



Greek Cream Cheese Cheesecake

Crust

- 2 cups graham cracker crumbs
- 1/2 cup finely chopped almonds
- 5 Tbsp. butter (melted)

Filling

- 4 pkg. (8oz.) Green Mountain Farms Greek Cream Cheese (softened)
- 1 . cups sugar
- 2 Tbsp. flour
- 2 large egg yolks

- 4 large whole eggs
- 1/3 cup whipping cream
- 1 tsp. vanilla

Topping

- 1/2 pt of your favorite fresh fruit

Preparation

Preheat oven to 425°F. Mix graham cracker crumbs, chopped almonds and melted butter. Butter a 10 inch springform pan and press crumb mixture onto bottom and sides of pan. Beat Greek Cream Cheese until smooth. Add sugar and flour. Beat in egg yolks and whole eggs until smooth. Add cream and vanilla. Once thoroughly blended, pour cheese mixture into prepared springform pan. Bake 15 minutes. Reduce temperature to 225°F and bake 50 minutes. Cover top with foil if browning too fast. Remove from oven and cool. Refrigerate until cold. To serve, carefully remove from the pan and garnish with fresh fruit. Serve and enjoy.

