



Recipe of the Month

Provided by Chef de Cuisine, Christopher Waycuillis

Neapolitan Cheesecake

Ingredients

Crust:

- 1-1/2 cups vanilla wafer crumbs
- 6 Tbsp melted butter

Filling:

- 2 oz. unsweetened baking chocolate
- 3 8-oz. packages cream cheese, softened
- 1 cup granulated sugar
- 3 eggs, slightly beaten
- 3 cups sour cream
- 2 tsp vanilla extract
- 1/2 cup strawberry preserves

Garnish:

- sweet chocolate shavings
- sliced strawberries

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Directions

Heat oven to 350 degrees. FOR THE CRUST: combine crumbs and butter; press onto bottom of 10-inch springform pan. Chill. Melt 2 oz. chocolate in microwave; cool. Set aside. In large bowl, combine cream cheese and sugar. Beat on medium speed of electric mixer until well blended. Add eggs; one at a time, beating well after each addition. Blend in sour cream. Divide mixture evenly among three small bowls. To first bowl, add melted chocolate; blend. To second bowl, add vanilla; blend. To third bowl, add strawberry preserves; blend. Pour chocolate batter into prepared pan. Pour vanilla batter over chocolate layer. Pour strawberry batter over vanilla layer. Bake at 350 degrees for 1-1/2 hours. Turn off oven; let cool. Loosen cake from rim of pan but do not unmold. Chill several hours; unmold. Garnish with chocolate shavings and strawberries (if desired).