

Not Just Cheesecakes!

Look What You can Make with a Springform Pan



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We hope you enjoy the following recipes. You will find a sampling of recipes including those for cheesecakes, coffeecake, a flourless cake and even a casserole.

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Easy Flourless Chocolate Cake

No wonder fine restaurants serve flourless chocolate cake. It's dense, moist, chocolaty, and incredibly good.

With only four ingredients and three steps, this is an easy flourless cake. And it's scrumptious—perfect to make for your sweetheart. As with other flourless chocolate cakes, this is dense and chocolaty.

A simple dusting of powdered sugar makes this cake elegant. Drizzle it with raspberry sauce, raspberry chocolate sauce, or chocolate sauce. (A recipe for raspberry sauce follows.) Finally add a scoop of vanilla ice cream or a dollop of whipped cream.



Be sure and use good quality, dark cocoa. We use Ramstadt-Breda Dark Cocoa which has three times the cocoa butter of most national brands. This will not be the same with ordinary cocoa.

8 large eggs
1 cup rich, dark cocoa, Ramstadt-Breda or equal
1/2 cup butter, melted and cooled slightly
1 1/4 cups granulated sugar

Preheat the oven to 325 degrees.

1. In your stand-type mixer and with the whip attachment beat the eggs for three minutes at medium speed, until they are bubbly and lighter colored. While the eggs are beating, melt the butter and measure the other ingredients. Measure the cocoa by spooning cocoa into a cup—do not compress the cocoa.
2. Add the sugar and cocoa and beat in. While the mixer is running, drizzle in the melted butter. Continue beating until mixed. Scrape the batter into the pan.
3. Bake for 30 to 40 minutes or an insta-read thermometer registers 165 to 170 degrees when inserted into the center of the cake. Cool on a wire rack and then place in the refrigerator to chill. The cake will become dense as it cools. Dust with powdered sugar if you desire.

Yield: 12 servings.

How to Make Raspberry Sauce

Raspberries alone are not tart enough and not flavored enough for a dessert sauce even when thickened with a starch. There are two possible solutions: Cooking the fruit down to concentrate the flavors or adding a jelly for thickness and flavor. This recipe uses the latter.

12 ounces, about 3 cups frozen, unsweetened raspberries
2/3 cup red currant jelly
about 1/4 cup sugar

1. Thaw and puree the raspberries. Strain them twice through a sieve/strainer or until nearly all of the seeds are removed. Place the puree in a small saucepan. Add the jelly.
2. Cook, stirring occasionally, until the jelly is completely melted and blended with the fruit. Sweeten to taste with the sugar while it is still hot. Stir to make sure that the sugar is dissolved. Let cool.

Yield: About 1 1/3 cups of raspberry sauce.

What You'll Need

- For the cake, you will need a good quality nine-inch springform pan. We recommend Norpro glass-based springform pans. We have baked this cake many times and have not had a single leak. We cut the cake right on the glass base.
- A good quality cocoa is essential. You want at least 16% cocoa butter. Most store cocoas are 8 to 10%. Ramstadt-Breda cocoa is 24%.
- An insta-read thermometer. The proteins in the eggs will coagulate at 165 degrees and create the structure for the cake. A thermometer will tell you if your cake is done.
- For the raspberry sauce, you will need a medium sieve/strainer, one about 6 inches in diameter. The mesh in this size of sieve is usually the right size to catch most of the raspberry seeds and still let the puree pass.
- The red currant jelly gives the puree body, tartness, and color.

Orange Walnut Coffeecake

This is one of the best coffeecakes that we have ever tasted. Our test cake was gone in about a nanosecond.

The cream cheese makes it very moist and delicious. The topping is reminiscent of the caramel topping on a German chocolate cake and the melted topping glazes the sides. Scrumptious.

Even with the topping, it is not quite as sweet as a dessert cake.

This recipe is sized for a seven inch springform pan. Double this recipe for a ten-inch springform pan, a nine-inch square springform pan, or a 9 x 9-inch baking pan.



Ingredients

1/2 cup sugar
4 ounces cream cheese
zest from one orange
1 teaspoon vanilla
1 large egg

1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/4 cup buttermilk
1/4 cup orange juice

1/2 cup walnut pieces

Directions

Preheat the oven to 350 degrees.

1. Cream the sugar and cream cheese together. Add the zest, vanilla, and egg and beat until soft and fluffy.
2. In another bowl, stir the flour, baking powder, baking soda, cinnamon, and salt together. Add the dry mixture to the creamed mixture. Add the buttermilk and orange juice. Beat until combined.

