

Veronica's Orange Creamsicle Cheesecake

Ingredients:

For the base:

2 tbsp Butter
1 1/2 cups Graham Cracker Crumbs

For the cheesecake:

3 blocks Cream Cheese (250 grams each)
1/2 cup Sugar
3 Eggs
2/3 cup Sour Cream
1/2 tsp Vanilla Extract
1 1/2 tsp Orange Extract
3 1/2 cups Marshmallows
Orange Food Colouring (optional)

Directions:

Preheat oven to 325 °F.

For the base:

Melt the butter in a microwave and stir it into the graham cracker crumbs. Press mixture into the bottom of a 9 inch springform pan.

For the cheesecake:

Beat together the cream cheese and the sugar until well combined. Beat in the eggs, then the sour cream and extracts.

Melt the marshmallows in a microwave and then let them cool slightly so they don't melt the cream cheese. Stir the marshmallows into the cream cheese mixture until combined.

Pour one third of the mixture into a separate bowl and mix in orange food colouring.

Pour the two mixtures into the springform pan and swirl together. Bake for 60 minutes, then turn off the oven and crack the door and let it cool for 60 minutes before putting it in the fridge to chill for 4 hours or overnight.

Enjoy your delicious cheesecake! <3