

## CHAMPION CHEESECAKES:

RECIPES FOR EVERY SEASON





### DEAR CHEESECAKE LOVER,

On behalf of the Ohio Poultry Association and the American Dairy Association & Dairy Council Mid East, we are pleased to offer *Champion Cheesecakes: Recipes for Every Season.* 

We know you'll enjoy making – and eating – these delicious cheesecakes, all based on award-winning Ohio State Fair recipes.

As a bonus, you'll be supporting two of Ohio's most important agricultural sectors: our egg and dairy industries.

Egg and dairy farmers employ thousands of Ohioans and pump millions of dollars into Ohio's economy. They provide nutritious, protein-packed foods that serve as the foundation for healthy diets in Ohio and around the world.

Together, they are building strong Americans – and delighting their palates. Enjoy.

Sincerely,

Ohio's egg and dairy producers

Egg protein is of such high quality, it is used as the standard by which all other protein sources are compared. Eggs have a protein value of 94 percent, compared to fish at 76 percent and beef at 74 percent.



APPLE STREUSEL CHEESECAKE

# APPLE STREUSEL CHEESECAKE

DID YOU KNOW?

Dairy foods have always been, and will continue to be, critical to good health.



1 cup butter (1/2 cup, softened)

1/4 cup confectioners' sugar

1 1/2 cups all-purpose flour, divided

1/3 cup quick-cooking oats

1/4 teaspoon salt

4 OHIO eggs

1 cup granulated sugar

1 1/2 teaspoons vanilla extract

3 (8-ounce) packages cream cheese, softened

1 cup light brown sugar

1 large tart apple, peeled and chopped

1 cup chopped pecans

Preheat oven to 375°. In mixing bowl, combine 1/2 cup softened butter and confectioners' sugar; mix well. Stir in 1 cup flour, oats and salt; mix until crumbly. Pat crust mixture into 9-inch springform pan; prick with fork. Bake 10 minutes or until lightly browned. Cool. Lower the oven temperature to 350° degrees.

In small bowl, beat eggs until light. Gradually add granulated sugar and vanilla. In large bowl, beat cream cheese until fluffy. Gradually add egg mixture; mix well. Do not overbeat.

In bowl, combine remaining 1/2 cup flour and brown sugar for streusel topping. Cut in 1/2 cup butter until crumbly. Arrange apples over crust; top with nuts. Sprinkle with half of streusel mixture. Spoon filling over streusel. Top with remaining streusel mixture. Bake 50 to 55 minutes or until set. Gently loosen the side of the cheesecake from the pan. Cool completely. Chill 4 hours. Garnish with apple slices and chopped pecans.

Dairy's role in a healthy diet has long been established by the nutrition and science community. Scientific research continues to reveal that milk provides a good source of 9 essential nutrients that may help combat osteoporosis, breast and colon cancer, obesity and hypertension.



## BUCKEYE CHEESECAKE

### BUCKEYE CHEESECAKE

#### DID YOU KNOW?

Ohio chickens produce more than seven billion eggs each year (about 608 million dozen) with an estimated retail value of more than \$600 million.



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.

Milk and dairy foods are subject to extensive and rigorous safety, quality and sanitation tests before ever reaching the grocery store. From the farm to the grocery store, milk is never touched by human hands.



CHOCOLATE ORANGE CHEESECAKE

# CHOCOLATE ORANGE CHEESECAKE

**DID YOU KNOW?** 

The American Heart Association, which used to recommend limits on egg consumption, no longer makes recommendations about how many eggs can be eaten per week.



1 1/2 cups chocolate graham cracker crumbs or crème-filled chocolate sandwich cookie crumbs

1 1/4 cups sugar, divided

1/4 cup all-purpose flour, divided

1/4 cup butter, melted

3 (8-ounce) packages cream cheese, softened

4 OHIO eggs

1 1/2 teaspoons grated orange peel

1 teaspoon vanilla extract

1/3 cup orange marmalade, melted

1/4 cup semi-sweet chocolate chips

1/2 teaspoon shortening

Preheat oven to 350°. In bowl, combine crumbs, 1/4 cup sugar and 2 tablespoons flour. Stir in melted butter. Press firmly on bottom and up side of 9-inch springform pan. Bake 8 minutes. Cool.

In large bowl, beat cream cheese and remaining 1 cup sugar and 2 tablespoons flour until smooth. Add eggs, one at a time, grated orange peel, and vanilla; mix just until blended. Pour filling over crust. Place in a shallow baking pan; bake 45 to 50 minutes or until center is almost set. Run a knife around the outside edge of the springform pan; cool 15 minutes and remove the springform pan collar. Cool an additional 30 minutes, then cover and chill.

Before serving, spread melted marmalade over top of cheesecake. In small saucepan, melt chocolate chips and shortening. Drizzle chocolate over top of cheesecake. Garnish with orange curls.

