

Cheesecake Pie with Glazed Fruit Topping

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

GRAHAM CRACKER PIE CRUST

*1 1/2 cups fine graham cracker crumbs
1/2 cup confectioner's sugar
6 tablespoons butter, melted
1 teaspoon cinnamon*

FILLING

*2 packages (8 ounce ea) cream cheese
1 1/2 teaspoons grated lemon rind
2/3 cup sugar
1/3 teaspoon salt
3 eggs
fresh strawberries
fresh blueberries
canned pineapple slices, well drained & juice reserved
canned apricot halves, well drained & juice reserved
mint sprig (optional)*

GLAZE

*1 tablespoon cornstarch
1 cup reserved syrup
1 teaspoon lemon juice*

Make the crust: In a bowl, mix the graham cracker crumbs, confectioner's sugar, butter and cinnamon. Mix well. With the back of a spoon, press the mixture firmly on the bottom and sides of a nine-inch pie pan. Chill in the refrigerator.

Let the cream cheese soften at room temperature in the large bowl of an electric mixer for about 90 minutes. Then beat the cream cheese with the lemon rind until very creamy.

Add the sugar, salt and eggs. Beat at medium speed until blended. Then beat for 5 minutes or until smooth and creamy. Pour into the crust.

Bake in a preheated 350 degree oven for about 30 minutes. Cool.

Make the glaze: In a small saucepan, blend one tablespoon of cornstarch and one cup of the reserved syrup (pineapple, apricot or a combination of both). Add one teaspoon of lemon juice. Cook, stirring, over low heat until clear and thickened. Cool slightly.

Decorate the cheesecake: Place a hulled, large whole strawberry upright in the center of the pie. Arrange strawberry halves petal fashion around the whole strawberry. Then surround with blueberries. Cut the pineapple slices into 1-1/2 inch wedges. Arrange alternately with apricot halves around the edge of the pie. (You can arrange strawberries around the outside to fill to the edge of the crust.)

Spoon the glaze carefully over the fruit, using just enough to cover. Add a mint sprig, if desired.

Per Serving (excluding unknown items): 3235 Calories; 246g Fat (67.2% calories from fat); 55g Protein; 215g Carbohydrate; 2g Dietary Fiber; 1331mg Cholesterol; 2991mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 0 Fruit; 44 1/2 Fat; 13 Other Carbohydrates.