

Lemony Passover Cheesecake

Serves 6 to 8

Ingredients: Cheesecake

1 cup crushed mandelbrot* (kosher for passover)

OR

1 package (8 ounce size) almond biscotti, crushed (kosher for pass-over)

1 cup finely chopped pecans

¼ cup sugar

⅓ cup butter or margarine, melted

2 packages (8 ounce size) cream cheese, softened

3 large eggs

1 can (14 ounce size) sweetened condensed milk (kosher for pass-over)

2 teaspoons grated lemon rind

¼ cup fresh lemon juice

1 container (8 ounce size) sour cream

Ingredients: Garnishes

sour cream

lemon slices

lemon rind strips

Directions

1. Stir together first 4 ingredients. Press mixture in bottom and 2 inches up sides of a lightly greased 9-inch springform pan.
2. Beat cheese at medium speed with an electric mixer, 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended.
3. Gradually add milk, rind and juice, beating until blended. Pour into prepared crust.
4. Bake at 300 degrees for 1 hour or until almost set. Turn off oven, and let cake stand in oven 30 minutes.
5. Remove cake to a wire rack. Spread evenly with sour cream, and let cool completely. Cover and chill 8 hours. Garnish, if desired.

* Mandelbrot is a crisp, cookie-like almond bread.