



Fudge Swirl Cheesecake

Recipe courtesy of Lori Bayne, MACC's Customer Master Product Owner

Crust:

1 ½ cups graham crackers crumbs

¼ cup sugar

6 Tablespoons butter, melted

Cheesecake Filling:

3 packages (8 oz each) cream cheese, softened 1

cup sugar

1 cup (8 oz) sour cream 3

eggs, lightly beaten

1 ½ teaspoons vanilla extract

1/2 cup of hot fudge ice cream topping

In a bowl, combine cracker crumbs, sugar, and butter. Press into the bottom and sides of a greased 9-in. springform pan. Place on baking sheet. Bake at 350 degrees for 7-9 minutes or until set. Cool on a wire rack.

In a large mixing bowl, beat the cream cheese until soft and smooth; and add sugar and sour cream until smooth. Add eggs; beat on low speed just until the ingredients combine. Stir in vanilla. Set aside 1 cup of the filling. Microwave fudge topping on high for 30 seconds to soften and stir this into the 1 cup of reserved filling.

Pour remaining filling over crust. Then use the fudge filling and drop teaspoonfuls on the top of the vanilla filling. Using a knife, swirl the fudge with the vanilla filling to make a pretty swirled pattern.

Bake at 350 degrees for 55-65 minutes or until center is almost set. (I bake them by lining the springform pan with heavy duty aluminum foil and place the lined pan into a deep dish pizza pan, filling the pizza pan about 1 inch of water or about half way up the pan.) Place on a wire rack until cool. (I usually place them in the refrigerator overnight and then release the sides of the springform pan.)