

Cheesecake with Pizzazz - ala MB

Ingredients:

- 3 eight ounce packages of cream cheese, cubed & softened to room temp
- One pint sour cream
- 1 & $\frac{1}{4}$ cups sugar
- 6 eggs, separated, whip the whites until stiff & set aside
- $\frac{1}{3}$ cup flour, sifted
- 2 teaspoons vanilla extract
- Juice of one medium lemon
- 1 Teaspoon lemon zest
- $\frac{1}{4}$ teaspoon ground white pepper
- 10 inch spring form pan
- Warmed Black Sheep Preserves of your choice:
 - Blueberry-Merlot with honey - mild & rich
 - Peach-Chardonnay with Chipotle - Spicy
 - Raspberry-Syrah with Chipotle - Spicy
 - Spicy Blackberry-Zinfandel

Crust:

- 2 cups graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- 6 tablespoons butter

Method:

- Pre-heat oven to 350
- Blend the softened cream cheese and sugar then add the egg yolks one at a time and blend
- Blend in vanilla, sour cream, flour, lemon juice and zest, blending well
- Very gently stir in the egg whites, slowly and without beating them
- For crust, blend sugar, butter and 1 & $\frac{1}{2}$ cups cracker crumbs
- Line spring form pan, bottom & sides, with pressed-in cracker crumb mix
- Pour cream cheese mixture into pan with crust
- Bake on baking sheet for one hour
- Turn off oven and leave cheesecake in oven for another hour
- Cool cheesecake on a rack for another hour
- Strew remaining crumbs and some powdered sugar on the top of the cheesecake

Serve slices of cheesecake on dessert plates topped with the warmed Black Sheep Preserve of your choice.

Beverage tip: Cream Sherry, Cappuccino, VSOP Cognac or brandy, Sauterne