



Bourbon Glazed Vanilla Cheesecake with Talon

Raspberries

SERVES 6 to 8

PREP TIME 30 Min

COOK TIME 1 Hour

Ingredients

1 1/2 cups graham cracker crumbs
1/3 unsalted butter, melted
1 pound cream cheese, softened
1 cup granulated sugar
2 eggs, at room temperature
2 teaspoons vanilla extract

Directions

Preheat oven to 300F. In a small bowl stir together graham cracker crumbs and butter. Press crumbs into bottom of a 9-inch round cake pan or springform pan. Set aside.

In the bowl of an electric mixer fitted with the paddle attachment, mix cream cheese and sugar on low speed until completely smooth, scraping sides occasionally, about 3 minutes. Do not mix on high speed to avoid formation of air bubbles, this will cause the cheesecake to fall while baking. Add eggs, one at a time, followed by vanilla; mix until incorporated.

Bake for 45 minutes to 1 hour, or until the center is almost set and has lost its shininess. Remove from oven, let cool, and refrigerate. Once completely cool, top with bourbon glaze and refrigerate 1 hour, or until glaze has thickened.

Bourbon Glaze:

In a medium saucepot over medium heat bring 1 cup sugar and 1/4 cup water to a boil. Swirl pot to combine, do NOT stir. Slowly add 1/2 cup heavy cream, swirl to combine. Add 2 tablespoons bourbon and a pinch of salt, continue cooking for 1 minute. Using a rubber spatula, stir to combine and pour over chilled cheesecake.