

# AMARETTO CHEESECAKE

SERVES 12 Jack Bowden

## Crust

Using a food processor, finely crumble crackers. Mix with melted butter and sugar. Line bottom and sides of 9-inch springform pan with crust. Place in refrigerator.

## Filling

In a mixer combine cream cheese and sugar. Add lime juice, salt, and eggs, adding eggs one at a time. Pour into crust. Bake at 350° for 45 min or until set and begins to brown. Remove from oven and let stand 10 min.

## Topping

Combine sour cream, sugar, and almond extract. Spread on top of cheesecake. Return to oven for 10 min.

Place cheesecake directly into refrigerator from oven, uncovered for 4-5 hrs. Cover and chill.

## DEEDEE'S NOTES:

- Recipe may be prepared 4-5 days in advance. Cover and chill. Remove from refrigerator approx 30 mins-1 hr before serving.
- When baking, place sheet pan under springform pan – butter can leak from pan.
- Freezes well.

## INGREDIENTS

### CRUST

1 pkg + 4 crackers cinnamon graham crackers,  
~½ 14.4 oz box  
1 stick butter, melted  
¼ cup sugar

### FILLING

4 8-oz pkgs cream cheese, softened  
1½ cups sugar  
1½ tbsp fresh lime juice,  
~1 lg lime  
1 pinch salt  
4 eggs

### TOPPING

1 pint sour cream  
¼ cup sugar  
1 tsp almond extract

