

The flavors of the flaky phyllo crust, nuts, and honey are reminiscent of Greek baklava. But it's the extra-rich Italian mascarpone cheese that makes the texture sublimely creamy.



Honey-Nut Cheesecake

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Prep: 1 hour Bake: 50 minutes Cool: 2 hours
Chill: 6 hours Oven: 325°F Makes 12 servings

- ½ cup ground walnuts, hazelnuts, or pecans*
- 2 tablespoons granulated sugar
- 12 sheets frozen phyllo dough (14×9-inch rectangles), thawed
- ½ cup butter, melted
- 2 8-ounce packages cream cheese, softened
- 1 8-ounce container mascarpone cheese, softened
- ¾ cup honey
- 2 tablespoons all-purpose flour
- ¼ cup milk
- 3 eggs, lightly beaten
- 2 teaspoons finely shredded lemon peel
- Fresh raspberries (optional)
- Fresh rosemary sprig (optional)
- Light-color corn syrup (optional)
- Sanding sugar or granulated sugar (optional)

1. Preheat oven to 325°F. Generously grease the bottom and sides of an 8-inch springform pan. Set aside. In a small bowl, combine ground nuts and 2 tablespoons granulated sugar; set aside.

2. Unfold phyllo dough; remove one sheet. (While you work, keep the remaining phyllo dough covered with plastic wrap to prevent it from drying out.) Brush dough with some of the melted butter. Place another

sheet of phyllo on top of the first, rotating it slightly to stagger the corners (see Photo 1, below). Brush with a little more of the melted butter. Repeat with remaining phyllo sheets and butter.

3. Ease the phyllo stack into the prepared pan, pleating it as necessary and being careful not to tear the phyllo (see Photo 2, below). (Let excess phyllo hang over sides of pan.) Sprinkle nut mixture over phyllo in pan.

4. For filling, in a large bowl, combine cream cheese, mascarpone cheese, honey, and flour. Beat with an electric mixer on low speed until smooth. Beat in milk. Using a wooden spoon, stir in eggs and lemon peel.

5. Pour filling into phyllo crust. Place springform pan in a shallow baking pan. Bake for 50 to 60 minutes or until center appears set when gently shaken.

6. Cool in springform pan on a wire rack for 1 hour. Using a small thin knife, loosen crust from side of pan. Remove side of pan. Cool for 1 hour more. Cover and chill for at least 6 hours or up to 24 hours.

7. If desired, brush raspberries and rosemary sprig with corn syrup; sprinkle with sanding sugar. Arrange raspberries and rosemary sprig on top of the cheesecake.

***Note:** Use a grinder, blender, or food processor to grind the nuts, watching carefully because nuts can form a paste if ground too much.

gentle handling required



1. Handle the phyllo sheets gently as you work with them. As you add a new sheet to the stack, rotate it slightly to stagger the corners.

2. Gently ease the phyllo stack into the springform pan, forming pleats as needed to fit in pan.