
SUNDRIED TOMATO PESTO CHEESECAKE

12 servings

INGREDIENTS

- 2 cups finely crushed cheese crackers (Cheez-its)
- ¼ cup melted butter
- 12 oz. goat cheese
- 8 oz. cream cheese, softened
- 3 eggs
- 1/3 cup sun dried tomato pesto (purchased or scratch)

DIRECTIONS

Preheat oven to 325 degrees. Mix butter with crackers and press into bottom of 8" or 9" spring form pan. Pulse cheeses and eggs in food processor until smooth. Pour half cheese mixture onto crackers. Drop spoonfuls of pesto onto this layer. Spread lightly with the back of a spoon. Pour in remaining cheese mixture and spread evenly over pesto layer.

Place pan on a baking sheet. Bake for 45 minutes. Cool to room temperature and then refrigerate. Before serving, remove from refrigerator for 30 minutes to an hour.

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