

Long's Maple Syrup

100% Pure Canadian

MAPLE CHEESECAKE

INGREDIENTS

- ¼ cup butter, melted
- 2 TBSP Long's Maple Syrup
- 1¼ cups graham wafer crumbs
- 375 g cream cheese, softened
- ¾ cup Long's Maple Syrup
- 3 eggs
- 2 TBSP all-purpose flour
- 1 TBSP Long's Maple Syrup

INSTRUCTIONS

1. Combine melted butter and 2 TBSP (25ml) maple syrup. Stir in graham crumbs.
2. Press firmly into bottom of 9" springform pan.
3. Bake at 350°F (180°C) for 5 minutes.
4. Beat cheese until creamy; gradually beat in ¾ cup (175 ml) maple syrup
5. Blend in eggs and flour. Pour into pan.
6. Bake at 350°F (180°C) for about 35 minutes or until set.
7. Cool, then chill.
8. Glaze cheesecake with remaining maple syrup.

Makes about 12 servings.