

Petit Manseng Cheesecake (Gluten Free)

Crust

1 box GF Pamela Honey Grahams* or regular graham crackers, finely ground
½ stick butter
3 tablespoons Maggie's Petit Manseng Sweet Dessert wine

Cheesecake Filling

2 cups Maggie's Petit Manseng Sweet Dessert wine
20 ounces cream cheese
3 eggs
1 tablespoon vanilla extract
½ cup brown sugar
Ground nutmeg

Place 2 cups Maggie's Petit Manseng Sweet Dessert wine in a wide-bottom skillet and simmer on stove top until reduced by half (approximately 2 hours). Reduce wine slowly or it may become bitter. (If you prefer a sweeter sauce, add baker's sugar, as needed, to enhance the sweetness.) Place in glass bowl and set aside to cool slowly.

Crust: Melt butter until malleable. Combine with finely ground graham crackers until a dry crumble. Add Maggie's Petit Manseng Sweet Dessert wine to moisten crust well enough so it can be evenly pressed inside a 9-inch spring form pan. Line the circumference of pan with parchment paper.

Cheesecake Filling: Cream sugar and cream cheese until blended. Add eggs and blend at high speed until smooth. Mix in vanilla. Pour batter into spring form pan on top of premade crust. Liberally sprinkle cheesecake top with ground nutmeg. Bake at 425 degrees for 10 minutes. Reduce oven temperature to 350 degrees and bake 45-60 minutes, until top of cheesecake is golden brown. Let cheesecake cool for 15 minutes. Remove spring form pan. Keep parchment paper in place. Slowly drizzle reduced Petit Manseng, by spoonfuls, over the top of the cheesecake, pausing as needed while the wine soaks into the cheesecake. This may require several intervals; allow the wine to percolate slowly through the surface of the cheesecake before making another application. After the last application of wine has soaked in, remove parchment paper and refrigerate overnight. Serves 12.

* The gluten-free graham crackers are the only substitution necessary to make this a gluten-free dessert. If this is not a factor for you, use regular graham crackers in the crust.