

Cheesecake month comes to close



A creative rendition of two of America's favorite desserts — cheesecake and apple pie — Autumn Apple Cheesecake is sure to

please the most demanding of cheesecake lovers. National Cheesecake Month is celebrated through the end of November.

Easy recipes add apples, chocolate to family favorite

When you want someone to smile, say "cheesecake!" Other desserts may tempt and please the palate, but to unabashed dessert lovers, only cheesecake promises total bliss.

Cheesecake connoisseurs are forever on the lookout for new interpretations of their favorite dessert. Rather than remaining at the mercy of restaurant chefs, bakers or supermarket freezer cases, they tend to seek creative new flavor variations in their own kitchens.

In honor of the nation's cheesecake lovers and National Cheesecake Month, this November, we offer two show-stopping new cheesecake recipes that are a piece of cake to prepare. Boasting dramatically impressive appearance, both dessert creations rely on cream cheese, which has half the calories of butter and margarine, for rich, soul-satisfying flavor and creamy smooth texture.

A showcase for fall's favorite fruit, Autumn Apple Cheesecake boasts a cinnamon flavored graham cracker crust, a creamy, rich cheesecake filling and a crowning glory of apple slices, cinnamon-sugar and pecans. As innovative as it is irresistible, it's sure to become a new-found favorite for year "round enjoyment.

A sure hit with kids of all ages, Choco-Butterscotch Marble Cheesecake begins with a crust of creme-filled vanilla cookies. The creamy filling is swirled with two all-time favorite flavors — butterscotch and chocolate.

4 cups thin peeled apple slices
1/4 cup sugar
1/4 tsp. cinnamon
1/2 cup chopped pecans

Combine crumbs, sugar, cinnamon and margarine; press onto bottom of 9-inch springform pan. Bake at 350-degrees, 10 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 vanilla; pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkled with pecans. Bake at 350° F for 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Makes 10-12 servings.

CHOCO-BUTTERSCOTCH MARBLE CHEESECAKE

1 cup (12) crushed creme-filled vanilla cookies

2 tbsp. margarine, melted
3 8-oz. pkgs. cream cheese, softened
1/4 cup sugar
1 tsp. vanilla
3 eggs
1/4 cup semi-sweet chocolate pieces, melted
1/2 cup butterscotch pieces, melted

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325° for 10 minutes. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs one at a time, mixing well after each addition. Divide batter in half. Stir chocolate into half of batter. Add butterscotch to remaining batter; mix well. Alternately layer chocolate and butterscotch batters over crust. Cut through batters with knife several times for marble effect. Bake at 325° for 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Makes 10-12 servings.

AUTUMN APPLE CHEESECAKE

1 cup graham cracker crumbs
3 tbsp. sugar
1/4 tsp. cinnamon
3 tbsp. margarine, melted
2 8-oz. pkgs. cream cheese, softened
1/4 cup sugar
2 eggs
1/4 tsp. vanilla

Lemon mousse ideal dessert

Danish Lemon Mousse, a velvety-smooth dessert, is a luscious combination of tangy fresh lemon and nutmeg.

Just right for today's busy lifestyles, make-ahead Danish Lemon Mousse combines egg yolks and convenient whipped topping with marshmallow creme, the "secret ingredient" used to sweeten, streamline preparation and insure a smooth and creamy texture. Garnished with fresh mint leaves and dark sweet cherries, this dessert is ideal for family meals or entertaining.

DANISH LEMON MOUSSE

1 tsp. unflavored gelatin
1/4 cup water
7-oz. jar marshmallow creme
5 egg yolks
3 tbsp. lemon juice
1 tsp. grated lemon rind
1 tsp. ground nutmeg
1 8-oz. container (3 cups) whipped topping with real cream, thawed

Soften gelatin in water; stir over low heat until dissolved. Combine marshmallow creme and egg yolks, mixing with electric mixer or wire whisk until well blended. Blend in juice, rind and nutmeg. Gradually add gelatin to marshmallow creme

mixture, mixing until well blended. Fold in 2 cups whipped topping. Spoon mixture into eight parfait glasses or dessert dishes. Chill several hours. Top with remaining whipped topping and cherries and mint leaves, if desired. Makes 8 servings.

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