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▶▶ June 2015 ◀◀

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## **White Chocolate Cheesecake**

### **CRUST:**

- 1-1/2 Cups chocolate wafer crumbs
- 1/3 Cup butter, melted

### **FILLING:**

- 8 Ounces white chocolate
- 1 Pound cream cheese
- 1/2 Cup granulated sugar
- 3 Eggs
- 1 Cup sour cream
- 1 Tsp. grated orange rind
- 1 Tsp. vanilla

### **TOPPING:**

- 1 Cup sour cream
- 1 Tbsp. granulated sugar
- 1/2 Tsp. vanilla

(Garnish: Chocolate curls & 1 tablespoon icing sugar)

- 1) Crust: In bowl, combine wafer crumbs with butter; press into 9-inch spring form pan.  
Filling: In top of double boiler over hot, not boiling, water, melt white chocolate; let cool for 5 minutes.
- 2) Meanwhile, in large bowl, beat cream cheese with sugar until light. Beat in eggs, 1 at a time.
- 3) Beat in white chocolate, sour cream, orange rind and vanilla.
- 4) Pour over crust; bake in 350F oven for 40 to 45 minutes or until just set.
- 5) Topping: Combine sour cream, sugar and vanilla; spread over hot cake and return to oven for 3 to 5 minutes or until set. Immediately run knife around edge of cake to loosen.
- 6) Let cool completely.
- 7) Garnish: Mound chocolate curls over cake; dust lightly with icing sugar. Chill.

Makes 10 to 12 servings