



# Recipe for: Red Velvet Cheesecake

This is a Southern Living recipe and is great for Christmas parties because of the red and white colors. Serves 8-10.

Prep time: 20 minutes, Bake: 1 hour, 25 minutes, Stand: 1 hour,

Chill: 8 hours

## Cheesecake

1 1/2 cups chocolate graham cracker crumbs

1/ cup butter, melted

1 T. granulated sugar

3 (8-ounce) packages cream cheese, softened

1 1/2 cups granulated sugar

4 large eggs, lightly beaten

3 T. unsweetened cocoa

1 cup sour cream

1/2 cup whole buttermilk

2 t. vanilla extract

1 t. distilled white vinegar

2 (1-ounce) bottles red food coloring

## Icing:

1 (3-ounce) package cream cheese, softened

1/4 cup butter, softened

2 cups powdered sugar

1 t. vanilla extract

Garnish (optional): fresh mint springs

**Submitted by**

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

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

**Bake** at 325 for 10 minutes; reduce heat to 300, and bake for 1 hour and 15 minutes or until center is firm. Run knife along outer edge of cheesecake. Turn oven off. Let cheesecake stand in oven 30 minutes. Cover and chill 8 hours.

## **ICING:**

**Beat** 1 (3-ounce) package cream cheese and 1/4 cup butter at medium speed with an electric mixer until smooth; gradually add powdered sugar and vanilla, beating until smooth. Spread evenly over top of cheesecake. Remove sides of springform pan. Garnish, if desired.