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Icebox cheesecake recipe

Heat the oven to 325 F. Line the muffin tin with foil liners. Place a vanilla wafer on each liner. In a mixing bowl, mix the cream cheese, vanilla and sugar; beat up well mixed. Beat in eggs until mixed. Pour the cream cheese mixture over wafers, filling each liner about 3/4-full. Use for 25 minutes. Top with preserves, fresh sliced fruits, pie filling, sugary nuts, roasted coconut or shaved chocolate. Rate this recipe I don't like at all. It's not the worst. Of course, this will work. I'm a fan — I'd recommend. Amazing! I love it! Thanks for your rating! 22/12/2003 This recipe is very similar to the one I use for over 20 years. To prevent the cake from breaking while cooking, leave the cake in the oven after turning off the fire, leave the oven door ajar. Ten minutes later, run a thin blade knife around the edge to loosen the cake from the pan, place it back in the oven and allow to cool until the oven is cold. Remove from the oven and allow the cake to cool completely to room temperature before placing in the refrigerator or refrigerator. I have used this method for many years professionally and found that it always works. The main trick is not to overcook the cake, cooking just until the center is not jiggely not firm. It's going to hold up as it gets cold. 14/05/2003 I made it for a dinner, and it turned out perfectly. No cracks, the secret? Don't put the oven in the 350. It's best to make it at a lower temperature. I put in about 330 or more (and 55 minutes). Also, make sure to cool it in the oven before putting it in the refrigerator: too early and it will break. 03/06/2006 Ok, that's for sure a 5 star recipe! A few things. If you don't add your own flavor it can be very annoying. I added lemon extract, lemon juice and lemon zest. I served with mashed ras. I also left out all the spices for the crust. Another time I did this I used sugar cookies for the crust. That was wonderful! As for the cracks. Leave on the more for a few hours after turning off the oven. I never have cracks and I always follow that rule. Also, I had the oven at 340 and only cooked with the oven turned on for 30 min. Left it in the oven for another two hours. It will keep cooking in the heat just don't open the door! Great recipe! 26/12/2010 This was a good cheesecake. But the top part I give a lot to my taste. I read reviews about it cracking so I let the cheesecake cool in the oven. Literally, once it was done we went to a Christmas celebration and I didn't take it off until we got home (2 hours later)- no cracks!! I didn't mix the stuffing either. I used our mixer in the lowest setting all the time. The crust is fine. I agree with another review that stated that it is a distraction from tasting the taste of cheesecake. Next time I'm going to use a basic graham cookie crust. also looked at him browning at the top. I found an article about the cooking temperature. Apparently cheesecakes should be baked at 250-300 degrees. Next time I'll assit it at 300 degrees for about 80-90 minutes. Edit: I just did it Christmas yesterday. I cooked at 300 degrees for about 80 minutes and I had no brown top!! I left it in the oven to cool for 30 minutes, then I broke the door and left it for another 30 minutes. It was perfect. No cracks and I didn't go through the trouble of using a water bath. 31/08/2003 Great cheesecake! I'm on the Atkins diet, so I slightly modified this recipe. I use 1 1/2 cups of finely ground almonds in the food processor for the crust and replace the sugar with 3 packets of Splenda. I use the Atkins baking mixture in place of the flour in the filling and use 24 packets of Splenda in place of sugar. It's great and done so it has very few carbohydrates. 13/09/2005 I usually make my own cheesecake recipe but Decided to try this b/c that sound really good and is a 'tall' cheesecake. I haven't tasted it yet (still in the oven), but it smells like heaven. I don't normally use a water bath, but what I do to prevent cracking is put the springform pan on a very sturdy baking dish when cooking and never open the oven door. You can easily see it using the light switch, of course. When finished, turn off the oven and leave it there for an hour or leave the door open ajar. Always refrigerate cheesecake for at least a day or more for an optimal taste before serving. Never use 'shaken' cream cheese always buy the cream cheese 'block' which should always be softened. 