

Hot Pepper Jelly Cheese Cake

1/2 cup pine nuts
8 ounces cream cheese at room temp
1 cup Tennessee Gourmet® Snappy Pepper Jelly
2 cloves garlic, finely minced (optional)
1/4 cup chopped fresh cilantro
10 ounces white Vermont or white cheddar, grated
2 cups crushed crackers (We prefer Town House Buttery Flavor)
2 egg whites
1 teaspoon sugar
2 tablespoons melted butter (unsalted)

Pre-heat the oven to 325 ° F.

Place pine nuts on a baking sheet and toast in the oven until golden brown, about 6 minutes. Set aside.

Crust:

In a food processor crush 1/4 cup of pine nuts. Add crackers, butter, egg whites and sugar. Blend until crumbly. If using Town House crackers, it will require about 72 crackers to create 2 cups. Using an 8 inch spring-form pan create a bottom crust with the mixture, pressing the crackers into the bottom of the form. Bake for 6-8 minutes, remove and allow to cool completely (about 30-40 minutes).

Filling:

Combine cream cheese, shredded cheese, cilantro and pepper jelly, blend until smooth.

Pour filling onto the (cooled) cracker crust; sprinkle the remaining 1/4 cup of pine nuts on the top. Refrigerate for at least 2 hours or until firm.