

Apricot Cheesecake

Servings: 8

APRICOT GLAZE

1/2 cup apricot preserves

1 tablespoon brandy

CHEESECAKE

3 graham crackers, broken into pieces

1 tablespoon butter, softened

1 cup loosely packed dried apricots

zest from 1/4 lemon, cut into strips

3 packages (8 ounce ea) cream cheese (packages quartered), room temperature

4 eggs

1 cup sugar

1/2 cup sour cream

Preheat the oven to 350 degrees.

To make the Apricot Glaze: In a small saucepan, heat the apricot preserves over moderate heat. Stir in the brandy. Strain the mixture through a strainer into a small bowl. Set aside.

In a food processor fitted with the metal blade, process the graham crackers until they are crushed (about 1/4 cup of crumbs). Butter an eight-inch springform pan and coat it with the crumbs.

In a saucepan, cook the apricots according to package directions. Set aside.

Process the apricots and lemon zest until puree'd. Add one package of the cream cheese and one egg; process until smooth. Repeat the procedure two more times, processing one package of cream cheese and one egg until smooth each time. Add the remaining egg, the sugar and the sour cream. Process for 15 seconds.

Pour the batter into the prepared springform pan.

Bake for 50 to 55 minutes or until the center of the cake is just firm.

Cool in the pan on a wire rack.

Cover the pan.

Refrigerate the cake overnight.

Per Serving (excluding unknown items): 241 Calories; 7g Fat (26.7% calories from fat); 4g Protein; 41g Carbohydrate; trace Dietary Fiber; 116mg Cholesterol; 81mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1 Fat; 2 1/2 Other Carbohydrates.