



PESADIC STRAWBERRY CHEESECAKE

preheat oven to 350°F.

serves 16

Crust:

1 C. almonds
1 C. coconut
½ C. agave nectar, or honey
½ C. butter, melted

In blender finely chop almonds together with coconut. Combine honey and melted butter, then mix with dry ingredients. Press into the bottom and sides of spring-form pan.

Filling:

4 pkg (8 oz.) cream cheese
½ C. sugar
¼ C. maple syrup
4 large eggs
8 oz. (1 c.) sour cream
2 tsp. vanilla extract
1 tsp. almond extract

Beat cream cheese, sugar & maple syrup on medium speed until smooth. On low speed, add eggs one at a time. Add sour cream, vanilla & almond extract. Pour into crust & bake 50 min. or until cake puffs slightly around edges & center still jiggles slightly when shaken. Turn off oven & leave door closed for 45 min. Take out & loosen edge of pan but leave in pan. Cool completely on rack. Remove pan, cover & refrigerate at least 4 hrs.

Topping:

2 C. strawberries, sliced
½ C. agave nectar or maple syrup
Whipped Cream

Up to 3 hours before serving, top with sliced strawberries which mixed with maple syrup.
Optional: Garnish with whipped cream.

