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## **Honey Cheesecake (makes 8 servings)**

### ***Ingredients:***

- 1-1/4 cups flour
- 1/2 cup ground walnuts
- 1 teaspoon ground cinnamon
- 1/3 cup honey
- 1/3 cup butter, melted
- 2 packages (8 oz.) cream cheese, softened
- 2 eggs
- 2 egg yolks
- 1 cup sour cream
- 1 Tablespoon grated lemon peel
- 2 teaspoons cornstarch

### ***Directions:***

#### ***For crust:***

- Combine flour, walnuts and cinnamon.
- Add 1/3 cup honey and melted butter; mix well.
- Press into bottom and up sides of 8-inch springform pan.

#### ***For filling:***

- Blend cream cheese with honey until smooth.
- Beat in eggs and yolks.
- Add remaining ingredients; beat until smooth.
- Turn into prepared crust and bake at 300°F 50 to 55 minutes or until set.
- Cool and refrigerate until thoroughly chilled before serving.