

## Vanilla Cheesecake with Almond Crust

### Ingredients:

1 cup	Almonds, slivered, lightly toasted
1 cup	Graham cracker crumbs
2 Tbsp.	Sugar
3-4 Tbsp.	Butter, melted
2-8 oz. pkgs.	Cream Cheese, room temp
1 ½ cups	Sugar
1 lb.	Ricotta cheese
1 pint	Sour cream
4	Eggs, room temp
1 Tbsp.	Lemon juice
2 tsp.	Vanilla bean paste or 1 vanilla bean (seeds only)
¼ cup	Corn starch

### Method of Preparation:

1. Preheat oven to 325°F. Lightly coat a 9" spring-form pan with cooking spray. Line the bottom of pan with a round of parchment paper and wrap the outside with foil; set aside. Place the almonds in a food processor and process until fine then add the graham cracker crumbs and sugar. Pour contents of the processor out into a bowl and stir butter in by hand. Transfer to prepared pan and press firmly into bottom of pan and half way up the sides to form an even crust. Chill for 15 minutes.
2. Meanwhile, in the bowl of a mixer, beat the cream cheese and sugar until smooth, scraping down the sides during the mixing process. Add the ricotta cheese and sour cream and mix for 1 minute. Add the eggs one at a time, then lemon juice and vanilla. Sift in the cornstarch and mix until just combined, being careful not to over mix. Pour batter into the prepared pan then place spring-form pan into a larger pan such as a 9x13 pan and add enough water to come 1 ½ " up the side of the pan. Bake for 1- 1 hour 10 minutes.
3. Remove cake from the oven and let sit at room temp for 15-20 minutes then move to the refrigerator to chill completely.