



The Holidays are all about Family & Friends.
And... Cheesecake!

Holiday
Favourites

Rum & Eggnog Cheesecake

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| 1 cup graham cracker crumbs | 1/4 cup boiling water |
| 2 tablespoons granulated sugar | 3 eggs, separated |
| 1/4 cup margarine or butter, melted | 2 tablespoons granulated sugar |
| 1 envelope unflavoured gelatin | 1 8-oz package cream cheese, softened |
| 1/4 cup light rum | 1 14-oz can sweetened condensed milk |

Preheat oven to 350 degrees fahrenheit.

In a medium bowl, combine graham cracker crumbs, sugar & melted margarine. Press well into 9-inch springform pan. Bake 10 minutes & let cool.

In a small bowl, sprinkle gelatin over rum & let stand for 5 minutes. Add boiling water & stir until gelatin is dissolved. In a small saucepan, whisk together egg yolks & 2 tablespoons sugar. Whisk in gelatin mixture & cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat & set aside.

In a large bowl, beat cream cheese, condensed milk, gelatin mixture & vanilla with an electric mixer until smooth. Chill for 20 to 30 minutes or until it's partially set. In a small bowl, beat egg whites until they hold soft peaks; beat in 1/4 cup sugar until mixture holds stiff peaks.

In a small bowl, whip 1/2 cup whipping cream until thick. Fold egg whites, then whipped cream into cream cheese mixture. Pour over prepared crust & chill until set, several hours or overnight.

To serve, whip remaining cream & spread over top. Sprinkle with nutmeg & serve.

