

Spiced Maple-Walnut Cheesecake

*Philadelphia Cream Cheese Ad
Family Circle Magazine*

Servings: 16

*8 graham crackers
1 cup chopped walnuts, toasted and divided
1/2 cup packed brown sugar
2 tablespoons butter, melted
4 packages (8 ounce ea) cream cheese, softened
1 teaspoon pumpkin pie spice
1 cup sour cream
1 cup maple syrup, divided
4 eggs
1/2 cup whipping cream*

Preparation Time: 30 minutes

Preheat the oven to 325 degrees.

Use the pulsing action of a food processor to pulse the graham crackers, 3/4 cup of walnuts and two tablespoons of brown sugar until the mixture forms fine crumbs. Add the butter. Mix well. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

In a large bowl, beat the cream cheese, pumpkin pie spice and remaining sugar with a mixer until blended. Add the sour cream and 1/2 cup of the maple syrup. Mix well. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for one hour or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate the cheesecake for four hours.

In a medium saucepan over medium heat, bring the cream and remaining maple syrup to a boil, stirring constantly. Simmer on medium-low heat for 10 to 12 minutes or until reduced to about 2/3 of a cup, stirring frequently. Cool completely.

Drizzle the maple-flavored sauce over the cheesecake just before serving. Sprinkle with the remaining walnuts.

Instead of the pumpkin pie spice, you may substitute 1/2 teaspoon of ground cinnamon, 1/4 teaspoon of ground ginger, a dash of ground allspice and a dash of ground cloves. Combine well.

Per Serving (excluding unknown items): 430 Calories; 33g Fat (68.4% calories from fat); 9g Protein; 26g Carbohydrate; 1g Dietary Fiber; 137mg Cholesterol; 240mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 6 Fat; 1 1/2 Other Carbohydrates.