

# K's Kitchen: Maple syrup stars in cheesecake

By Kathryn Reed

Decadence awaits with this dessert. It's rich, creamy and wonderful.

In case you are one of those who doesn't read all the directions until you are cooking, know that the cheesecake needs to be refrigerated for a few hours, so it might need to be a two-day process, but definitely not a last-minute thing.

While it was difficult to truly taste the maple syrup, it was obvious there was something different about the cake itself – but in a good way. The whipped cream is where the syrup came across much more. Be sure to use a good quality syrup.

Invite people over – there's so much to share.



**Vermont's Cheesecake**

## **Crust:**

$\frac{3}{4}$  C flour  
3 T brown sugar  
 $\frac{1}{4}$  C butter  
 $\frac{1}{4}$  C walnuts, chopped

## **Cheesecake:**

24 ounces low fat cream cheese, room temperature

8 ounces mascarpone cheese, room temperature  
3/4 C brown sugar  
1/2 C pure maple syrup  
1/4 C half-and-half  
2 T flour  
1 tsp vanilla  
3 eggs, room temperature

**Whipped cream:**

2 C heavy whipping cream  
1/2 C pure maple syrup  
1 tsp vanilla

Preheat oven to 350 degrees. Combine the flour, brown sugar and butter. Then add walnuts. Press the mixture into the bottom of a 10-inch spring form pan. Bake for 10 minutes or until lightly browned.

Beat cream cheese and mascarpone cheese in mixer until smooth. Add brown sugar, maple syrup, half-and-half, flour and vanilla. Mix well, then add the eggs.

Pour cheese mixture over cooled crust.

Bake for 35 minutes or until the cheesecake is set and the middle jiggles just a little. Cool for 15 minutes. Use knife to loosen edge before removing ring. Let cool, then chill in refrigerator for at least four hours.

Whip the heavy cream until soft peaks form; then add the maple syrup and vanilla. Spread frosting on cake.