

Chocolate Cheesecake Covered Strawberries

a Lacey original

For the cheesecake:

2 sleeves cinnamon graham crackers, finely crushed
1/2 stick of butter, melted
4 (8 oz) packages cream cheese, softened
1 cup sugar
1 cup sour cream
3 Tbsp. Flour
1 Tbsp. Vanilla
4 eggs

Pre-heat oven to 325 degrees.

Mix together the crushed graham crackers and the butter until moistened. Press into a 9X13 pan. Refrigerate until ready to use.

Beat the cream cheese and sugar until blended. Add the sour cream, vanilla, and flour; mix well. Add eggs one at a time until fully incorporated. Pour over the graham cracker crust.

Bake for 45 minutes or until center is almost set. Let cool. Refrigerate 4 hours or overnight.

This cheesecake recipe is my favorite. I found it on Kraftfoods.com a couple of years ago. It calls for you to bake it in a 9X 13 pan but I have used a springform pan and it always comes out beautifully.

How to cover the strawberries:

2 containers of strawberries, washed and dried

Take the cheesecake and put it in a bowl. Crumble it up. Using clean hands take some of the cheesecake and start molding it around the strawberry. Keep doing that until the strawberry is covered 3/4 of the way up. You want some of the strawberry to show and you don't want to cover the leaves. Repeat until all the strawberries are covered. Place them on a baking sheet covered with wax paper or a silicone mat and put them in the freezer for about an hour.

How to dip the strawberries:

2 packages milk chocolate chips
2 Tbsp. vegetable oil

Place one package of the chips and one Tbsp. oil in a microwave safe bowl. Microwave in 30 second intervals, mixing after each interval until chocolate is melted and smooth. Take the strawberries out of the freezer. Dip each strawberry in chocolate. It's okay to leave a little of the cheesecake showing at the top. Place back on pan. Repeat until half of the strawberries are covered. Place back in freezer and melt the remaining chips and oil using a different bowl if necessary. Dip the rest of the strawberries. Store in the refrigerator.

From Lacey at www.laceywithlove.blogspot.com