

Classic Cheesecake with Wheatless crust

Ground pecans serve as the wheatless base for this cheesecake, though you could use ground walnuts or almonds instead.

Yield: 6-8 servings

Preheat oven to 325

Ingredients

Crust

- 1 ½ cups ground pecans
- ½ cups sugar or the equivalent
- 1 ½ teaspoons ground cinnamon
- 6 tablespoons unsalted butter, melted and cooled
- 1 large egg, lightly beaten
- 1 teaspoon vanilla extract

Filling

- 16 ounces 1/3 less fat cream cheese, at room temperature
- ¾ cup sour cream
- ½ cup sugar or equivalent
- Dash of sea salt
- 3 large eggs
- Juice of one small lemon
- 1 tablespoon lemon zest
- 2 teaspoons vanilla extract

Preparation

1. **To make crust:** Combine the ground pecans, sugar, and cinnamon in a large bowl. Stir in melted butter, egg and vanilla and mix thoroughly.
2. Press crumb mixture into the bottom and 1 ½ to 2 inches up the sides of a 10-inch pie pan.
3. **To make filling:** combine the cream cheese, sour cream, sugar and salt in a bowl. Using an electric mixer, beat at low speed to blend. Beat the eggs, lemon juice, lemon zest and vanilla. Beat at medium speed for 1 minute.
4. Pour the filling into the crust. Bake until nearly firm in the center, about 50 minutes. Cool cheesecake on a rack. Refrigerate to chill before serving.

Twists

The filling can be modified in dozens of ways. Try adding ½ cup cocoa powder and garnish with shaved chocolate; or substitute lime zest and juice for the lemon; or top with berries, mint leaves and whipped cream.