

Bourbon Sweet Potato Cheesecake



THE DAIRY GOOD COOKBOOK
Everyday Comfort Food from America's Dairy Farm Families
Foreword by Carla Hall

Recipe adapted from
The Dairy Good Cookbook

CRUST:

- Softened butter, for the pan
- 2 cups finely ground gingersnap cookies
- 6 tablespoons butter, melted

FILLING:

- 3 (8-ounce) packages Greek cream cheese, at room temperature
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup sugar
- 2 cups sweet potato purée
- 3 tablespoons bourbon or apple cider

- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¾ teaspoon ground nutmeg
- ⅓ cup heavy cream
- 4 large eggs, at room temperature

TOPPING:

- 1½ cups sour cream
- 2 tablespoons sugar
- 1½ tablespoons bourbon

1. Preheat the oven to 350°F. Place the oven rack in the lower third of the oven. Generously butter a 10-inch springform pan; set aside. **2.** For the crust, combine the cookie crumbs and melted butter in a medium bowl. Press the crumbs evenly on the bottom and ½ inch up the sides of the prepared pan. Bake for about 8 minutes or until the edges of the crust are lightly browned. Cool on a wire rack. **3.** For the filling, combine the cream cheese, butter, and sugar in a large mixing bowl. Beat with an electric mixer on medium speed until combined, scraping the bowl as necessary. Add the sweet potato purée and mix until blended. Beat in the bourbon, ginger, cinnamon, nutmeg, and heavy cream. Add the eggs, two at a time, beating after each addition. Mix until the eggs are incorporated and the batter is smooth. **4.** Pour the batter into the crust. Bake for 20 minutes. Reduce the oven temperature to 325°F and bake for 20 minutes. Reduce the oven temperature to 300°F and bake for 20 minutes. Reduce the temperature to 225°F and bake just until the cake is set around the edge but still slightly jiggly in the center, 15 to 20 minutes. **5.** Meanwhile, for the topping whisk together the sour cream, sugar, and bourbon in a small bowl. **6.** Transfer the cheesecake to a rack. Turn the oven to 350°F. Spread the topping evenly over the cheesecake. Bake just until the topping is set, 5 minutes. Remove cheesecake from the oven and carefully run a pairing knife around the edge of the cake. Cool completely on a wire rack. Cover and refrigerate the cooled cheesecake for several hours or up to two days. Remove springform ring before serving.

