

Gluten free cheesecake

(substituting a delicious pecan crust instead of a gluten-filled crust)

Pecan Crust

Original recipe makes 1 - 9 inch pie crust

2 1/2 cups ground pecans (grind pecans in food processor)
1/4 teaspoon ground cinnamon
1/3 cup white sugar
4 tablespoons unsalted butter, melted

Directions

1. Stir together ground nuts, cinnamon, and sugar. Mix in melted butter.
2. Press the mixture firmly into the bottom and up the sides of a 9 inch springform pan. Chill the unbaked crust in the refrigerator for about 30 to 45 minutes.
3. Place pie crust on a cookie sheet, and position on the middle rack of a preheated 350 degree oven. Bake for 12 to 15 minutes, or until lightly browned. WATCH it carefully, as nut crusts burn easily; they DON'T have to turn black to taste burnt! Cool completely before filling.

Cheesecake Ingredients

- 3 (8 oz.) packages cream cheese, softened
- 1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk
- 3 large eggs
- 2 teaspoons vanilla extract

Instructions

- HEAT oven to 300°F.
- BEAT cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs one at a time and vanilla; mix well.
- Pour into cheesecake mixture into prepared crust. BAKE 50 to 60 minutes or until set. Cool. Chill. Garnish as desired.

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