

White Chocolate Cheesecake

Category: Dessert

Servings: 12

Rating: 10

Source: Gourmet, March 1988

Description:

Ingredients:

butter, unsalted	3 tablespoon
walnuts	1 cup finely chopped
White chocolate	24 ounce
cream	3/4 cup
cream cheese	24 ounce
sugar	1 cup
flour, all-purpose	1/4 cup
egg	4
vanilla	1 tablespoon

Instructions:

Coat the bottom and sides of a 10" pan with butter and then walnuts. Chill the pan for 15m. In a double boiler, melt the chocolate partially, then add cream. Beat and whisk until smooth. Remove from heat. In a large bowl, beat the cream cheese with an electric mixer. Add in sugar and beat until absorbed. Then beat in the flour, then the chocolate mixture. Beat in the eggs one at a time. Then the vanilla. Pour into the pan and bake in a pre-heated 425° oven for 20m. Reduce heat to 300° and bake for 45-55m more. Let cool in oven, then transfer to a rack and cool completely. Chill for 6 to 24 hours before serving.