

Cinnamon Ginger Cookie Cheesecake

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Ingredients:

2 cups crumbs from ginger cookies or
ginger snap cookies, finely crushed
1/4 cup (4 Tbsp.) butter, melted
4 (8 oz.) packages cream cheese
1 ½ cups granulated sugar
3 large eggs
1 large egg yolk
1 cup sour cream
1 tablespoon vanilla extract
2 tablespoons flour
1 tablespoon ground cinnamon



Preheat the oven to 350°F (175°C) and set the rack in the lower middle of the oven. Grease a 9-inch springform pan.

In a medium bowl, combine the cookie crumbs and melted butter. Press into the bottom of the pan. Use a flat-bottomed glass to help press it down. In a small bowl, combine the flour and cinnamon.

In a large bowl, use a mixer to blend the cream cheese and sugar until creamy. Mix in the eggs and egg yolk, one at a time. Then mix in the sour cream, vanilla, and flour mixture. Pour into prepared crust. Wrap the bottom of the pan with foil (to help keep out the water from the water bath), and place the cheesecake pan in a larger baking pan. Fill the larger pan with an inch or two of water.

Bake in preheated oven for one hour. Turn off the oven but let the cheesecake stay in the oven with the door closed for another hour. Crack the door open and let it sit in the oven for one more hour. Then, remove the cheesecake from the water bath and run a knife along the inside of the pan to loosen the edges. Let it sit on a cooling rack on the counter until completely cool. Refrigerate until ready to serve. Refrigerate overnight before serving for best results.

[Note: I used Anna's Ginger Swedish Thins for the crust, but any type of crispy ginger cookie should work. I ground up two 5.25 oz. packages which made a little over the 2 cups of crumbs I needed. Also, using the water bath and allowing the cheesecake to sit in the oven with the door open helps to make sure it will not crack. These steps are not completely necessary, but I highly recommend them.]

