

## **Appetizers**

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# **Savory BLT Cheesecake**

Joni Hilton - Rocklin, CA

Taste of Home - April/ May 2012

**Servings: 24**

**Preparation Time: 35 minutes**

**Bake Time: 45 minutes**

**3/4 cup dry bread crumbs**

**1/2 cup Parmesan cheese, grated**

**3 tablespoons butter, melted**

### **FILLING**

**4 packages (8 oz each) cream cheese, softened**

**1/2 cup heavy whipping cream**

**1 1/2 cups cooked bacon, crumbled**

**1 cup oil-packed sun-dried tomatoes, patted dry and chopped**

**1 cup (4 oz) Gruyere or Swiss cheese, shredded**

**2 green onions, sliced**

**1 teaspoon freshly ground pepper**

**4 eggs, lightly beaten**

**(optional toppings) shredded lettuce, chopped cherry tomatoes and additional crumbled bacon**

**assorted crackers**

Preheat the oven to 325 degrees.

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

In a small bowl, combine the bread crumbs, Parmesan cheese and butter. Press onto the bottom of the prepared pan. Place the pan on a baking sheet.

Bake for 12 minutes. Let cool.

In a large bowl, beat the cream cheese and cream until smooth. Beat in the bacon, tomatoes, Gruyere cheese, onions and pepper.

Add the eggs. Beat on low speed just until combined. 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 45 to 55 minutes or until the center is just set and the top appears dull.

Remove the springform pan from the water bath. 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 psn. Serve the cheesecake with your favorite topping and crackers.

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Per Serving (excluding unknown items): 284 Calories; 26g Fat (80.8% calories from fat); 10g Protein; 4g Carbohydrate; trace Dietary Fiber; 102mg Cholesterol; 439mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.