

STRAWBERRY SWIRL CHEESE CAKE

Ingredients

1. 1 1/4 c. sugar
2. 3 (8 oz.) pkg. cream cheese, softened
3. 5 eggs
4. 1 tbsp. vanilla
5. 4 oz. Strawberry Syrup

Instructions

1. Add sugar to cheese in a bowl, beating well.
2. Add eggs, one at a time, beating well after each addition.
3. Add vanilla.
4. Measure 2 cups of cheese mixture.
5. Fold in strawberry syrup.
6. Pour remaining cheese mixture into well-buttered 10-inch pie pan or 9-inch square pan.
7. Add spoonfuls of strawberry cheese mixture and zigzag a spatula through batter to marble.
8. Bake at 350 degrees for 40-45 minutes.
9. Cool. Then chill.