

Strawberry Swirl Cheesecake

Ingredients:

1 1/2 cups (20 squares) graham cracker crumbs
1/4 cup sugar
1/3 cup butter or margarine, melted
2 (10 ounce) packages frozen sweetened strawberries, thawed
(I bought the unsweetened ones from a natural grocery store that worked out just great)
1 Tablespoon cornstarch
2 (8 ounce) packages cream cheese, softened
3/4 can (14 ounce) can sweetened condensed milk
1/8 cup lemon juice
2 eggs
1 Tablespoon water

Direction:

Combine graham crumbs cracker crumbs, sugar and butter. Press into the bottom and up the sides of a 9 1/2 inch pie plate. Refrigerate for 30 minutes. In a blender or food processor (I used the food processor), combine strawberries and cornstarch, cover and process until smooth. Pour into a saucepan, bring to a boil. Boil and stir for 2 minutes. Set aside 1/3 cup of the strawberry sauce, cool. Transfer the remainder sauce into a glass bowl, cover and refrigerate for later serving. In a mixing bowl, beat cream cheese until light and fluffy. Gradually beat in the condensed milk. Add lemon juice, mix well. Add eggs, beat at low speed just until combined. Pour half of the cheese mixture into the crust; drop half of the reserved and cooled strawberry mixture by 1/2 teaspoon all over the cream cheese layer. Carefully spoon the remaining cream cheese mixture over sauce. Drop remaining strawberry sauce by 1/2 teaspoon on top. With a knife, cut through top layer only and swirl strawberry sauce. It sounds maybe a little difficult, but it is quite easy! Assemble the Miracle Baker (no greasing necessary) and insert the assembled Miracle Baker into the swirled cheesecake.

Bake at 300 degrees F for 45-50 minutes (I baked it for 45 minutes, so check after 45 minutes in your oven) or until almost set. Cool on a wire rack for 10 or 15 minutes. Run carefully a paring knife along the walls and into the corners of the Miracle baker, wiping sometimes the paring knife with a somewhat wet paper towel before the next "run".

Carefully lift the Miracle Baker out of the cheesecake. Refrigerate over night.

Thin chilled strawberry sauce with the 1 tablespoon of water if desired and serve with the cheesecake.

This cheesecake is also delicious with a chocolate crumb crust. When you have some left over or you made this just for two people, this cheesecake freezes very well. Because it is baked with the Miracle Baker already in serving pieces, one or two pieces are very easily removed while the remainder cheesecake can be kept frozen for later consumption. At a later date you can again easily remove one or two pieces.

Enjoy!