

Creamy Cheesecake with Raspberries & Ginger Cookie Crust

INGREDIENTS:

Crust:

1 cup pecans

10 buttery ginger cookies (grab our recipe for these - sooo good!)

6 TBSP butter, softened

2 TBSP brown sugar

Cheesecake:

5 (8 oz) blocks cream cheese

5 eggs

1 1/2 cups sugar

2/3 cup heavy cream

2 TBSP flour

2 tsp vanilla

Topping:

2 cups sour cream

4 TBSP powdered sugar

1 tsp vanilla

Fancy garnish:

1- 2 cups fresh raspberries

8 oz package of Lindor white chocolate truffles

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Directions:

Start with the crust. Preheat the oven to 350 F degrees. While oven is heating up, put the pecans in a food processor and crush. Then add ginger cookies, butter and brown sugar. Pulse until you have large crumbs. If you don't have a food processor, you can double bag the ingredients in ziplock bags and bang with a rolling pin until you have a crumb consistency. Press crumbs into the bottom of a 10 inch spring form pan and up the sides about an inch or two. Bake in the oven for 7- 8 minutes to set the crust. Pull out to cool.

Next, work on the cheesecake. If the cream cheese is fresh out of the refrigerator, beat for 5-7 minutes to soften it up. Scrape the sides of the bowl and beaters/paddle often.

Next add sugar and vanilla. Beat until creamy. Add flour. Mix until just combined. (At this point, be careful of over mixing or your cheesecake will be a disaster!)

Add your eggs one at a time. I crack them into a separate bowl first, just to be careful not to get any shells in the creamy cheesecake. Next add heavy cream. Mix until just combined.

Wrap your springform pan with several layers of aluminum foil. We are going to water bath the cheesecake to keep it moist, regulate temperature in baking and the help prevent cracking. Get some water boiling.


Pour the cheesecake batter into the springform pan with the ginger cookie crust. Place springform pan into a large roasting dish or deep jelly roll pan. Pour boiling water into the roasting pan (taking care not to pour any water onto your cheesecake!!) until it reaches up an inch or two.

Bake for about 1 hour at 350 F degrees. When the hour is up, don't touch the cheesecake! Turn off the oven and crack the oven door a few inches. Let it cool slowly for 1 hour. Pull the cheesecake out of the oven, and out of the water bath, very carefully. Let it continue cooling on a rack while you make the topping.

Whisk together sour cream, powdered sugar and vanilla. Spread over the top of the cheesecake.

Preheat oven to 450 F degrees. Put cheesecake back in the oven for 5 minutes to set the topping. It doesn't need to be in the water bath this time. Pull the cheesecake back out and let it cool on the counter for about 30 minutes. Then place the cheesecake in the refrigerator to cool for about 3 hours.

Next place your raspberries and truffles on the top to garnish it and make it pretty. You can chill it longer, or if it seems firm and you can't wait another minute- eat up!

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