

Kalamata Cheesecake Appetizer

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Servings: 24

Preparation Time: 30 minutes

Bake Time: 25 minutes

1 1/4 cups seasoned bread crumbs

1/2 cup pecans, finely chopped

1/3 cup butter, melted

FILLING

1 package (8 oz) cream cheese, softened

1 package (3 oz) cream cheese, softened

1 cup (8 oz) sour cream

1 tablespoon all-purpose flour

1/4 teaspoon salt

1/4 tablespoon pepper

1 egg, lightly beaten

1 egg yolk

1/2 cup pitted Kalamata olives, chopped

2 teaspoons fresh rosemary, minced

halved and pitted Kalamata olives (optional)

fresh rosemary sprigs (optional)

Preheat the oven to 350 degrees.

In a small bowl, combine the bread crumbs and pecans. Stir in the butter. Press on the bottom of a greased 9-inch springform pan. Place the pan on a baking sheet.

Bake for 12 minutes. Cool on a wire rack.

In a large bowl, beat the cream cheese, sour cream, flour, salt and pepper until smooth.

Add the egg and egg yolk. Beat on LOW speed just until combined. Fold in the chopped Kalamata olives and minced rosemary. Pour over the crust. Return the pan to the baking sheet.

Bake for 25 to 30 minutes or until the center is almost set.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges of the cheesecake from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Remove the rim from the pan.

Top the cheesecake with the halved olives and rosemary sprigs, if desired.

Per Serving (excluding unknown items): 156 Calories; 13g Fat (76.4% calories from fat); 3g Protein; 6g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 279mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat.