

Red Velvet Cheesecake

February 22, 2023

Serves 12 - 14



Ingredients:

- 1 1/2 cups chocolate graham cracker crumbs
- 1/4 cup butter, melted
- 1 tablespoon granulated sugar
- 3 (8 ounce) packages cream cheese, softened
- 1 1/2 cups granulated sugar
- 4 large eggs, lightly beaten
- 3 tablespoons unsweetened cocoa
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 1 teaspoon distilled white vinegar
- 1 (1 ounce) bottles red food coloring
- 1 (3 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Directions:

Stir together graham cracker crumbs, melted butter and 1 tablespoon granulated sugar; press mixture into the bottom of a 9 inch spring-form pan.

Beat 3 (8 ounce) packages cream cheese and 1 1/2 cups granulated sugar at medium-low speed with electric mixer for 1 minute. Add eggs and next 6 ingredients, mixing until just fully combined. Pour batter into prepared crust.

Bake 325 for 10 minutes. Reduce heat to 300 and bake for 1 hour 15 minutes or until center is firm. Run a knife along outer edge of cheesecake. Turn oven off. Let cheesecake stand in oven for 30 minutes.

Remove from oven and cool in pan on a wire rack for 30 minutes. Cover and chill 8 hours.

Beat 1 (3 ounce) package cream cheese and 1/4 cup butter at medium speed in mixer until smooth; gradually add powdered sugar and vanilla, beating until smooth. Spread evenly over cheesecake.

Remove from spring-form pan. Garnish, if desired.