

Late Harvest Gewurztraminer Cheesecake

By Beth Paiva

Ingredients

Crust

- 1 1/4 cup graham cracker crumbs
- 1/4 cup sugar
- 1 tsp. cinnamon
- 2 oz. butter (melted)

Filling

- 2 1/2 lbs. cream cheese
- 8 oz sugar
- 2 oz. corn starch
- 4 oz. cream
- 1 1/4 cup BARGETTO Late Harvest Gewurztraminer
- 5 large eggs

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Directions

Crust

1. Mix all ingredients together, and flatten the graham cracker mix into a 12-inch cake pan.
2. Bake in a 325° oven for 7 minutes, set aside.

Filling

1. Preheat oven to 325°.
2. Beat cream cheese, sugar, and corn starch until smooth.
3. Scrape down bowl and add cream and mix.
4. Scrape down bowl and add BARGETTO Late Harvest Gewurztraminer and mix.
5. Scrape down bowl and mix on medium for 30 seconds.
6. Pour into graham cracker crust and bake for 1 1/2 hours until it jiggles like JELL-O.
7. Let cool at room temperature for 1 hour, then put in fridge for at least 6–24 hours before serving.