



Strawberry Cheesecake

*Recipe By:*Kathy Higgins

"This creamy strawberry cheesecake is perfect for any special occasion! You have to bake the cake and let it cool for an hour, then chill it in the refrigerator for at least 4 hours prior to serving."

Ingredients

- 1 1/4 cups graham cracker crumbs
 - 1/4 cup white sugar
 - 2 teaspoons ground cinnamon
 - 1/3 cup butter, melted
 - 2 (10 ounce) packages frozen sweetened sliced strawberries, thawed and drained
 - 1 tablespoon cornstarch
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- 3 (8 ounce) packages cream cheese, softened
 - 1 (14 ounce) can sweetened condensed milk
 - 1/4 cup lemon juice
 - 1/2 teaspoon vanilla extract
 - 3 eggs
 - 1 tablespoon water (optional)

Directions

1. Combine graham cracker crumbs, sugar, cinnamon, and butter in a bowl. Press onto the bottom of an ungreased 9-inch springform pan. Refrigerate for 30 minutes.
2. Preheat oven to 300 degrees F (150 degrees C).
3. Place strawberries and cornstarch into a blender. Cover and puree until smooth. Pour strawberry sauce into a saucepan.
4. Bring to a boil over high heat. Boil and stir until sauce is thick and shiny, about 2 minutes. Set aside 1/3 cup strawberry sauce; cool. Cover and refrigerate remaining sauce for serving.
5. Beat cream cheese in a mixing bowl with an electric mixer until light and fluffy; gradually beat in condensed milk. Mix in lemon juice and vanilla extract, then beat in eggs on low speed until just combined. Pour half of cream cheese mixture over crust; drop half of reserved strawberry sauce by 1/2 teaspoonfuls on cream cheese layer. Carefully spoon remaining cream cheese mixture over sauce; drop remaining strawberry sauce by 1/2 teaspoonfuls on top. Cut through top layer only with a knife to swirl strawberry sauce.
6. Bake in preheated oven until center is almost set, 45 to 50 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Serve reserved strawberry sauce with cheesecake. If the sauce is too thick, stir in water.