



## ***PESADIC STRAWBERRY CHEESECAKE***

preheat oven to 350°F.  
serves 16

### Crust:

1 C. almonds  
1 C. coconut  
¼ C. honey  
½ C. butter, melted

In blender finely chop almonds together with coconut. Combine honey and melted butter, then mix with dry ingredients. Press into the bottom and sides of spring-form pan.

### Filling:

4 pkg (8 oz.) cream cheese  
C. sugar  
½ C. honey  
4 large eggs  
1 C. sour cream  
2 tsp. vanilla extract  
1 tsp. almond extract

Beat cream cheese, sugar & maple syrup on medium speed until smooth. On low speed, add eggs one at a time. Add sour cream, vanilla & almond extract. Pour into crust & bake 50 min. or until cake puffs slightly around edges & center still jiggles slightly when shaken. Turn off oven & leave door closed for 45 min. Take out & loosen edge of pan but leave in pan. Cool completely on rack. Remove pan, cover & refrigerate at least 4 hrs.

### Topping:

2 C. sliced strawberries  
½ C. maple syrup  
Whipped Cream

Up to 3 hours before serving, top with sliced strawberries mixed with maple syrup.

Optional: Garnish with whipped cream.