

Good Eats Recipes

Cherries Jubilee Cheesecake

What You Need:

For chocolate-almond crust:

3/4 cup blanched whole almonds, toasted lightly
20 thin chocolate wafer cookies
1/2 stick (1/4 cup) unsalted butter, softened
1/3 cup sugar
1/2 teaspoon almond extract
1/4 teaspoon salt

For cheese filling:

2 8-ounce packages cream cheese, softened
1 cup sugar
3 tablespoons all-purpose flour
3 large eggs
1 8-ounce container sour cream
2 teaspoons vanilla
1/2 cup cherry juice from jar

1 Jar GOOD EATS Cherries Jubilee

Directions:

Preheat oven to 350° F. In a food processor pulse almonds until ground. Add chocolate wafer cookies and grind fine. Add butter, sugar, almond extract, and salt and pulse until combined well. Transfer mixture to a 9-inch springform pan and press evenly onto bottom and 1 inch up side. Bake crust in middle of oven 10 minutes and transfer to a rack to cool. In a bowl with an electric mixer beat cream cheese with sugar until smooth. Beat in flour and add eggs 1 at a time, beating after each addition. Beat in sour cream, vanilla, and reserved cherry juice until combined well. Pour filling into crust and bake in middle of oven 50 minutes. (Cake will not be set in center but will set as it cools.) Transfer cake in pan to a rack to cool completely. Chill cake, loosely covered, 1 hour. Remove side of pan and transfer cake to a plate. Spread cherries evenly over cake. Chill cake, loosely covered, at least 2 hours and up to 3 days.