

2011 Addison County Fair & Field Days

ACMSA Maple Contest Recipes

Maple Crumb Cheesecake (Submitted by Heather Layn)

Ingredients:

Crust

12 cinnamon graham
cracker boards
1 tbsp sugar
½ cup salted butter melted

Filling

16oz cream cheese
16oz cream cheese
1 ¼ cups sugar
3 tbsp corn starch
4 jumbo farm fresh eggs
⅓ cup medium amber
syrup

Topping

1 ½ cups medium amber
syrup
¼ cup butter

Glaze

½ cup medium amber
syrup



Instructions:

1. Heat oven to 350°.
2. In food processor, pulse graham crackers until smooth, add sugar and butter and blend until combined. Press into spring form pan and set aside. Wrap foil on bottom and sides of pan.
3. Beat cream cheese until smooth. Add sugar and corn starch, beat until fully mixed. Add eggs one at a time beating well after each one. Add syrup and beat for one minute. Pour into spring form pan.
4. Place pan into a larger pan and fill larger pan with hot water until it is halfway up the sides of the spring form pan.
5. Bake on center rack for 1 hour or until firm. Chill overnight.
6. Heat syrup until it reaches softball stage. Beat on high until it gets crumbly, add butter, and beat until mixed.
7. Sprinkle on top of cake.
8. Pour remaining ½ cup of syrup over cake just before serving.