

Shyanne's 'Two Kind' Cheesecake

Ingredients:

Cake:

- 1 box cake mix (*DO NOT prepare according to package directions*)
- 1 egg
- ½ butter, melted
- 1/3 c. milk

Cheesecake Filling:

- 12 oz cream cheese, softened
- 1 ½ c. powdered sugar or brown sugar
- 1 t. vanilla extract
- 12 oz of cool whip or 1 ½ c. heavy cream

Garnish: *optional*

- Whipped cream or cool whip
- Cake crumbs, sprinkles, mini baking chips, or fresh fruit

Directions:

Preheat the oven to 350. Grease and flour the bottom of a 10 inch springform pan.

Mix together the cake ingredients by hand or with a hand mixer, mix for 2 minutes or until smooth. Pour into the prepared cake pan and bake 20-30 minutes or until a toothpick comes out clean. Let cool.

In a large mixing bowl, combine the cream cheese and sugar together. Beat with an electric mixer until light and fluffy. Add in the vanilla and heavy cream, mix well. *If using Cool Whip, then you want to fold it in at the end.*

Pour this onto the cake and smooth the top.

You can put the Cool Whip into a decorator bag with a large star tip to decorate the top of the cake. Add cake crumbles or fruit as desired. Carefully cover and refrigerate for at least 4 hours, or overnight. *Remove the springform sides for serving.* ENJOY!