

Strawberry Swirl Cheesecake

Indulge in the creamy delight of cheesecake made with a graham cracker crust, cream cheese, flour, vanilla, sour cream, and eggs. A luscious symphony of flavors, it is topped with Andros Professional Strawberry Spreads and a dusting of powdered sugar.

INGREDIENTS

- **ANDROS Professional Strawberry Spreads**
- 1 cup Graham cracker crumbs
- 1 cup + 2 tbsp. Sugar, divided
- 2oz. Melted butter
- 32oz. Cream cheese
- 1 1/2oz. Flour
- 1 tbsp. Vanilla
- 8 1/2oz. Sour cream
- 3 Eggs (extra-large)

INSTRUCTIONS

1. Combine the graham cracker crumbs with 29g/2 tbsps. of the sugar, melted butter and mix together by hand.. Firmly press the mixture into the bottom of each 2 inch - 4oz mold. Bake for 10 minutes. Let cool completely.
2. In a mixer with paddle, cream the cream cheese, remaining sugar, flour, and vanilla until light and fluffy. Add sour cream and blend well, then add the eggs, one at a time, until just blended.
3. Pour your mixture over the graham cracker crust. Lightly drop small spoonfuls of Andros Professional Strawberry Spreads in the middle of the cake batter. Cut through the batter several times using a knife or skewer to create a marbled effect.
4. Bake for 40 minutes at 325°F or until the center is almost set. Remove from the oven to cool. Once cooled, refrigerate overnight. To remove, slightly warm the molds on the bottom, flip the molds to allow the cheesecakes to



FEATURED INGREDIENT



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come out, then flip back to have the graham cracker crust on the bottom.

5. Garnish with Andros Professional Strawberry Spreads, thin sliced strawberries, and a dusting of powdered sugar.