

Maple Walnut Cheesecake

Ingredients

- 1 pre-made graham cracker crust
- 3/4 cup pure Vermont Maple Syrup
- 1 cup plus 4 Tbs Maple Sugar
- 2 ½ pounds cream cheese
- 3 Tbs flour
- 4 eggs
- 2 egg yolks
- ¼ cup heavy cream
- 1 tsp cornstarch
- 4 ounces walnut halves (about 1 cup)

Directions

1. Preheat oven to 500 degrees F.
2. Beat cream cheese with an electric mixer until soft and fluffy, about 2 minutes.
3. Mix the flour with Maple Sugar and ½ cup of the Maple Syrup to the cheese in thirds, mixing after each addition.
4. Add the eggs and the yolks to the batter one by one, beating after each addition.
5. Add the heavy cream and mix again.
6. Pour the batter into the crust and bake for 15 minutes.
7. Lower the oven to 200 degrees F. and bake for an hour more.
8. Turn the oven off, leave the door halfway open and let the cheesecake cool in the oven for a half-hour.
9. Chill in the refrigerator for 4 hours and not more than 24 hours.
10. When ready to serve, heat the remaining ¼ cup Maple Syrup over low heat in a small saucepan until it bubbles.
11. Let simmer gently for 1 minute, until it has thickened slightly.
12. Whisk in cornstarch and turn off the flame.
13. Add walnuts and turn to coat.
14. Spread them out on a cookie sheet to cool.
15. Sprinkle over cheesecake.