28/08/2003 Being a cheesecake fanatic I found this recipe made a good cheesecake although it was not the best I've ever had. The cheesecake filling was rich and extremely heavy (still waiting for it to digest). This recipe was very easy to follow, although it made a lot of cheesecake stuffing, so I just made a second cheesecake to use the extras. To avoid cracking, be sure not to over-tap into your cheesecake mixture use a water bath while baking and baking at a lower temperature. After baking fresh cheesecake in the oven with the door open once the oven has cooled light cheesecake out to finish cooling. Once refrigerated refrigerate overnight. 24/07/2003 I have a bakery and I am always looking for good recipes. I made 3 of the cheesecakes on this page and people proved to test them they voted this 2nd in flavor. However, this cheesecake cracked very badly and as the appearance is important I will not do this again. 04/11/2012 I served this cheesecake for a time when it was very important to me that it worked. I studied some recipes before deciding on this one I chose because of the significant additions in heavy cream and sour cream. I'm not a big fan of heavy dry cheesecakes and the smooth, creamy texture I anticipated was exactly what it delivered. Because a basic cheesecake with a fresh raspberry sauce was what I planned I used a standard chocolate wafer crust instead of the seasoned version directed at the recipe. This cheesecake couldn't have me prouder. I in a water bath and even the seems condensation caused some water infiltration I I don't know how a cheesecake could have become better. I admit I was a little nervous about the large amounts of sour cream and heavy cream, but after making serve and eating this cheesecake I myself am convinced that it is the large amounts of sour cream and heavy cream that have made this cheesecake such an extraordinarily delicious success. Leigh calizen karendevi Scooby Doo Scott Burnette Jamieleigh514 Emma kel7298 Mrs. Dodson 10 of 65 Cheesecake Basic Jill 11 of 65 Cheesecake Basic Savannah Schleier 12 of 65 Cheesecake Basic Stephen Giannini 13 of 65 Cheesecake Basic Tamika 1 4 of 65 Cheesecake Basic Angela May Hardery 15 of 65 Basic Cheesecake Pamela Blodgett 16 of 65 Basic Cheesecake Scooby Doo 17 of 65 Cheesecake Basic Kelsie Bergquist 18 of 65 Cheesecake Basic Becky Cramer 19 of 6 5 Cheesecake Basic Mrs. Candle 20 of 65 Cheesecake Basic naples34102 Parts: 8-10Here is what you will need:Banana Bread Layer * 4 bananas (as ripe as possible)* 1/4 cup vegetable oil* 1/4 cup vegetable oil* 1 egg* 1/2 cup sugar* 1 teaspoon vanilla extract* 11/2 cups wheat flour* 1 teaspoon baking powder* 1 teaspoon baking soda* 1/4 teaspoon salt* 1 teaspoon CinnamonCheesecake Layer * 32 ounces cream cheese, softened* 1/2 cup sugar * 1 tablespoon vanilla extract* 1 cup milk * 1 tablespoon gelatin powderCaramel, to droon Here is what you will do:1. Preheat the oven to 350°F/180°C.2. In a large bowl, love the bananas with a fork. 3. Add oil, egg, vanilla and sugar. Stir until combined. 4.Add in flour, baking powder, baking soda, salt and cinnamon. Stir until combined. Do not mix too much.5.Pour the banana dough into a greased pan and roast for 30-40 minutes or until the top is set. 6. In a large bowl, add the softened cream cheese, sugar and vanilla. Beat until combined. 7. Microwave the milk until it is hot for about 2 minutes, and add the gelatin powder. 8. Stir quickly until the gelatin is dissolved, about 5 minutes.9. Pour the gelatin mixture over the cream cheese and beat again until smooth. 10. Pour the cheesecake mixture over the roasted banana bread and cool for 3 hours or overnight. 11. Dwell with caramel and enjoy! These bite-sized recipes prove that the more beautiful the dessert, the better the taste. 1 of 26 Save these ideas! Don't forget to save these decadent desserts. 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