Smile and Say "Cheesecake!" **Recipe Contest** August 5, 2005

Best of Show: Mary Lou Richards, Findlay, Ohio



**BEST OF SHOW 2005 OHIO STATE FAIR** 

CHOCOLATE RASPBERRY CHEESECAKE

# CHOCOLATE RASPBERRY CHEESECAKE

### BEST OF SHOW 2005 OHIO STATE FAIR



1 1/2 cups finely crushed chocolate wafers

1/4 cup confectioners' sugar

1/3 cup butter, melted

1 cup frozen raspberries, defrosted

1 tablespoon granulated sugar

3 (8-ounce) packages cream cheese, softened

1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)

4 OHIO eggs

1 tablespoon cornstarch

1 teaspoon vanilla

1 cup semi-sweet chocolate chips, melted and cooled

Fresh mint leaves, whipped cream and fresh raspberries

1/2 cup chocolate chips, melted

Preheat oven to 350°. In a small bowl, combine crumbs and confectioners' sugar; stir in melted butter. Press mixture on bottom of 9-inch springform pan. Set aside. Combine raspberries and sugar; set aside.

In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Add eggs, one at a time, cornstarch and vanilla; mix well. Be careful not to overbeat. Divide batter in half; stir 1 cup of the melted chocolate into one-half of the batter. Pour over crust.

Gently stir raspberry mixture into remaining batter. Spoon the raspberry batter over the chocolate batter, beginning on the outer edge, working into the center. Place pan in a shallow baking pan.

Bake 50 minutes or until the center appears nearly set when the pan is gently shakened. Cool 15 to 20 minutes; gently loosen the side of the cheesecake from the pan. Cool completely before removing the springform pan.

Cover; chill 4 hours or overnight. Drizzle with additional melted chocolate chips and garnish with whipped cream and fresh raspberries.

Eggs contain essential nutrients, including lutein, a deep-yellow pigment found in yolks that, research shows, protects against macular degeneration, a major cause of blindness. Another egg nutrient, choline, has been shown to aid fetal brain development, prompting pregnant women and breastfeeding mothers to include eggs in their diets.



KEY LIME CHEESECAKE

### KEY LIME CHEESECAKE

#### **DID YOU KNOW?**

By enjoying your 3-A-Day™ of Dairy everyday - three servings of milk, cheese or yogurt - you are working to help build stronger bones and a better body.



1 1/2 cups graham cracker crumbs

1/2 cup finely chopped pecans

1/4 cup butter, melted

1 1/4 cups sugar

3 (8-ounce) packages cream cheese, softened

1 cup sour cream

3 tablespoons flour

5 OHIO eggs

1/2 cup Key Lime juice

1 teaspoon vanilla extract

2 Key Limes, cut into quarters

Mint leaves

Preheat oven to 375°. Combine crumbs, nuts, melted butter and 1/4 cup sugar; press firmly on bottom and side of a 9-inch springform pan. Bake 8 minutes. Cool.

In large bowl, beat cream cheese and remaining 1 cup sugar until smooth. Add sour cream, flour and eggs one at a time, beating well after each addition. Stir in lime juice and vanilla; mix well. Pour over crust. Reduce oven temperature to 325°; bake 50 to 55 minutes or until center is set. Cool. Chill 4 hours. Garnish with limes and mint leaves.

When making your cheesecakes, the dairy case has something for everyone - from fatfree to the premium varieties. Families can choose dairy products to meet their taste and nutritional goals.



(MAKE 16 SERVINGS)

# SAVORY MEDITERRANEAN CHEESECAKE

**DID YOU KNOW?** 

Eggs not only have zero carbs, they also provide the essential amino acids in a highly digestible form.



1 (5 1/2-ounce) box seasoned croutons, crushed

1/4 cup butter, melted

2 cups goat cheese, softened

1 (8 ounce) package cream cheese, softened

4 OHIO eggs, beaten

1/4 cup cornstarch

1/2 cup sour cream

1/2 cup finely chopped onions

1/2 cup finely chopped red bell pepper

1 (7 1/2-ounce) can marinated artichoke hearts, drained and chopped

1/2 cup prepared tomato pesto

1 (2 1/4-ounce) can sliced black olives

2 garlic cloves, finely chopped

1 teaspoon oregano

1/2 to 1 teaspoon crushed red pepper flakes

1/2 cup feta cheese crumbles

Preheat oven to 350°. In medium bowl, combine croutons and melted butter. Press firmly on bottom and side of a greased 9-inch springform pan. Bake 8 to 10 minutes.

In large bowl, beat goat cheese and cream cheese until smooth. Stir in eggs, one at a time, and cornstarch; mix until smooth. Stir in sour cream, onions, red pepper, artichokes, tomato pesto, 2 tablespoons black olives, garlic, oregano and red pepper flakes; mix well. Pour into crust. Top with feta cheese crumbles and remaining olives. Bake 45 to 50 minutes or until set. Run a knife around the outside edge of the pan to loosen. Cool 30 minutes and serve, or chill completely. Garnish as desired.

Brought to you by Ohio's poultry, egg and dairy farmers. As your neighbors, we are committed to our communities and their quality of life. As stewards of the environment, we work to protect our land, air, water and animals. As producers of highly nutritious, protein-rich foods, we contribute to an affordable, abundant food supply. Together, we are partners in Ohio's economy and in the well-being of all Ohioans.





Ohio Poultry Association 5930 Sharon Woods Boulevard Columbus, OH 43229 614-882-6111 www.ohiopoultry.org



American Dairy Association & Dairy Council Mid East 5950 Sharon Woods Blvd Columbus, Ohio 43229 614-890-1800

www.drink-milk.com