

Ferraro's Cucina

No Bake Eggnog Cheese- cake

Ingredients

Crust:

30 Graham Crackers crushed or 3 cups Graham Cracker Crumbs

5 tbsp melted Butter

2 tbsp Brown Sugar

Filling:

16 oz softened Cream Cheese

1 cup Sugar

1/2 cup Eggnog

1 tsp Rum Extract

1/2 tsp Nutmeg

1/4 tsp Cinnamon

16 ounce Heavy Whipping Cream

Preparation

- Crush graham crackers in food processor. Add melted butter and sugar and incorporate. Press mixture into bottom and partially up the sides of a springform pan. Refrigerate at least 30 minutes to firm.
- In a large bowl, beat cream cheese and sugar until creamy.
- Add in eggnog, rum extract, nutmeg and cinnamon. Beat until fully blended. Whip heavy cream until stiff peaks form. Fold eggnog mixture into whipped cream.
- Spread evenly into crust.
- Refrigerate at least 2-3 hours before serving.

