



MARBLED SWEETPOTATO CHEESE CAKE

Author:



No Description available

Ingredients

2 cups finely crushed graham crackers
3/4 cup finely chopped walnuts or pecans
1/2 cup butter, melted
1/2 cup butter, melted
4 8-oz. pkg. cream cheese, softened
1 1/2 cups sugar
2 cups mashed, cooked sweetpotatoes
1 1/2 teaspoon ground cinnamon
1 teaspoon vanilla
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/8 teaspoon ground cloves
4 eggs
1 ounce semisweet chocolate, melted and cooled

Preparation

For crust, combine crushed crackers and chopped nuts. Stir in melted butter. Press mixture onto bottom and about 2 inches up the sides of a 10-inch springform pan; set aside.

For filling beat cream cheese and sugar with electric mixer on medium speed until combined. Add sweetpotatoes, cinnamon, vanilla, nutmeg, ginger, salt, and cloves. Beat well. Add eggs all at once. Beat on low speed just until combined.

Remove 1/2 cup filling; stir in melted chocolate. Gently pour plain filling into springform pan. Drop small spoonfuls of chocolate mixture onto filling. Use a spatula to gently swirl batters

Place pan in a shallow baking pan on oven rack. Bake in a 375-degree F. oven about 40 minutes or until center of cheesecake appears nearly set when shaken. Cool in pan on wire rack for 15 minutes. Use a small metal spatula to loosen from side of pan. Cool 30 minutes more. Remove side of pan. Cool completely. Chill in refrigerator for at least 6 hours.



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<http://www.ncsweetpotatoes.com>

Notes

Serves 16

Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	