

Eggnog Cheesecake with Gingerbread crust



Plan Z Phase: This is a Z3.5 (ZReboot 3.5) recipe. This will be my contribution to dessert at our family dinner party this year. Most often a cheesecake like this has a crust made out of gingersnaps. I'm making mine this way and you'll swear you're eating a gingerbread crust without all the sugar. This cheesecake is sort of a production because you also have to make the Zola double cream eggnog. It doesn't take much time and the decadence is well worth it. Besides, you'll have leftovers to drink on another night. (You can make the eggnog with our without the booze).

Ingredients:

For the crust

- coconut oil or butter for greasing the springform pan
- 4 tablespoons butter (or coconut oil), melted
- 2 tablespoons molasses
- 1 tsp of Truvia
- 2 cups super fine ground almond flour/meal
- 1 teaspoon pumpkin pie spice

- 1 tsp of ground ginger
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup of chopped walnuts (optional)
- pinch of salt

For the Cheesecake

- 3, 8 oz packages of full fat cream cheese (softened to room temperature)
- 1 cup of ZSweet sugar substitute
- 2 tsp of ground nutmeg
- 2 tsp of vanilla
- 3 large eggs
- 2 large egg yolks
- 1 cup of Zola's double cream eggnog
- 2 Tbl of flour

Instructions:

Oil or butter the inside of your 9" springform pan. Preheat your oven to 325 degrees.

In your food processor whiz all of the crust ingredients to combine. Press the mixture across the bottom of the pan and slightly up the sides.

In your mixer bowl add the cream cheese, ZSweet, nutmeg, and vanilla for about a minute, until smooth. On low speed mix in the other ingredients.

Pour the batter over the crust. Smooth it out.

Bake 1 hour at 325 degrees. Turn off oven. Crack the door and let it cool for another hour as the oven cools. Then cool on rack until it's completely room temperature. This helps to reduce the likelihood of your cheesecake cracking the in the middle.

Cover and chill overnight. Cheesecake always tastes better on day 2.

You can spread sweetened whipped cream over the top of the cheesecake to serve or alternately spread Truwhip over the top. (Truwhip is like Cool whip without all the chemicals and sugar). Or you can serve your cheese cake with no topping. It will be good any of these ways.

Enjoy!

Cheers,