

## Herbed Gorgonzola Cheesecake

*Adapted from "125 Best Cheesecake Recipes" by George Geary, Rose publishing \$18.95. The crust was omitted.*

Preheat the oven to 350°F (180°C)

9-inch (23 cm) cheesecake pan lined with parchment paper

Serves 18 to 20

4	packages (8 oz/250 g)	cream cheese, softened	4
3	eggs		3
1	tbsp	lemon juice	15 mL
1/4	tsp	salt	1 mL
2	tbsp	chopped fresh tarragon	25 mL
1	tsp	chopped fresh dill	5 mL
1	tsp	dried onion flakes	5 mL
8	oz	Gorgonzola cheese, crumbled	250 g

In a large mixer bowl, beat the cream cheese on medium high for 3 minutes. Add the eggs one at a time, blending between each addition. Mix in the lemon juice, salt, tarragon, dill and onion flakes. With a rubber spatula, fold the Gorgonzola cheese into the mixture with a rubber spatula. Pour the batter into the bottom of the prepared pan. Bake in preheated oven for 50 to 65 minutes or until the top is light brown and the center has a slight jiggle to it. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before serving.

**TIP:** Serve warm or cold with crackers or party toasts. To serve as a warm appetizer, wrap the cheesecake in foil and place in a preheated 350°F (180 °C) oven for 10 minutes to heat through. Do not microwave; it will toughen the cheesecake.

**VARIATION:** If substituting dried herbs, use 1/2 of what the recipe calls for.