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## Crème de Menthe Cheesecake

- 2 cups finely crushed chocolate wafers (about 38 cookies)
- ½ cup butter *or* margarine, melted
- 2 8-ounce packages cream cheese, softened
- 1 cup sugar
- ⅓ cup green crème de menthe
- 3 eggs
- 3 8-ounce cartons dairy sour cream
- 4 squares (4 ounces) semisweet chocolate
- ½ cup dairy sour cream

For the crust, combine the crushed chocolate wafers and melted butter or margarine. Stir till well combined. Press the chocolate crumb mixture onto the bottom and 2 inches up the sides of a 9-inch springform pan or 2½ inches up the sides of an 8-inch springform pan.

For the filling, in a large mixer bowl beat together cream cheese, sugar, and crème de menthe just till smooth. Add eggs; beat on low speed of electric mixer just till combined. *Do not overbeat.* Stir in the 3 cartons sour cream. Turn into prepared crust. Bake in a 375° oven for 55 to 60 minutes for the 9-inch cheesecake, or about 65 minutes for the 8-inch cheesecake, or till a knife inserted near the center comes out almost clean. Cool on a wire rack. While cheesecake is cooling, melt chocolate (see instructions on page 4); cool for 5 minutes. Stir the ½ cup sour cream into melted chocolate. Spread over warm cheesecake. Chill for 4 to 5 hours. Before serving, use a knife or a narrow metal spatula to carefully loosen sides of cheesecake from springform pan. Remove the sides of the springform pan. Makes 12 servings.

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## Chocolate-Covered Marble Cheesecake

*A hint of orange makes this marbled dessert extra special—*

- 1½ cups finely crushed vanilla wafers (about 33 cookies)
- ⅓ cup butter *or* margarine, melted
- 2 squares (2 ounces) semisweet chocolate
- 2 8-ounce packages cream cheese, softened
- 1 cup cream-style cottage cheese, drained
- ¼ cup milk
- 1 teaspoon finely shredded orange peel
- 1 teaspoon vanilla
- 1 cup sugar
- 2 tablespoons all-purpose flour
- ⅛ teaspoon salt
- 2 eggs
- 1 egg yolk
- 4 squares (4 ounces) semisweet chocolate
- 4 teaspoons shortening
- Halved orange slices *or* mandarin oranges (optional)
- Finely shredded orange peel (optional)

For the crust, combine the crushed wafers and melted butter or margarine. Stir till well combined. Press crumb mixture onto the bottom and 1¾ inches up the sides of an 8-inch springform pan.

For the filling, melt the 2 squares semisweet chocolate (see instructions on page 4); cool. In a large mixer bowl beat together cream cheese, cottage cheese, milk, 1 teaspoon orange peel, and vanilla till well combined. Stir together the 1 cup sugar, flour, and salt; gradually beat into cheese mixture. Add the 2 eggs and egg yolk all at once; beat on low speed of electric mixer just till combined. *Do not overbeat.* Transfer *half* of the cheese mixture (about 2 cups) to another bowl. To the remaining mixture, stir in the melted chocolate till well combined. Spoon filling into the prepared crust, alternating light and dark mixtures. Using a narrow spatula, swirl gently through the filling to marble. Bake in a 450° oven for 10 minutes. Reduce heat to 300°; bake about 40 minutes more or till a knife inserted near center comes out almost clean. Cool on a wire rack. While cheesecake is cooling, melt together the 4 squares semisweet chocolate and shortening. Spread over warm cheesecake. Chill 4 to 5 hours. Before serving, use a knife or a narrow metal spatula to carefully loosen sides of cheesecake from springform pan. Remove the sides of the springform pan. Garnish cheesecake with a ring of halved orange slices or mandarin oranges and finely shredded orange peel, if desired. Makes 12 servings.

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*Pictured opposite: Crème de Menthe Cheesecake*