

Mascarpone Cheesecake with Honey Almond Crust - Garnished with Balsamic Strawberries

Ingredients

Crust

1 cup	All-Purpose Flour
½ tsp	Baking Powder
¼ tsp	Baking Soda
¼ tsp	Salt
¼ cup	Vegetable oil
¼ cup	Honey
¼ cup	Sugar
1 ea	Egg
1 tsp	Grated Lemon Peel
½ tsp	Vanilla Extract
¾ cup	Almonds, toasted lightly and ground to small pieces



Filling

1 pound	Mascarpone Cheese, room temperature
1 pound	Cream Cheese, room temperature
1 ¼ cups	Sugar
2 tsp	Lemon Juice
1 tsp	Vanilla Extract
4 ea	Eggs, room temperature

Garnish

1 quart	Strawberries, hulled and quartered
½ cup	Balsamic Vinegar
¼ cup	Sugar

Prepare the Crust

Preheat oven to 350°F. Spray the Baker's Edge with non-stick cooking spray. Combine the flour, baking powder, baking soda, and salt in a small bowl. Whisk the oil, honey, sugar, egg, lemon peel and vanilla extract in a large bowl until smooth. Stir in the flour mixture and then nuts just until combined. Pour the batter into the bottom of the pan and spread evenly. *Tip – In order to keep your batter from sticking to your rubber spatula when spreading it in the pan, spray it first with non-stick cooking spray. Bake the crust 20 minutes and then cool.

Prepare the Filling

Decrease the oven to 325°F. In a large bowl of an electric mixer, beat the mascarpone cheese, cream cheese, and sugar until smooth. Beat in the lemon juice and vanilla extract. Add the eggs one at a time, beating just until blended. Scrape the bowl between each addition of an egg. Pour mixture over

the cooled crust and bake about 45 minutes or until the filling moves slightly when the pan is shaken. Cool the cheesecake to room temperature and then refrigerate at least 4 hours before serving.

Prepare the Garnish and Serve

Combine the strawberries, balsamic vinegar, and sugar and leave at room temperature for 30 minutes prior to service. Serve with the cooled cheesecake. For elegant plating, remove a square serving and slice in half to create 2 small wedges (see the above photo).

Benefits of the Edge Brownie Pan

The Baker's Edge's bakes evenly, eliminating the dried out edges that are far too common in cheesecakes. With the pan there is no need to use a water bath (which also means the end of water leaking into your cheesecake). It also bakes cheesecakes in considerably less time than conventional pans.