

## EGGNOG CHEESECAKE

### **Crust**

- 2 cups vanilla wafer crumbs
- 6 tablespoons butter or margarine, melted
- 1/2 teaspoon ground nutmeg

### **Filling**

- 4 8-ounce packages cream cheese, softened
- 1 cup sugar
- 3 tablespoons flour
- 3 tablespoons rum
- 1 teaspoon vanilla
- 2 eggs
- 1 cup heavy cream
- 4 egg yolks

### **Crust**

1. Mix crumbs, butter or margarine, and nutmeg.
2. Press onto bottom and 1-1/2 inches up sides of a 9-inch springform pan.
3. Bake at 325°F for 10 minutes.

### **Filling**

1. Beat cream cheese, sugar, flour, rum, and vanilla at medium speed until well blended.
2. Add eggs, one at a time, mixing at low speed after each addition, just until blended.
3. Blend in cream and egg yolks.
4. Pour into crust.
5. Bake 1 hour and 10 minutes to 1 hour and 15 minutes or until center is almost set.  
(Do not allow top to brown excessively.)
6. Run knife around rim of pan to loosen cake; cool before removing rim of pan.
7. Refrigerate 4 hours or overnight.
8. Garnish with grated nutmeg.