

Red Velvet Cheesecake

Crust

2 cups chocolate graham cracker crumbs
¼ cup brown sugar
¼ cup butter, melted

Filling

3 8-ounce packages cream cheese, softened
1 ½ cups sugar
4 eggs, beaten slightly\
3 tablespoons cocoa powder
1 cup sour cream
½ cup buttermilk
1 tablespoon vanilla extract
1 teaspoon white vinegar
2 1-oz bottles red food coloring

Topping

4 ounces cream cheese, softened
¼ cup butter, softened
2 cups confectioner's sugar
1 teaspoon vanilla extract

Strawberries for garnish

Mix together chocolate graham crumbs and brown sugar. Add melted butter and mix well. Press mixture into bottom and up sides of a 9-inch spring-form pan. Bake in 350° oven for 10 minutes, cool slightly.

In a large bowl, combine cream cheese and sugar and beat with a mixer until combined. Add eggs, one at a time, beating well after each addition. Add cocoa, sour cream, buttermilk, vanilla, vinegar, and food coloring and continue to beat until smooth and well mixed.

Pour batter into prepared crust and bake at 325° for 1 hour 15 minutes or until cheesecake looks almost set. Remove from oven and cool in pan. Cover and chill in refrigerator overnight in pan.

To make the topping, beat cream cheese and butter in a large bowl until smooth. Gradually add powdered sugar and vanilla extract, beating until smooth. Spread evenly over top of cheesecake, remove pan, and garnish with strawberries.