

WHITE CHOCOLATE CHEESECAKE

1 T. butter
1/2 c. vanilla cookie crumbs
16 oz. white chocolate
2 lb. softened cream cheese
1/2 c. sugar
1 c. heavy cream

4 lightly beaten eggs
3 T. sifted cornstarch
1/2 t. almond extract
1/2 t. orange extract
4 oz. piece of white

chocolate for curls (opt) Butter

bottom and sides of 9-inch springform pan. Sprinkle with cookie crumbs and tap out excess. Melt chocolate slowly and cool slightly. Beat chocolate and remaining ingredients except 4 oz. chocolate. Pour into pan and bake at 325 degrees for 65 minutes. Cool 1 hour on a rack. Remove sides and cool complete. Soften chocolate slightly (20 seconds in microwave on defrost) and make curls with vegetable peeler. Transfer to cheesecake with toothpick. Makes 12 servings.

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