

MAPLE CHEESECAKE (adapted from Carolyn Tandy of Emma's Restaurant in Jericho, Vt.)

INGREDIENTS:

Crust:

- 5 tblsp. unsalted butter, melted
- 1 ½ cups graham cracker crumbs
- 3 tblsp. maple sugar or light brown sugar

Cheesecake:

- 20 oz. cream cheese softened (room temperature)
- ½ cup sugar
- 3 large eggs, at room temperature
- 1 t. vanilla extract
- ¼ cup flour
- ¼ t. baking soda
- 1 cup heavy cream
- 1 cup medium or dark pure Ontario maple syrup

PREPARATION:

Crust:

Stir ingredients together and press into the bottom of a 9-inch springform pan. Bake at 375F for 8 minutes until golden. Let cool. This can be done ahead.

Cheesecake:

Preheat oven to 350F. In a large bowl, beat cream cheese until light and fluffy. Beat in sugar and eggs, one at a time. Beat in vanilla. In small bowl, combine flour and baking soda. Add to cream cheese mixture, mixing well. Mix in cream and syrup. Spoon into springform pan.

Bake until firm, about 1 hour 15 minutes, or until a toothpick comes out clean. When cheesecake is done, turn oven off and leave cheesecake in for another hour. Then remove from oven and cool on a rack for 30 minutes. Refrigerate. Remove sides from pan after the cheesecake has thoroughly cooled.
(otherwise it will crack)