



Curly's Revenge Cheesecake



RECIPE

Ingredients

Cheesecake, see recipe
 Curls Dark
 (de Boer Food L411-28)

Amounts

1 each
 1 tsp.

Preparation Method:

- Place Curls Dark atop of the whip topping bed as shown on image.
- Serve immediately.

RELATED RECIPE - Cheesecake

Ingredients

-CRUST:
 Unsalted butter, melted
 Graham cracker crumbs
 -FILLING:
 Granulated sugar
 Packages cream cheese, softened
 Heavy cream
 Eggs
 All-purpose flour
 Sour cream
 Vanilla

Amounts

1/4 cup
 1-1/2 cups
 1-1/2 cups
 (4) 8 oz.
 1/2 cup
 4
 1/4 cup
 1 cup
 1 tsp

Preparation Method:

- Preheat oven to 350F.
- Grease sides of a springform pan or use a 9-inch round pan, ungreased.
- CRUST: In a large bowl, combine butter and graham cracker crumbs. Press into bottom of pan and freeze.
- In a large mixing bowl, beat sugar and cream cheese on medium-high speed for 3 minutes.
- FILLING: Blend in cream. Add eggs, one at a time, mixing well after each egg is added.
- Mix in sour cream, flour and vanilla until smooth. Pour the filling batter over the crust.
- Bake for one hour in preheated oven. Turn oven off and let cake cool in oven for about 5 hours.
- Refrigerate for at least 4 hours before serving.



Curls Dark
 L411-28
 8.8 lb/case