



**FOR IMMEDIATE RELEASE:**

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## **NOTHING RIVALS A SLICE OF BUCKEYE CHEESECAKE ON GAMEDAY**

*Award-winning cheesecake will receive a winning score at any OSU-Michigan football celebration*

**COLUMBUS** – As Ohio State University (OSU) football fans plan their tailgates and parties this weekend for the most highly-anticipated game of the season, there is one treat that is sure to be a crowd-pleaser at any gathering: Ohio State Fair award-winning Buckeye Cheesecake.

“Buckeye Cheesecake is a fun and delicious dessert to celebrate Ohio State football,” said Jim Chakeres, executive vice president of the Ohio Poultry Association (OPA). “This dessert staple brings together both dairy and eggs, which are two of our state’s most important agricultural sectors.” Chakeres also said that the award-winning recipe will not only satisfy the sweet tooth of any OSU fan, but it also contains many essential nutrients.

Buckeye Cheesecake contains four Ohio eggs, with each providing 13 essential nutrients and only 75 calories. In addition, the cream cheese featured in this dessert is made from milk. One serving of milk includes nine essential nutrients including calcium, potassium, phosphorous, protein, Vitamin D, Vitamin A, Vitamin B<sub>12</sub>, Riboflavin and Niacin.

Ohio ranks second in the nation in egg production, just behind Iowa. The state produces more than seven billion eggs annually. Ohio is 10<sup>th</sup> in the nation for turkey production and produces nearly 328 million pounds of Ohio chicken for sale every year. According to the American Dairy Association Mideast, Ohio’s dairy industry has gross receipts of more than \$700 million, and the state is home to 270,000 dairy cows that produce 590 million gallons of milk each year, ranking Ohio 11<sup>th</sup> nationally in the amount of milk produced and seventh in total cheese production.

For more information about Ohio poultry and for more delicious recipes, visit the OPA Web site at [www.ohiopoultry.org](http://www.ohiopoultry.org).

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*-Recipe follows on next page-*

## **Buckeye Cheesecake**

*(Makes 10 to 12 servings)*

*1 (8x8-inch pan size) package brownie mix  
3 (8-ounce) packages cream cheese, softened  
1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)  
1 (10-ounce) package peanut butter chips, melted  
4 OHIO eggs  
2 teaspoons vanilla extract  
1 cup semi-sweet chocolate chips  
2 tablespoons butter-flavored shortening*

*Preheat oven to 350°. Prepare brownie mix according to package directions. Spoon batter in 9-inch springform pan. Bake 20 minutes. Cool. Reduce oven temperature to 325°.*

*In large bowl, beat cream cheese until fluffy. Gradually beat in milk. Add chips, eggs and vanilla; mix well. Pour filling over baked brownie. Place pan in a large baking pan with 1-inch hot water (keeps brownie from overbaking).*

*Bake 50 to 55 minutes or until center is almost set. Turn oven off; remove baking pan with water. Let cheesecake cool in oven 30 minutes. Remove cheesecake from oven; chill 1 hour. Remove side from springform pan. In small saucepan, melt chips with shortening; stir until smooth. Spread chocolate glaze over top and sides of cheesecake. Chill 3 hours. Garnish as desired.*

**For more information, contact Hinda Mitchell or Diane Hurd at 614/224-0600 or visit the OPA Web site at [www.ohiopoultry.org](http://www.ohiopoultry.org). A high-resolution photo of the cheesecake also is available upon request.**

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