



Heavenly Cheesecake

Ingredients

- 2 Pkg (8 oz) Green Cream Cheese or Regular
- 2 8 oz tubs Mascarpone Cheese
- 1 1/4 C Sugar
- 2 Tsp Lemon Juice
- 1 Tsp Vanilla Extract
- 4 Lg Eggs

Crust

- 1 C Biscotti Cookies
- 3 TBSP Sugar
- 3 TBSP Butter

Topping

- Chocolate Topping
- Caramel Topping
- 2 TBSP Crust topping

Instructions

Preheat Oven to 350.

Tightly wrap the outside of a 9 inch springform pan with 2 layers 3/4 high on sides.

Finely grind biscotti cookies in food processor, add butter and sugar, blend until moist. Press into bottom of pan, not sides, firmly. Bake until crust is set, and browning about 12 minutes. Cool, Decrease oven to 325.

For filling, using electric mixer, beat cream cheese, mascarpone, and sugar until smooth, occasionally scraping sides to include. Beat in lemon juice and vanilla. Add eggs one at a time, and continue to blend after each.

Pour cheese mixture over crust. Place the springform pan in a large roasting pan and fill hot water to half way up. Bake until center moves slightly when pan is shaken, approximately 1 hour. It will become firm when cools.

Let set in fridge, after cooled, for 8 hours, up to 2 days. (Can seve sooner if set).

For Topping, be creative! This one is chocolate and caramel, drizzled over, then sprinkled some of the crust cookie mixture on lightly.

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