

# Eggnog Cheesecake



**yield:** 20 SERVINGS   **prep time:** 20 MINUTES   **cook time:** 2 HOURS 10 MINUTES  
**total time:** 2 HOURS 30 MINUTES

## Ingredients

### For The Crust

2 ½ cups (250 g) gingersnap cookie crumbs  
¼ cup (50 g) granulated sugar  
5 tablespoons unsalted butter, melted

### For The Cheesecake

32 ounces (904 g) cream cheese, softened  
1 ⅓ (266 g) cup granulated sugar  
¾ cup (180 ml) eggnog, room temperature  
1 tablespoon vanilla extract  
4 large eggs, room temperature, lightly beaten

### For The Topping

8 ounces (226 g) mascarpone cheese, softened

$\frac{1}{4}$  cup (30 g) confectioners' sugar

$\frac{1}{4}$  cup (60 ml) eggnog

$\frac{1}{2}$  cup (120 ml) heavy cream

ground nutmeg, for garnish

## Instructions

### Make The Crust

Move the oven rack to the lower third position and heat the oven to 350°F. Wrap the outer bottom of a 9-inch springform pan tightly with aluminum foil.

Combine the gingersnap crumbs, sugar, and melted butter. Press the crumb mixture into the bottom and about 2-inches up the sides of the pan.

Bake for 10 minutes. Set aside to cool while you make the filling.

### Make The Cheesecake

Reduce the oven temperature to 300°F.

In a large mixing bowl beat the cream cheese with an electric mixer until smooth and creamy, about 1 minute.

Add the sugar and eggnog, beat until well combined. Add the vanilla, beat on low speed until smooth.

Using a silicone spatula, gently stir in the eggs just until combined. Pour the batter over the prepared crust.

Fill a roasting pan with a few inches of boiling water and place the cheesecake in the center.

Bake for 1 hour, OR until the edges are set and the center is slightly jiggly. Turn the oven off, leave the cheesecake in the water bath in the oven for another hour.

Remove the cheesecake from the water bath and place it on a wire rack. Run a small knife around the outer edge of the cheesecake to loosen it from the pan and set it on a wire rack to cool completely.

Cover and refrigerate for at least 4 hours, preferably overnight.

## Make The Topping

Whisk together the mascarpone cheese, confectioner's sugar, and eggnog until smooth.

In a separate bowl, beat the heavy cream with an electric mixer until soft peaks form. Gently fold the whipped cream into the mascarpone mixture until blended.

Spoon over cheesecake slices. Lightly sprinkle with ground nutmeg if desired.

## Notes

Plan ahead! Total time does not include chilling time. The cheesecake needs to refrigerate for at least 4 hours before serving.

**Oven temps can vary which means your cheesecake may need more time to bake. You'll know it is done cooking when the outer edges of the cheesecake feel firm to the touch while the center looks wet and jiggles when shaken. If the cheesecake doesn't look this way after an hour of cooking, let it cook until it does. Then you can turn the oven off and let the cheesecake rest for another hour in the oven.**

# Eggnog Cheesecake 1



**Total Time** Prep: 15 min.   Bake: 45 min. + chilling   **Makes** 16 servings

## Ingredients

1 cup graham cracker crumbs  
2 tablespoons sugar  
3 tablespoons butter, melted

## FILLING:

3 packages (8 ounces each) cream cheese, softened  
1 cup sugar  
3 tablespoons all-purpose flour  
2 large eggs, room temperature, lightly beaten  
3/4 cup eggnog  
1/2 teaspoon rum extract  
Dash ground nutmeg  
Whipped cream and additional ground nutmeg, optional

## Directions

Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.

In a small bowl, combine the cracker crumbs, sugar and butter. Press onto the bottom of pan. Place on a [baking sheet](#). Bake at 325° for 10 minutes. Cool on a wire rack.

In a large bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low speed just until combined. Gradually stir in the eggnog, extract and nutmeg. Pour filling over crust.

Place springform pan in a larger baking pan; add 1 in. of hot water to larger pan.

Bake at 325° until center is just set and top appears dull, 45-50 minutes. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Loosen sides from pan with a knife; cool 1 hour longer. Refrigerate overnight, covering when completely cooled. If desired, top with whipped cream, then sprinkle with nutmeg.



## Eggnog Cheesecake II

Prep: 20 mins Cook: 1 hr 10 mins Total: 1 hr 30 mins Servings: 8 Yield: 8 servings

### Ingredients

2 cups crushed vanilla wafers  
6 tablespoons butter  
 $\frac{1}{2}$  teaspoon ground nutmeg  
4 (8 ounce) packages cream cheese  
1 cup white sugar  
3 tablespoons all-purpose flour  
3 tablespoons rum  
1 teaspoon vanilla extract  
2 eggs  
1 cup heavy cream  
4 egg yolks

### Directions

#### Step 1

Preheat oven to 325 degrees F (165 degrees C).

#### Step 2

Prepare the crust by mixing together the cookie crumbs, butter and nutmeg. Press into the bottom and 1 1/2 inches up side of a 9 inch springform pan. Bake for 10 minutes.

#### Step 3

Prepare the filling by combining the cream cheese, sugar, flour, rum, and vanilla. Beat with electric mixer at medium speed until well blended. Add eggs one at a time, mixing at low speed after each addition just until blended. Blend in whipping cream and egg yolks; pour into prepared pan.

#### Step 4

Bake at 325 degrees F (165 degrees C) for 70 minutes or until center is almost set.

#### Step 5

Run knife or metal spatula around rim of pan to loosen cake; completely cool cake before removing. Refrigerate 4 hours or

overnight before serving. Garnish with whipped topping and ground nutmeg if desired.

## Eggnog Cheesecake III



Prep: 30 mins Cook: 55 mins Total: 1 hr 25 mins Servings: 16 Yield: 1 9-inch cake

### Ingredients

1 cup graham cracker crumbs  
2 tablespoons white sugar  
3 tablespoons melted butter  
3 (8 ounce) packages cream cheese, softened  
1 cup white sugar  
3 tablespoons all-purpose flour  
 $\frac{3}{4}$  cup eggnog  
2 eggs  
2 tablespoons rum  
1 pinch ground nutmeg

### Directions

#### Step 1

Preheat oven to 325 degrees F (165 degrees C).

#### Step 2

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

#### Step 3

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

#### Step 4

Preheat oven to 425 degrees F (220 degrees C).

#### Step 5

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg. Pour mixture into cooled crust.

#### Step 6

Bake in preheated oven for 10 minutes.

**Step 7**

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.