

Strawberry Daiquiri Cheesecake

Total Cook Time: 1 hour 10 minutes (plus chilling time)

CRUST:

1 1/2 C crushed Nilla Wafer cookies	2 T sugar
1/4 C melted butter	

FILLING:

24 oz cream cheese, softened	1/4 C Myers's Dark Rum
1 C sugar	1 C fresh strawberries, chopped
3 lg eggs	1 † strawberry tea, finely ground
1/4 C sour cream	

TOPPING:

1 C fresh strawberries, chopped	1 † lime zest
2 T Myers's Dark Rum	1 † strawberry tea, finely ground
2 T sugar	Whipped cream for garnish
1 T fresh lime juice	

PREPARE THE CRUST: Preheat your oven to 350°F (175°C). Mix the crushed Nilla Wafer cookies, melted butter, and sugar in a bowl. Press the mixture into the bottom of a springform pan. Bake for 10 minutes, then let it cool.

PREPARE THE FILLING: In a large bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time, beating well after each addition. Mix in the sour cream, Myers's Dark Rum, and ground strawberry tea. Gently fold in the chopped strawberries. Pour the filling over the cooled crust.

BAKE THE CHEESECAKE: Bake at 350°F (175°C) for 50-60 minutes, or until the center is set. Let the cheesecake cool to room temperature, then refrigerate for at least 4 hours or overnight.

PREPARE THE TOPPING: In a bowl, combine the chopped strawberries, Myers's Dark Rum, sugar, lime juice, lime zest, and ground strawberry tea. Let it sit for about 15 minutes to macerate.

OPTIONAL FLAMBÉ:

With Flambé: Carefully transfer the topping mixture to a saucepan. Heat over medium heat until warm. Using a long lighter or match, ignite the rum to burn off the alcohol. Let the flames subside, then let the topping cool slightly. While this is not necessary, it brings a nice depth of flavor to the topping.

Without Flambé: Simply let the topping mixture sit and macerate without heating or igniting.

TOP THE CHEESECAKE: Once the cheesecake is fully chilled, spoon the strawberry daiquiri topping over the top. Garnish with whipped cream before serving.

FLAMBÉ INSTRUCTIONS:

Safety First: Ensure you have a fire extinguisher nearby and work in a well-ventilated area.

Heat the Mixture: Warm the topping mixture in a saucepan over medium heat.

Ignite the Alcohol: Using a long lighter or match, carefully ignite the rum. Keep your face and body at a safe distance.

Let the Flames Subside: Allow the flames to burn off the alcohol. This should take a few seconds to a minute.

Cool Slightly: Let the topping cool slightly before using it on the cheesecake.