



Havarti Cheesecake Appetizer

To make the crust, mix crumbs and butter until well blended. Press evenly into the bottom of a 10" spring form pan. Bake about 10 min at 375° until golden brown.

Reduce oven heat to 325°.

In a large bowl, beat the cream cheese until smooth. Add whipping cream, eggs and tomato liquid. Beat until creamy. Add havarti cheese, tomatoes and onion and stir until blended.

Spoon evenly over crust and bake 40-45 minutes or until center is set. Run knife around edges to loosen cheesecake. Cool completely at room temperature, cover and refrigerate for at least 2 hours.

Serve with crackers and enjoy! By the way, when I said this makes a ton, I mean it! I made this for Christmas and had enough left for New Years plus more leftovers! But it stores well in the fridge and we ate it for over two weeks.

INGREDIENTS

three 8 oz packages of cream cheese, softened

1/4 cup heavy whipping cream

3 eggs

6 oz Havarti cheese, shredded

1/2 cup sun dried tomatoes (packed in oil), sliced

1 tbsp liquid from sun dried tomatoes

8 green onions, sliced

Crust:

1 1/4 cup (about 28) crushed butter crackers (Ritz)

3 tbsp butter or margarine

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UNIQUELY YOU