
- 3 8-oz. pkgs. cream cheese, softened
- 1/2 cup sugar
- 1/2 cup mashed ripe banana
- 3 eggs
- 1/2 cup chopped peanuts

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

Combine cream cheese, sugar and banana, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in peanuts; pour over crust. Bake at 350°, 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

10 to 12 servings



Festive Cheesecake Squares

- 1/3 cup margarine
- 1/3 cup brown sugar
- 1 cup flour
- 1/2 cup chopped walnuts
- 1 8-oz. pkg. cream cheese, softened
- 1/4 cup granulated sugar
- 1 teaspoon vanilla
- 1 egg
- 3/4 cup multicolored milk chocolate candies

Beat margarine and brown sugar until light and fluffy. Add flour and walnuts; mix well. Reserve 1/2 cup crumb mixture; press remaining mixture onto bottom of 8-inch square pan. Bake at 350°, 10 minutes.

Combine cream cheese, granulated sugar and vanilla, mixing at medium speed on electric mixer until blended. Add egg; mix well. Layer 1/2 cup candy over crust; top with cream cheese mixture. Chop remaining candy. Add to reserved crumb mixture; mix well. Sprinkle over cream cheese mixture. Bake at 350°, 20 minutes.

16 servings

Old Fashioned Cheesecake

(not pictured)

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 3 tablespoons margarine, melted
- 2 8-oz. pkgs. cream cheese, softened
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- 1/2 teaspoon vanilla
- 3 eggs
- 1 cup sour cream
- 1 tablespoon sugar
- 1 teaspoon vanilla

Combine crumbs, sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

Combine cream cheese, sugar, juice, rind and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour over crust. Bake at 300°, 45 minutes.

Combine sour cream, sugar and vanilla. Spread evenly over cake; continue baking 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

10 to 12 servings