



Red Velvet Cheesecake

Adapted from *Just American Desserts*



Ingredients



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|--|--------------------------------|---|
| Graham Cracker Crust: | • 1 1/2 cup sugar | • 2 Tbsp. beet powder or 2 oz. of red food coloring |
| • 1 1/2 cups chocolate graham cracker crumbs | • 4 large eggs, lightly beaten | Frosting: |
| • 1/4 cup butter | • 3 Tbsp. unsweetened Cocoa | • 1/2 –8 oz. package of cream cheese, softened |
| • 1 Tbsp. sugar | • 1 cup sour cream | • 1/4 cup butter, softened |
| Cheese Cake: | • 1/2 cup buttermilk | • 2 cups powdered sugar |
| • 3 -8 oz. packages of cream cheese | • 2 tsp. Vanilla | • 1 tsp. vanilla |



Directions



1. Stir together graham cracker crumbs, melted butter and sugar; press into bottom of 9-inch springform pan.
2. Cream the cheese with the sugar for about 1 minute.
3. Add the eggs, mix and then add the next 5 ingredients and blend on low until it is combined. Pour into the springform pan.
4. Bake at 250° for 2 hours and 30 minutes or until the center is firm. Run the knife around outer edge of cheesecake, turn off oven. Let cheesecake stand in over for about 30 minutes. Cover and chill overnight or at least 8 hours.
5. For the frosting cream the cream cheese, butter with mixer until smooth and gradually add the sugar and vanilla.

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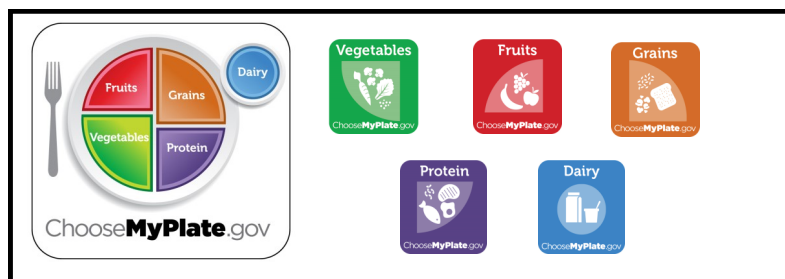
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