

Red Velvet Cheesecake

Yield: 12 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-colony-red-velvet-cheesecake-recipe>

Ingredients:

- 17 Oreo cookies crushed finely
- 1/4 cup butter melted
- 1 tablespoon granulated white sugar
- 24 ounces cream cheese at room temperature
- 1 1/2 cups granulated white sugar
- 4 large eggs lightly beaten
- 3 tablespoons unsweetened cocoa
- 1 cup sour cream
- 1/2 cup buttermilk
- 2 teaspoons vanilla extract
- 1 teaspoon distilled white vinegar
- 2 ounces red food coloring two 1-ounce bottles
- 3 ounces cream cheese
- 1/4 cup butter at room temperature
- 2 cups powdered sugar sifted
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 170 milligrams
4. Fat: 39 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 21 grams
8. Sodium: 390 milligrams
9. Sugar: 56 grams

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