



## Amaretto Cheesecake with Madeleine Crust

*2/3 cup Sugar Bowl Bakery\* Madeleine pieces, plus 6 whole cookies for garnish*

*1/4 cup whole raw almonds*

*3 Tbsp. brown sugar*

*5 Tbsp. butter, melted*

*8 oz. cream cheese, softened*

*1/2 cup granulated sugar*

*1/2 tsp. almond extract*

*1/4 tsp. salt*

*2 large eggs*

*3 tsp. amaretto liqueur (optional)*

*Bittersweet chocolate, for garnish*

1. Preheat oven to 375° F.
2. Place 2/3 cup Madeleine pieces, almonds, brown sugar and butter in a food processor and grind until fine. Pour crumb mixture into an 8" springform pan and press firmly onto the bottom and sides.
3. Place cream cheese and granulated sugar in a mixing bowl and beat until smooth. Beat in almond extract and salt.
4. Blend in eggs one at a time, on low speed. Stir in amaretto.
5. Pour batter into the crust.
6. Bake for 35-40 minutes, or until the filling is just set. Let cool to room temperature and then refrigerate until chilled. Makes 12 servings.

**Garnish:** Take 6 Madeleine cookies and cut diagonally in half. Melt bittersweet chocolate. Dip the bottom of each cookie into melted chocolate, place on a tray lined with foil or waxed paper, and refrigerate until the chocolate hardens. Place a cookie, chocolate side down, on each piece of cheesecake.

*\*Brands may vary by region; substitute a similar product.*