

Fresh Banana Cream Cheesecake

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Ingredients

20 vanilla cream sandwich cookies – chopped
1/4 cup melted butter OR margarine
2 lbs. cream cheese – softened
2/3 cup granulated sugar
2 Tbls. cornstarch
3 eggs
3/4 cup mashed ripe bananas
1/2 cup heavy whipping cream
2 tsp. vanilla extract

Directions

Combine butter and cookie crumbs; press evenly into the bottom of a greased 10" springform pan; refrigerate.

Beat cream cheese with an electric mixer until light and fluffy. Beat in sugar and cornstarch, then eggs, then bananas, whipping cream, and vanilla.

Pour mixture over prepared crust. Place pan on a cookie sheet and bake in a 350 degree oven for 15 minutes. Reduce oven temperature to 200 degrees and bake an additional 75 minutes, or until center is almost set.

Allow to cool completely, then refrigerate, uncovered, for at least 6 hours.