

Eggnog Cheesecake

written by The Recipe Exchange | December 19, 2015

Ingredients

Crust:

1 cup graham cracker crumbs
2 tbsp sugar
3 tbsp butter, melted

Filling:

3- 8oz package cream cheese(room temperature)
1 cup sugar
3 tbsp all purpose flour
2 eggs beaten
3/4 cup eggnog
1/2 tsp rum extract
1/2 tsp pure vanilla extract
dash of nutmeg
fresh whipped cream or whipped topping

Directions

Preheat oven to 325 degrees.

Mix graham cracker crumbs, sugar and butter in a small bowl. Place into a 9 inch spring form pan and press to form a crust. Place into preheated oven and bake for 10 minutes. Remove from oven and allow to cool.

In a large bowl add room temperature cream cheese and beat with a mixer on high until smooth and fluffy. Add sugar and flour and beat for an additional 30 seconds. Add egg and beat until incorporated then add eggnog, rum and vanilla extract and nutmeg and mix until incorporated. Pour mix over the crust then place in preheated oven.

Bake for 1 hour until the top is set but the center will still jiggle a bit. Cool on a rack for 10 minutes then run a knife around the edge of the pan to loosen cheesecake. Allow to cool until it's room temperature then place in refrigerator overnight. When ready to serve top with whipped cream and a pinch of nutmeg.