

Dessert

Pistachio Cardamom Cheesecake

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Taste of Home - April/ May 2012

Servings: 12

Preparation Time: 30 minutes

Bake Time: 35 minutes

1 1/4 cups finely crushed animal crackers

3 tablespoons packed brown sugar

1/4 cup butter

FILLING

2 packages (8 oz each) cream cheese, softened

1 can (14 oz) sweetened condensed milk

1 tablespoon lemon juice

1 1/2 teaspoons ground cardamom

1 drop green food coloring (optional)

3 eggs, lightly beaten

1/2 cup pistachios, finely chopped

sweetened whipped cream (optional)

chopped pistachios (optional)

animal cracker crumbs (optional)

Preheat the oven to 325 degrees.

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

In a small bowl, combine the cracker crumbs and brown sugar. Stir in the butter. Press onto the bottom of the prepared pan. Place the pan on a baking sheet.

Bake for 15 minutes. Cool on a wire rack

In a large bowl, beat the cream cheese until smooth. Beat in the milk, lemon juice, cardamom and food coloring, if desired.

Add the eggs. Beat on LOW speed just until combined. Fold in the pistachios. Pour over the crust.

Place the springform pan in a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 35 to 40 minutes or until the center is just set and the top appears dull.

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Remove the rim from the springform pan. If desired, top the cheesecake with whipped cream, pistachios and cracker crumbs.

Per Serving (excluding unknown items): 283 Calories; 21g Fat (65.0% calories from fat); 7g Protein; 19g Carbohydrate; trace Dietary Fiber; 114mg Cholesterol; 205mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 4 Fat; 1 Other Carbohydrates.