

Nutella Cheesecake with Sweet Cherry Jam

almond + shortbread crust

Yield: 8-10 servings



Ingredients

3 lbs pitted sweet cherries
1 ½ cups sugar

¾ cup sugar
½ cup butter
1 egg yolk
2 ¼ cup flour

24 oz cream cheese
8 oz Nutella
4 eggs
1 cup sugar
2 teaspoon vanilla extract
1 teaspoon almond extract

Directions

Sweet cherry jam:

Combine the cherries and sugar in a medium-sized pot over medium-high heat. Bring to a boil and cook for 5 minutes, stirring occasionally. Reduce to a simmer. Cook the cherries down until thick, about 1 hour, continuing to stir.

Shortbread cookie crust:

Preheat the oven to 350°F. Using an electric mixer, cream the butter and sugar together until fluffy. Whip in the egg yolk. Add the flour and mix until the dough pulls away from the bowl. Press the dough into a 9-inch, non-stick springform pan. Using a fork, poke holes into the dough. Bake for 10 minutes.

Nutella cheesecake:

Meanwhile, using an electric mixer, combine the cream cheese and Nutella until incorporated. Add the eggs, sugar, vanilla extract, and almond extract. Beat well. Pour the batter on top of the crust and bake for 40-45 minutes, until a toothpick comes out dry.

To serve:

Slice a piece of cheesecake and top with cherry jam. You can also add a dollop of whipped cream, a sprig of mint, or both.