3. Pour the batter into a greased pan. Bake for 35 minutes or until the cake tests down with a toothpick.

Baker's Note: While 35 minutes is the right baking time for the 7-inch pan, baking times will vary with different pans. Test for doneness with a toothpick.

For the topping:

In a small bowl, mix the following ingredients:

2 tablespoons butter, melted
1/4 cup brown sugar
1/2 cup flaked or shredded coconut
2 tablespoons orange juice

Spread the topping over hot cake. Set the oven to broil. Place the cake within five inches of the element and broil for just a few minutes until lightly browned. Serve warm.

Baker's Note: The topping will melt and run down the sides of the cake, glazing the sides. A springform pan is the perfect vehicle for this cake making a nice presentation with glazed sides.

Parmesan and Bacon Cornbread

This is a great cornbread made in a nine-inch springform pan. Most cornbread recipes can be baked in springform pans which is great way to cut and serve crumbly cornbreads.

It's fun to experiment with cornbread. Add your favorites to a cornbread recipe—and you can really be creative. Try sun-dried tomatoes, salami, green peppers, cheddar, or mushrooms. Think of your favorite pizza and add some of the same ingredients to cornbread.



In this savory version, we added crisply cooked bacon, onions, basil, and parmesan cheese. We loved it. Incidentally, this bread with the aromas of bacon, onions, parmesan, and basil smells absolutely wonderful while baking.

Ingredients

1/2 to 2/3 cups crisply-cooked bacon pieces

1 cup all-purpose flour
1 cup yellow cornmeal
3 tablespoons granulated sugar
1/4 teaspoon salt
1 tablespoon baking powder
1 teaspoon dry, crushed basil

4 tablespoons butter, melted
2 large eggs
1 1/4 cup milk
2/3 cup grated parmesan cheese
1/2 cup diced onion

Directions

Preheat the oven to 375 degrees. Grease the base of a nine-inch springform.

1. Mix the flour, cornmeal, sugar, salt, baking powder, and basil in a medium bowl.
2. Mix the bacon pieces, melted butter, eggs, milk, cheese, and onion together in another bowl. Make a well in the dry ingredients and add the wet ingredients to the dry. Stir together until mixed.
3. Spoon the batter into the prepared pan. Bake for 40 to 50 minutes or until a toothpick inserted in the center of the bread comes out clean. If baked in a deeper pan or a light colored pan, it may take longer to bake. Cool on a wire rack for ten minutes and serve warm.

New England Apple Pie Pastry

Is it a pie or an apple pastry? It's the best of both. Instead of a pie crust, it uses a cream cheese pastry dough for a very elegant and exciting dessert.

It's made with a rich cream cheese pastry on top and bottom with an apple cinnamon filling tucked in. It's a little more work than an apple pie but it's not hard and it is worth the extra time.

Check out the unusual topping. It's easy. It is made by freezing the pastry dough and then shredding it as you would shred cheese. We used an electric shredder attachment for our stand-type mixer and made quick work of the task though a box grater works too.

We used a ten-inch springform pan for this dessert. You could also use a nine-inch square springform pan.

Ingredients for the dough

1 8-ounce package of cream cheese
1 cup cold butter
1 teaspoon vanilla extract
1 1/4 cups granulated sugar

3 1/4 cups all purpose flour
1/2 teaspoon salt
1/2 tablespoon baking powder

1/3 cup whipping cream

Ingredients for the filling

5-6 medium baking apples
1/2 teaspoon cinnamon
3/4 cup granulated sugar
1 tablespoon lemon juice
3 tablespoons flour
2/3 cup dried cranberries (optional)
1/2 cup chopped walnuts

1/2 to 2/3 of an 8-ounce jar of red currant jelly or other red jam or jelly

Directions



1. Cream the cream cheese and butter together. Add the vanilla and granulated sugar and continue creaming.
2. In another bowl, mix the flour, salt, and baking powder together. Add half the flour mixture to the creamed mixture and beat until just combined. Add the whipping cream and beat again. Add the rest of the flour mixture and beat until just combined. You should have a soft dough. Add more cream or flour if necessary to get the right consistency.
3. Divide the dough in half. Put one half in the refrigerator and the other in freezer. Allow the dough in the refrigerator to freeze rock hard, at least several hours.
4. For the filling, peel and core the apples then coarsely grate them. Add the cinnamon, sugar, lemon juice, flour, optional cranberries, and nuts. Stir to combine. Refrigerate until ready to bake.
5. Preheat the oven to 350 degrees. Take the half of the dough that was in the refrigerator and roll it out as you would pie dough. Place it in a ten-inch springform pan and mold the dough across the bottom and 2/3's up the sides. (See picture.) You may cut and patch the dough as required.
6. Spread the jelly across the bottom of the dough. Spoon the filling into the pastry shell. (See picture.)
7. Take the frozen dough from the freezer. Coarsely grate it as you would cheese using a box grater or electric grater. Spread the grated dough across the top of the pastry.
8. Bake for 45 minutes or until the top is lightly browned and the apples are oozing juice. Cool on a wire rack for five minutes and then remove the outer ring. Cool until just warm and serve plain, with whipped cream, or ice cream.

