

# HoneyPear Cheesecake

Nancy Zimmerman - Cape May Courthouse, NJ  
*Taste of Home Grandma's Favorites*

## Servings: 12

1 1/2 cups (about 30)  
gingersnap cookies,  
crushed  
1/4 cup sugar  
4 to 6 tablespoons butter,  
melted  
**FILLING**

3 packages (8 ounce ea)  
cream cheese, softened  
1 cup honey, divided  
1 tablespoon lemon juice  
2 teaspoons fresh  
gingerroot, minced  
4 large eggs, room  
temperature, lightly beaten  
3 medium (1-1/2 cups)  
pears, peeled and chopped,  
divided  
1/3 cup golden raisins  
1 tablespoon butter  
1 cup toasted pecans,  
chopped

## Preparation Time: 25 minutes

## Bake Time: 1 hour 30 minutes

Preheat the oven to 325 degrees.

Securely wrap a double-thickness of heavy-duty foil (about 18 inches square) around and under a greased nine-inch springform pan.

In a bowl, combine the gingersnaps and sugar. Stir in four tablespoons of butter, adding more as necessary. Press onto the bottom and 1-1/2-inches up the sides of the prepared pan.

In a bowl, beat the cream cheese until fluffy, gradually adding 2/3 cup of honey, the lemon juice and minced ginger. Add the eggs. Beat on low speed just until blended. Fold in one cup of chopped pears and the raisins. Pour into the crust. Place the springform pan in a larger baking pan. Add one inch of hot water to the larger pan.

Bake until the center is just set and the top appears dull, 1-1/2 to 1-3/4 hours. Remove the cheesecake from the oven. Remove the springform pan from the water bath.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the sides from the pan with a knife. Remove the foil. Cool one hour longer.

Refrigerate overnight, covering when completely cooled. Remove the rim from the pan.

In a large skillet, melt butter over medium heat. Add the remaining honey and pears. Cook and stir until the pears are tender. Stir in the pecans.

Top the cake with the pear-pecan mixture.

*Note: To roast nuts, bake in a shallow pan in a 350 degree oven for 5 to 10 minutes; or, cook in a skillet over low heat until lightly browned, stirring occasionally.*

*Test Kitchen Tips: For this cheesecake, try using honey with a mild flavor, such as orange blossom, clover or alfalfa honey. This will help the flavor of the pears shine through a bit more. Speaking of which, try Bartlett pears in this recipe. Their flavor is stronger than most other pears and can stand up to the other tastes in this honey dessert.*

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Per Serving (excluding unknown items): 626 Calories; 52g Fat (72.3% calories from fat); 5g Protein; 40g Carbohydrate; 1g Dietary Fiber; 149mg Cholesterol; 501mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 10 Fat; 2 Other Carbohydrates.