

AMARETTO CHEESECAKE

3 cups crushed cookie crumbs

(ginger snap, shortbread, graham cracker – or a combination)

½ cup sugar

¾ cup melted butter

Toss together and press into the bottom of a springform pan. Bake at 350 degrees for about 10 – 15 minutes; cool and set aside.

Filling:

6 large egg yolks

1 cup sugar

3 (8 oz.) pkg. cream cheese (cut up and room temperature)

¼ cup and 2 Tbsp. Amaretto

¼ cup sour cream

¼ cup heavy whipping cream

1 Tbsp. pure vanilla

Mix egg yolks in mixer and add sugar slowly; mix well. Add cream cheese and other ingredients. In another bowl, whip 5 egg whites and add a pinch of salt and 2 Tbsp. sugar. Fold beaten egg whites into cream cheese mixture. Pour into cooled crumb mixture. Bake for 1 hour at 300 degrees. Cut oven off and let remain for 20 minutes with door open.

Topping:

12 oz. sour cream

2 Tbsp. sugar

1 Tbsp. pure vanilla

Mix until smooth and spread over cake. Bake for 7 minutes at 350 degrees. Let cool and refrigerate at least 8 hours before serving.