

Promenade Cheesecake

Servings: 10

Source: Cook's Magazine, May, '89 Craig Claiborne's favorite!

Ingredients

- 1 ounce Apricot Jam
- ¼ cup Sugar
- 1 tablespoon Rum, Cognac Or Kirsch, Optional
- 1 Softened Butter
- 2 ounces Graham Crackers
- 1 Lemon, Both Juice And Zest
- 2 lbs. Softened Cream Cheese
- 4 Eggs
- 1¾ cups Sugar
- 1 teaspoon Vanilla Extract

Method

For the Apricot Sauce, put jam, sugar, and ¼ c water in a small saucepan. Bring to a boil and simmer until slightly thickened, about 4 min. Strain into a small bowl (stir in optional rum); cover and refrigerate until cool, about 1 hours. (Can cover and refrigerate up to 1 week.)

For crust: coat an 8-inch round cake pan with the butter. Break the graham crackers into the workbowl of food processor fitted with the metal blade and process to crumbs (½ c). Coat the bottom and sides of pan evenly with the crumbs; shake out excess crumbs.

For filling, grate 1 tsp lemon zest and squeeze 3 tbsp lemon juice into a large bowl. Add remaining ingredients and beat until light and fluffy, about 3 min.

Cooking: Adjust oven rack to middle position and heat oven to 325°F. Bring 2 c. water to boil. Pour batter into the cake pan; shake the pan gently to level the mixture. Place the cake pan in baking dish that is just large enough to contain it. Put the dish holding the cake pan into the oven and add enough boiling water to come halfway up the outside of the cake pan. Bake until cake is set and top is golden, 1½ to 2 hours. Transfer cake pan from baking dish to wire rack and cool completely; cover and refrigerate until chilled, at least 4 hours. (can cover and refrigerate up to 3 days).

Serving: Run a knife around the edge of the cake to loosen it, then invert onto a cake plate. Remove pan, cut into slices, and serve with the Apricot Sauce.

Variation: fold ¾ c ground macadamia nuts and ½ c chopped candied ginger into the filling and omit the Apricot Sauce.