Baker's note: Both the jelly and cranberries add color to the dessert making it more attractive. Do not cut while it is piping hot.

German Chocolate Cheesecake

This is an easy recipe to put together and the German chocolate and caramel makes for a scrumptious and very attractive cheesecake dessert.

You can make the caramel topping from melted caramels and the chocolate topping with the recipe but ice cream toppings work just as well and save a little time.



This recipe can be made a day or two in advance.

Ingredients

For the crust:

2 cups chocolate cookie crumbs
6 tablespoons butter, melted

For the filling:

2 1/2 eight-ounce packages of cream cheese
1 cup granulated sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
3 large eggs
1 teaspoon vanilla
2 tablespoons milk

For the toppings:

- 1 cup chopped pecans or walnuts
- For the chocolate topping, combine four ounces of sweet German chocolate with two tablespoons whipping cream and one tablespoon butter. Melt in a small saucepan and stir until smooth. Or use chocolate ice cream topping.
- For the caramel topping, melt 12 caramels with 1/3 cup cream in a small saucepan, stirring until smooth. Or use caramel ice cream topping.

Directions

Preheat the oven to 450 degrees.

1. In a nine-inch springform pan, mix the crumbs and the melted butter. (We prefer a Candy Apple Red Silicone Springform Pan.) Press the crumb mixture into a

- crust across the bottom and about one inch up the sides. Bake the crust for eight minutes.
2. In a large bowl, cream the cream cheese with the sugar. Add the flour and salt. Add the eggs, vanilla, and milk all at once. Mix until just combined, scraping down the sides of the bowl. Pour the filling mix into the crust.
 3. Bake for ten minutes at 450 degrees. Lower the temperature to 200 degrees and bake for an additional 35 to 40 minutes or until the cheesecake filling is set.
 4. After the cheesecake has cooled for ten minutes, with a thin bladed spatula, loosen the edges of the cheesecake from the pan so that the cake will pull away from the pan as it cools. Remove the rim of the pan after it has cooled for about forty-five minutes. (If you use the silicone pan, you can merely peel the silicone shell away from the cheesecake without disturbing the crust.)
 5. Drizzle the cheesecake with caramel and then with chocolate. Sprinkle nuts on the cake. Refrigerate until completely cool before serving.

Pumpkin Cheesecake in a Gingersnap Crust

Looking for something different for the holidays? This pumpkin cheesecake is absolutely phenomenal. It has a pumpkin cheesecake filling with a vanilla cheesecake top layer. The crust is made with gingersnaps which complement the spicy pumpkin filling perfectly. If you are not in love with gingersnaps, substitute vanilla wafers for the crumbs.

This scrumptious cheesecake is best made the night before so that it can thoroughly chill in the refrigerator.



You will need a nine or ten-inch springform pan for this recipe. (The nine-inch size is perfect.) The cake pictured was baked and served in a nine-inch glass-base springform pan.

For the crust

- 1 1/2 cups crushed gingersnaps
- 1/2 cup finely chopped nuts
- 1/4 cup brown sugar
- 4 tablespoons butter, melted

For the filling

- 3 8-ounce packages of cream cheese
- 3 large eggs
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla

1 1/3 cup pumpkin puree
1/4 cup whipping cream or yogurt
1/2 teaspoon allspice
1/2 tablespoon cinnamon

Directions

Preheat the oven to 350 degrees.

1. Crush the gingersnaps. Mix the crumbs with the nuts, brown sugar, and melted butter in a nine or ten-inch springform pan. Press the mixture into a crust across the bottom of the pan and up the sides. Put the crust in the refrigerator to set up while you prepare the filling.
2. Mix the cream cheese, eggs, granulated sugar, salt, and vanilla together with your stand-type mixer using the whisk attachment. Beat until smooth and fluffy, six to eight minutes. Set about 1 1/2 cups of the mixture aside for the topping.
3. To the remaining filling, add the pumpkin, whipping cream or yogurt, and spices. Beat until well-mixed. Pour the filling into the prepared crust. Carefully spoon the set-aside topping over the top of the pumpkin-cheesecake filling.
4. Bake for 70 to 80 minutes or until the top starts to brown and the center of the cake is just barely jiggly.
5. Let the cake cool in the pan on a wire rack for ten minutes. Run a knife around the edge of the pan to loosen. Remove the ring and let the cheesecake cool completely. Refrigerate for several hours before serving.

