

**2004 STRAWBERRY RECIPE CONTEST WINNER**  
**Second Place Winner – Peggy Yarborough of Florence, SC**

## Peggy's Strawberry Kahlúa Cheesecake

### **Cheesecake**

- 4 - 8oz. packages cream cheese
- 5 eggs
- 1 cup sour cream
- 2 cups crushed McLeod Farms strawberries
- 2 ½ cups granulated sugar
- 2 teaspoons vanilla
- 2 drops red food coloring

Beat cream cheese until smooth, add sour cream and sugar; beat until fluffy. Fold in eggs, crushed strawberries, vanilla, and red food coloring. Blend well. Pour mixture into graham cracker crust and back in 325° oven for 1 hour 15 minutes. Turn off oven, crack oven door and let cheesecake sit in oven for 30 more minutes. Cool and Chill.

### **Graham Cracker Crust**

- 1 ½ packages graham crackers, finely crushed
- 1 ½ sticks of butter
- ⅓ cup sugar
- 1 teaspoon vanilla

Melt butter, add rest of ingredients and press into 10" greased spring form pan (use non-stick spray)

After cake has chilled for at least 6 hours in refrigerator, put the following around top and bottom of cheesecake: Melt 6 oz. chocolate chips with 6 oz. sour cream until smooth. Add 1 teaspoon vanilla. Dip ends of halved strawberries in this mixture and place around top and bottom of cake.

When ready to serve, cover top of cake with whip cream and dribble Kahlúa sauce over top of whip cream. Serves 15.

### **Kahlúa Sauce**

- ½ cup cocoa
- 3 Tablespoons butter
- 1 cup light karo syrup
- ¼ teaspoon salt
- 1 cup sugar
- 1 teaspoon salt
- ½ cup milk
- ¼ cup Kahlúa

Combine all ingredients except vanilla and Kahlúa. In large saucepan, bring to a boil and boil for 5 minutes. Remove from heat, add vanilla and Kahlúa. Cool. Makes 2 cups. (You can use extra sauce over ice cream, puddings & other cakes)