



Eggnog Nutmeg Rum Cheesecake

Preheat the oven to 350°F
10-inch cheesecake pan
Serves 18 to 20

I wait patiently every year for the holiday season to start so I can make this cheesecake with fresh eggnog, which gives it a very special flavor.

Crust

2 cups crushed graham crackers
1 tsp ground nutmeg
1/3 cup unsalted butter, melted

In a medium bowl, combine the crumbs, nutmeg and butter. Press into the cheesecake pan and freeze.

Filling

4 pkgs (8 oz) cream cheese, softened
1 cups small curd cottage cheese
2-1/4 cups granulated sugar
4 large eggs
1 cup prepared eggnog
1/2 cup light rum
1 tbsp vanilla
1 tsp ground nutmeg

In a large mixing bowl, beat the cream cheese, cottage cheese, and sugar, on medium high for 3 minutes. Add the eggs one at a time, beating after each addition. Fold in the eggnog, rum, vanilla and nutmeg. Pour over the crust. Bake in preheated oven for 60 to 75 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy. Cool on the counter for 10 minutes (do not turn the oven off). The cake will sink slightly.

Topping:

1 cup sour cream
1/2 cup granulated sugar
1 tsp vanilla
1 tsp ground nutmeg

In a small bowl, combine the sour cream, sugar, and vanilla and nutmeg. After the 10-minute cooling period, pour sour cream mixture into the center of the cheesecake. Bake 5 minutes more. Cool on a rack for 2 hours. Cover and refrigerate for at least 2 hours before decorating.