

# Apricot Amaretto Cheesecake

Recipe By *Estee Kafra*



Cooking and Prep:  2  
h 20 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,  
Chanukah

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

This is a cheesecake with a bit of a sophisticated flair. The amaretto liqueur is put both into the batter and into the glaze on top, giving a wonderfully unique undertone to the recipe. Cheesecakes taste better after they have set in the fridge overnight, and this one is no exception. These cakes look beautiful in individual serving sizes, but this recipe can also be made in a 9-inch springform pan.

## Ingredients (12)

### Crust

- 1 cup graham cracker crumbs
- 1/2 cup chopped, toasted almonds (ground almonds are fine, too)
- 2 tablespoons sugar
- 1/4 cup butter, melted

### Filling

- 4 (8-oz./250-g.) packages cream cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 4 eggs
- 1 cup sour cream
- 1/4 cup amaretto liqueur

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### Glaze

- 1/2 cup **Tuscanini Apricot Jam** or preserves
  - 2 tablespoons amaretto liqueur
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## Start Cooking

### For the Cheesecake

1. Preheat oven to 450 degrees Fahrenheit. Place a pan filled halfway with water on bottom rack of oven.
2. Combine all the crust ingredients in a large bowl and mix well. Press firmly into the bottom of a greased 9-inch springform pan or into mini springform pans to create a flat crust.
3. Combine cream cheese, sugar and flour, mixing well until blended (you can use an immersion blender, standard blender or electric mixer). Add eggs one at a time, until just combined. Blend in sour cream and liqueur. Pour over crust.
4. Bake in oven at 450 degrees Fahrenheit for 10 minutes. Reduce oven temperature to 250 degrees Fahrenheit and bake for one hour if using a large pan; 40 minutes for small mini cakes. When cakes are done, shut off the oven and leave to cool for approximately an hour before opening the door.
5. Combine the jam or preserves for glaze in a saucepan with the amaretto liqueur. Stir until completely mixed. Strain, mix and pour over the cooled cheesecake before releasing the sides of the springform pan.