

Paradise Recipe



Eggnog Cheesecake

- 1 1/2 cups graham cracker crumbs.
- 1 tablespoon sugar.
- 1/3 cup melted butter or margarine .
- 5 egg yolks.
- 2 teaspoons rum extract.
- 1/3 cup sugar.
- 1 package (15 ounces) ricotta cheese.
- 1 cup cream, whipped.
- 1/2 cup (4 ounces) glace whole red cherries, coarsely chopped.
- 1/2 cup (4 ounces) glace whole green cherries, coarsely chopped.
- 1/4 cup coarsely chopped toasted almonds.



Combine graham cracker crumbs and 1 tablespoon sugar in bottom of ungreased 8 1/4-inch springform pan; mix in butter. Pat mixture on bottom and 1/2-inch up side of pan. Beat egg yolks and rum extract in large mixing bowl until thick and light in color, 3 to 5 minutes. Beat in 1/3 cup sugar gradually. Process ricotta cheese in food processor or blender until very smooth; stir into yolk mixture. Fold whipped cream into yolk mixture; fold in glace fruits and almonds. Pour mixture into springform pan. Freeze until firm, 8 hours or overnight. Let cheesecake stand at room temperature 5 to 10 minutes. Carefully loosen cheesecake by running sharp knife around sides; remove side of pan. Return to freezer until serving time.

Makes 12 servings.