White Chocolate Cheesecake

This is a great cheesecake recipe. The white chocolate makes this cake particularly rich.

We have served this repeatedly in our test kitchen and in classes and it is always a favorite.

Ingredients

For the crust:

1 2/3 cup graham cracker crumbs
1/2 cup butter, melted
2 tablespoons granulated sugar

For the filling:

4 8-ounce packages of cream cheese
1 1/3 cups granulated sugar
4 large eggs
1 teaspoon vanilla extract
1 1/3 cups white chocolate wafers or 8 ounces of white chocolate baking bars



Notes about the ingredients.

Use good quality white chocolate wafers with a high cocoa butter content. Wafers have a finer grind and are richer and smoother than chips. Some white chocolate chips do not melt properly.

Purchasing graham cracker crumbs will save you time and cleanup and usually cost less than crackers. If you use crackers, the easiest way to process them into crumbs is with a food processor.

Directions

Preheat the oven 325 degrees.

1. In a springform pan (see notes), mix the graham cracker crumbs, melted butter, and sugar together. Press the mixture across the bottom of the pan and up the sides to form the crust. Put the crust in refrigerator while you mix the filling.
2. With the paddle attachment of your stand-type mixer, beat the cream cheese and sugar together. Add the eggs and vanilla and beat until smooth. Melt the chocolate. Drizzle in the melted chocolate while it is still warm and while the beaters are running. Pour into the crust.
3. Bake for 50 minutes or until the cake is done. Let cool on a wire rack. After ten minutes, loosen the sides with a spatula and remove the ring. Refrigerate the cheesecake to cool completely.

Notes about springform pans.

For a particularly noteworthy cheesecake, make this in a square cheesecake pan. A silicone cheesecake pan cleans up nicely and easily releases the dessert.

We most often use glass based springform pans. You can slip the cake on the glass bottom onto a serving platter for easy cutting and serving. A glass base avoids the metallic taste that sometimes comes from metal bottoms.

American Spaghetti Pie

Recently, we baked a casserole, a spaghetti pie, in a silicone springform pan. With tomato juice settled onto the base, this seemed like the ultimate test. And it leaked, but barely and we solved that problem by setting the springform pan on a baking sheet. Here's the recipe.

If you can make spaghetti, you can make spaghetti pie. It's a really neat dish and one that the whole family will enjoy--a mixture of spaghetti and



cheese and Italian sausage. It's firm enough that you can cut it into slices and serve it like a cake.

We use a 9-inch silicone springform pan, a Candy Apple Red Springform Pan but you can use a large, 3 1/2 to 4 quart, baking pan if your prefer.

Ingredients

1/2 pound spaghetti noodles
1/2 medium onion, diced
1/2 green bell pepper, diced
3/4 pound ground Italian sausage
1 1/2 cups, about 12 ounces, ricotta cheese
1/3 cup grated mozzarella cheese
3 large eggs
1 tablespoon Zesty Pizza and Pasta Spice or other Italian seasoning
1/4 teaspoon salt
1/4 teaspoon black pepper
2 1/2 cups spaghetti sauce
3/4 cup grated mozzarella cheese

Directions

1. Cook the spaghetti until it is al dente, cooked but still firm. (You want it undercooked; it will continue to cook in the oven.)
2. Sauté the onion, green pepper, and sausage until browned.
3. Mix the ricotta cheese, the 1/3 cup mozzarella cheese, eggs, oregano, salt, pepper, and basil together in a large bowl. Add the cooked meat and vegetable mixture.
4. Preheat the oven to 375 degrees.
5. Assemble the pie by placing one half the noodles in the pan. Pour one half of the spaghetti sauce over the noodles. Spoon one half of the cheese and meat mixture over the spaghetti sauce. Cover the mixture with the other half of the noodles, then the rest of the spaghetti sauce, and finally, the rest of the cheese and meat mixture. Top the dish with the remaining 3/4 cup mozzarella cheese.
6. Cover the pan with aluminum foil and set it on a baking sheet or splash guard to catch any dribbles while baking. Bake for 45 minutes or until just set or the center of the casserole measures 165 degrees with an insta-read thermometer.
7. Remove the foil and bake for another five minutes. Remove from the oven and let stand for ten minutes. Remove the ring and serve the pie.