



Havarti and Sun-Dried Tomato Cheesecake



Prep
20 MIN

Total
3 HR 45 MIN

Servings
36



Ingredients

- 1 1/4 cups crushed buttery crackers (about 28 crackers)
- 3 tablespoons butter or margarine, melted
- 3 packages (8 oz each) cream cheese, softened
- 1/4 cup whipping cream
- 3 eggs
- 1 tablespoon liquid from sun-dried tomatoes
- 1 1/2 cups shredded Havarti cheese (6 oz)
- 1/2 cup sliced drained sun-dried tomatoes packed in oil and herbs
- 8 medium green onions, sliced (1/2 cup)

Steps

- 1 Heat oven to 375°F. In medium bowl, mix crushed crackers and butter until well blended. Press evenly in bottom of 10-inch springform pan. Bake about 10 minutes or until golden brown.
- 2 Reduce oven temperature to 325°F. In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Add whipping cream, eggs and tomato liquid; beat until creamy. Stir in Havarti cheese, tomatoes and onions until well blended. Spoon evenly over crust in pan.
- 3 Bake 40 to 45 minutes or until center is set. Run knife around edge of cheesecake to loosen. Cool completely at room temperature. Cover and refrigerate at least 2 hours but no longer than 24 hours. Remove side of pan. To serve, cut cheesecake into thin wedges.