

Delicate, delicious cinnamon-apple flavor

Congratulations, Terry Northrup of Glasgow, for the top recipe. And thanks for all your entries. Look for other cheesecakes on our Web site: www.mtco-ops.com.

Remember to send us your best **Picnic Basket Bonanza** recipes for May. Please include your hometown and phone number so *RM* can call you for a photo, if you win.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@sofast.net by April 3 for May's *RM*.

For June, we'll be calling for your **Cuckoo for Coconut** recipes.

1ST PLACE — \$30

CARMEL APPLE CHEESECAKE

- 1 1/4 cups graham cracker crumbs
- 1 cup chopped walnuts, divided
- 2 tbsp. brown sugar
- 1/4 cup melted butter
- 2 large Granny Smith apples, peeled, cored, thinly sliced
- 3 tbsp. butter
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 4 (8 oz.) pkgs. cream cheese
- 1 cup sugar
- 5 large eggs
- 1/2 cup sour cream
- 1 1/2 cups caramel ice cream topping

Mix together crumbs, 1/4 cup walnuts, brown sugar and melted butter. Press into a 9-inch springform pan. Bake at 350° for 10 minutes. Toast remaining 3/4 cup walnuts on a cookie sheet baking at 300° for 8-10 minutes until golden brown. Set aside. In a saucepan, sauté apples in butter for 8 minutes. Add cinnamon and nutmeg and set aside. In a large bowl, mix cream cheese and sugar until smooth. Add eggs one at a time, beating after each. Blend in sour cream. Fold in walnuts and apple mixture. Pour into the spring form pan and bake for 60 minutes at 350°. Transfer to a rack and cool. Refrigerate, release sides of pan. Slice cheesecake and top with warmed caramel ice cream topping.

Terry Northrup • Glasgow



Terry Northrup

2ND PLACE — \$20

FUDGE TRUFFLE CHEESECAKE

- 1 1/2 cups vanilla wafer crumbs, about 45 wafers
- 6 tbsp. confectioner's sugar
- 1/3 cup unsweetened cocoa
- 1/3 cup margarine or butter, melted
- 3 (8 oz.) pkgs. cream cheese, softened
- 1 (14 oz.) can Eagle Brand sweetened condensed milk
- 1 (12 oz.) pkg. semi-sweet chocolate chips or 8 (1 oz.) squares semi-sweet chocolate, melted
- 4 eggs
- 1/4 cup coffee-flavored liqueur, optional
- 2 tsp. vanilla

In a medium bowl combine wafer crumbs, confectioners sugar, cocoa and melted butter. Press firmly on the bottom and up the sides 1/2 inches of a 9 inch springform pan. In a large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients. Mix well. Pour into a prepared pan which already has crust in it. Bake 1 hour and 5 minutes or until center is set. Cool, chill and garnish as desired. Refrigerate leftovers.

Marie L. Stavenow • Eureka

3RD PLACE — \$10

CHOCOLATE SCOTCH CHEESECAKE

- 1 (12 oz.) bag butterscotch chips, 2 cups
- 1 (12 oz.) bag chocolate chips, 2 cups
- 6 tbsp. butter
- 2 cups cinnamon graham cracker crumbs
- 2 cups chopped nuts
- 2 (8 oz.) pkgs. cream cheese, softened
- 1/2 cup sugar
- 4 eggs
- 1/4 cup flour
- 2 tbsp. orange liqueur
- cinnamon, for dusting

Melt butterscotch chips and butter over water. Stir in crumbs and nuts and use a fork to mix up. Press crust into 2 9-inch pie pans and sprinkle with chocolate chips, reserving 1/2 bag. Bake at 350° for 12 minutes. In a large bowl cream cheeses and sugar until creamy. Add eggs one at a time beating well after each. Blend in flour and liqueur. Pour evenly over hot baked crusts. Sprinkle with a dusting of cinnamon. Bake at 350° for 25 minutes. Garnish with reserved chips and orange peelings. Can also use chopped chocolate covered espresso beans and Tobler chocolate orange sections.

N.M. Whaley • Columbia Falls