



**Blintzapalooza 2016
Cheesecake Competition Winning Recipes
March 20, 2016**

Temple Beth Hatfiloh – Olympia, WA 98501

As judged by US Congressman Denny Heck, Olympia City Council Member Jessica Bateman, and Olympia baker Mohamed El-Sokkary

**Stephanie Ross – 1st place
Lemon Sour Cream Cheesecake with Raspberry Swirl**

Coconut Graham Crust:

2 cups graham cracker crumbs

5 tablespoons melted butter

3 tablespoons melted coconut oil

3 tablespoons sugar

Preheat oven to 325°. In a small bowl, combine cracker crumbs, butter, oil and sugar. Press onto bottom and 2 in. up sides of a greased 9-in. spring form pan. Place pan on a baking sheet. Bake 8 minutes. Let cool to room temperature.

Lemon Cheesecake Filling:

3 (8 oz.) packages cream cheese

4 large eggs

1 cup sugar

2 Meyer lemons (or 4 medium lemons), zest removed and 1/4 cup juice reserved

1/4 cup margarita mix

1 (16 oz.) carton sour cream

1/4 cup sugar

1/4 cup seedless raspberry puree

Reduce oven to 350. In a mixing bowl, place cream cheese and beat with an electric mixer until fluffy. Add eggs one at a time, mixing well after each addition. Add 1 cup sugar and mix well. Add 1/2 of the zest to the cheesecake batter, reserving the remainder. Add 1/4 cup of the juice

and margarita mix to the batter, and continue to mix. Pour batter into prepared crumb crust. Place pan on baking sheet and bake at 350 for 45 minutes or until cake is just set in center. Remove cake from oven but do not turn off oven. Whisk together sour cream, ¼ cup sugar and remaining lemon zest. Spoon mixture onto the cheesecake and spread. Spoon, or using a piping bag, drizzle raspberry puree over top. With a wooden skewer, marble puree across surface. Return the cake to the oven and bake for 10 additional minutes. Remove cheesecake from oven and let cool to room temperature. Refrigerate overnight.

This recipe is an adaptation of the Three Cities of Spain cheesecake from *Gourmet Magazine*.

Beth Dubey – 2nd Place
Blueberry Torte (Cheesecake)

2 C crushed graham crackers

1 ½ C sugar (divided)

2/3 C butter, melted

3 8-oz packages cream cheese (at room temperature)

4 eggs

2 ½ tsp grated lemon rind (divided)

1 pint blueberries

¼ C water

1 tsp. cornstarch, mixed with 2 T water

Preheat oven to 350°. Grease a 9-inch springform pan. Mix crumbs, ½ C sugar and melted butter. Press crumbs over bottom and partway up sides of pan. Beat cheese. Beat in remaining sugar, eggs, and 2 tsp. lemon rind. Pour mixture into pan. Bake 35 minutes. Cool. Chill overnight. (Or freeze here.)

Combine berries, water, cornstarch and remaining grated rind. Simmer a minute. Cool, spread over torte.

Roberta Berger – 3rd place
Oh Well Cheesecake

This is a No Bake

Crust:

15 Gingersnap cookies
18 Lemon Crisp cookies
1/4 cup butter, melted
1/2 Tbsp granulated sugar
3/4 cup Raspberry Preserves

Filling:

2 8 oz. packages cream cheese softened
1/2 cup sour cream
3/4 cup cold heavy whipping cream
1 cup powdered sugar
1 tsp pure vanilla extract
1/8 cup fresh lemon juice
1 tsp Raspberry Preserves

In a Food Processor blend cookies. Put in a bowl and add melted butter and granulated sugar. Pat down in a spring form pan on the bottom and about an inch or two up the sides. Put in the refrigerator until filling is made. Put Raspberry Preserves in a small pot and warm until loose. Strain the seeds out and let cool. After the crust comes out of the refrigerator spread a thin layer of the Raspberry Preserves over the crust. For the filling blend with a mixer the cream cheese, powdered sugar and vanilla for about 2-3 minutes. Add the sour cream, heavy cream, lemon juice and a tsp of the Raspberry Preserves and blend about 3 minutes. Pour filling onto the crust and layer of the preserves. Refrigerate cheesecake for at least 4 hours or overnight. Use a 9 ½ inch spring form.

Heidi Mandler-Huff and Jeremy Huff – Honorable Mention Blueberry White Chocolate Cheesecake

Preheat the oven to 325 degrees F.

For the crust:

In a mixing bowl, 1 stick of melted butter with about 2 cups of crushed Oreos. Pour the mixture into a greased spring form pan and press the crumbs down into the base and partly up the sides. Set aside.

For the blueberry sauce:

Add 1 pint blueberries to a small saucepan, add about ¾ cup sugar and a sprinkle of nutmeg and cinnamon. In a separate bowl, mix 2 tablespoons corn starch into ½ cup water. Stir until mixed. Pour corn starch and water mixture into the saucepan and heat on med-high while stirring continuously and smashing the blueberries with your stirring instrument until it starts to boil. Take off heat and continue stirring. Add more corn starch and water if needed to thicken the sauce up. Set aside.

For the filling:

In the bowl of an electric mixer, beat 2 8-oz blocks of cream cheese on med-high speed until it looks whipped with no lumps, scraping down the sides and bottom of the bowl periodically. Add 3 eggs, 1 at a time, and continue to beat slowly until combined making sure that there are no lumps. Gradually add 1 cup of sugar, and beat until creamy, for 1 to 2 minutes.

Add 1-pint sour cream, and a dash of vanilla extract. The batter should be well-mixed but not overbeaten. Pour the filling into the crust-lined pan and smooth the top with a spatula.

With a spoon, drizzle blueberry sauce over the top of batter, and drizzle Torani white chocolate sauce over the batter as well. With a butter knife draw the sauces through the batter gently until swirled.

Set the cheesecake pan in a fairly deep pan, and fill pan up with hot water until about halfway up the sides of cheesecake pan. Bake on middle rack for 45 minutes. The cheesecake should still jiggle (it will firm up later), so be careful not to overcook. Turn oven off, keeping cheesecake inside oven with the oven door shut. Let it sit and cool in the turned off oven for about 30-45 minutes.

Take the cheesecake pan out of the water bath, and chill in refrigerator overnight.