

Jack Daniels Cheesecake Recipe

Prep time: 30 minutes plus chilling

Baking time: 1 hour 30 to 40 minutes

Ingredients

Crust:

2 cups Pecans, finely chopped

2 tablespoons packed brown sugar 4 tablespoons butter, melted

Filling:

4 packages (8 oz. each) cream cheese, softened

2 cups firmly packed brown sugar ~h cup cornstarch

1/2 cup Jack Daniels

1 teaspoon vanilla extract

4 large eggs, at room temperature

Topping:

8 ounces semisweet chocolate squares

1;2 cup half-and-half cream (continued)
(continued)

1. Make crust: Heat oven to 350°F. Wrap the outside of a 9-inch springform pan with foil. Combine all ingredients in the pan until well mixed; press into bottom.

2. Make filling: Beat cream cheese in a mixer bowl atnign spee-d, until smooth. Scrape side of bowl with a rubber spatula. Beat in sugar and cornstarch until light and fluffy. At low speed, add Jack Daniels and vanilla.

Add eggs, one at a time, beating until mixture is smooth. Pour filling into pan. Place springfonn pan in a roasting pan (make sure there is at least I inch between the edges of the pans). Add enough hot water to come halfway lip side of springform pan.

3. Bake I hour 30 to 40 minutes, until sides of cheesecake are firm and center is just set. Remove pan from water bath; transfer to wire rack and cool completely.

4. Make topping: Meanwhile, com-
bine chocolate and cream in a medium saucepan. Cook, stirring, over medium-low heat. until chocolate is melted and smooth. Remove from heat; cool to room temperature. Spread topping over cheesecake. Refrigerate until set. Remove springform ring. Makes 16 servings.

Directions

Crust:

1. Make crust: Heat oven to 350°F. Wrap the outside of a 9-inch springform pan with foil. Combine all ingredients in the pan until well mixed; press into bottom.

2. Make filling: Beat cream cheese in a mixer bowl at high speed, until smooth. Scrape side of bowl with a rubber spatula. Beat in sugar and cornstarch until light and fluffy. At low speed, add bourbon and vanilla.

Add eggs, one at a time, beating until mixture is smooth. Pour filling into pan. Place springform pan in a roasting pan (make sure there is at least 1 inch between the edges of the pans). Add enough hot water to come halfway up lip side of springform pan.

3. Bake 1 hour 30 to 40 minutes, until sides of cheesecake are firm and center is just set. Remove pan from water bath; transfer to wire rack and cool completely.

4. Make topping: Meanwhile, combine chocolate and cream in a medium saucepan. Cook, stirring, over medium-low heat, until chocolate is melted and smooth. Remove from heat; cool to room temperature. Spread topping over cheesecake. Refrigerate until set. Remove springform ring.

Note: Baking cheesecake in a hot water bath yields the creamiest filling and reduces the risk of cracking. The reason? The hot water provides a gentle and even distribution of heat. Cover the outside of the springform pan with heavy-duty foil to prevent leaking. Place the spring form pan in a roasting pan. Then pour hot water into the roasting pan until it reaches at least 1 inch up the side of the springform pan, taking care not to pour any water into the batter

Source: https://www.familycookbookproject.com/recipe/3511461/jack-daniels-cheese-cake.html#google_vignette