Amaretto Cheesecake by Lynn's Recipes

Lynn demonstrates how to make a delicious Amaretto Cheesecake. This would be a perfect dessert for a special meal or holiday. This was adapted from a recipe found on Pinterest.

Ingredients
For the Crust:

- 2 cups of Amaretti Cookie Crumbs (about 8 ounces of cookies)
- 2 Tablespoons Sugar
- ¼ cup melted butter

Filling:

- 2 (8 ounce) packages of cream cheese, softened
- 2 (8 ounce) containers of Mascarpone cheese, softened
- 1 cup granulated sugar
- 1 teaspoon vanilla paste or vanilla extract
- ¼ cup Amaretto Liqueur
- 4 eggs
- 3 Tablespoons all purpose flour
- ½ teaspoon salt

Topping:

- 1 cup heavy whipping cream
- 2 Tablespoons powdered sugar
- ¼ teaspoon almond extract

- Crushed Amaretti cookies, for garnish

Preheat oven to 325°. Spray a 9” spring form pan with nonstick cooking spray and set aside.

In the bowl of a food processor add the Amaretti cookies and process until crumbled finely. Add the butter and sugar and mix until the mixture resembles wet sand.

Press the cookie mixture in the bottom and about 1” up the sides of the prepared spring form pan. Set aside

In the bowl of a standing mixer fitted with the paddle attachment, cream together the cream cheese and mascarpone for about 1 minute.

Add the sugar and continue to mix for 1 minute longer.

Add the eggs and vanilla and continue to mix on medium speed for 1 minute, making sure to scrape the sides of the bowl down between adding each ingredient.

Add the flour, salt and Amaretto and mix for another minute.

Pour the mixture into the prepared pan and tap it on the counter a couple of times to remove any air bubbles.

Place the pan on a baking sheet and bake it for 1 hour and 10 minutes, or until the sides of the cheesecake are set, but the center is still a bit wobbly.

Allow it to cool at room temperature for a few hours and then place in the refrigerator to cool completely overnight.

When ready to serve, whip the cream in a large bowl with the almond extract to form soft peaks. Add the powdered sugar and continue to whisk until it form stiff peaks.

Top the cheesecake with the whipped cream and garnish with crushed Amaretti cookies.

Comment or watch this Recipe on You Tube

Follow me on:

YouTube

Twitter

Facebook

Instagram

Roku

Lynn's Recipes: January 2015
www.lynnsrecipes.com

Click here for a handy Conversion Chart