

CHRISTMAS CHEESECAKE



For the Crust:

¾	Cup	Flour
½	Teaspoon	Baking Soda
1	Teaspoon	Ground Ginger
½	Teaspoon	Ground Cinnamon
¼	Teaspoon	Ground Cloves
1	Large	Egg
2	Tablespoons	Butter, softened
⅓	Cup	Molasses
⅓	Cup	Brown Sugar
⅓	Cup	Hot Water

For the Filling:

1	Cup	Heavy Cream
2	8oz	Cream Cheese, softened & cut into chunks
½	Cup	Powdered Sugar
1	Cup	Eggnog
2	Teaspoons	Ground Nutmeg

Directions:

1. Whisk together first 5 ingredients. In a separate bowl beat butter, molasses and sugar until light and fluffy. Beat in hot water. Beat in egg, then flour mixture.
2. Spread into a greased and floured 8 x 11 baking dish. Bake at 350° 15-17 minutes. Remove from oven and cool completely.
3. Beat heavy cream until soft peaks form. Add remaining ingredients and beat until very smooth, scraping down bowl as necessary. Spread over cooled crust and place in refrigerator at least 4 hours to set.